



# The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 29

October 2018

Issue 10

Next Meeting: October 3, 2018 at 7 p.m.

**Location: 504 Craft Reserve – 3939 Tulane Ave, New Orleans, LA 70119**

**Next Meeting: October 3<sup>rd</sup> at 504 Craft Reserve**

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### Officer Emails

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<a href="#">Hopline Editor</a>	Gerald Lester	<a href="#">Webmaster</a>	Gerald Lester

## Submitting Articles

– Gerald Lester

Please email any articles you want published to [Hopline@CrescentCityHomebrewers.org](mailto:Hopline@CrescentCityHomebrewers.org) by the 25<sup>th</sup> of the month.

## Winterfest Date – December 1<sup>st</sup>!!!

– Gerald W. Lester

### We need you to homebrew!!!

We have a date!!! Winterfest will be December 1<sup>st</sup> at the Deutches Haus!

### We need you to homebrew!!!

This means we are expecting more people to attend – no one knows how many more, but we are almost sure to bust all of our previous attendance records!!!

### We need you to homebrew!!!

December 1st is just over 2 months away, start thinking what you want to brew and make preparations.

### We need you to homebrew!!!

If you already know what you will donate, please email [Alessa Massey \(amassey4287@gmail.com\)](mailto:amassey4287@gmail.com) with your name and the beer style!

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Crescent City Homebrewers  
- Proudly Present -  
**WINTERFEST**  
- 2018 -  
An evening of beer, music, German food and more!  
Saturday, Dec. 1st  
6:00 pm to 11:00 pm  
At the Deutsches Haus  
1700 Moss St. New Orleans - on Bayou St. John

The poster features a yellow background with blue and black text. At the top, it says 'Crescent City Homebrewers - Proudly Present -'. The main title 'WINTERFEST - 2018 -' is in large, blue, stylized letters. Below that, it says 'An evening of beer, music, German food and more!'. The date and time 'Saturday, Dec. 1st 6:00 pm to 11:00 pm' are in black. The location 'At the Deutsches Haus 1700 Moss St. New Orleans - on Bayou St. John' is at the bottom. On the left, a cartoon man in a brown hat and suspenders holds a beer mug. On the right, a cartoon woman with red hair in a braid holds a beer mug.

# Cotlete Porc Cu Bere

Ricardo DelosReyes

## Romanian Pork Chops with Beer Sauce – 4 servings

### Ingredients:

- ¼ Cup Pork Fat or drippings
- 2-3 Onions finely sliced
- 2-3 large tart apples and sliced
- 2 bay leaves
- 1-2 garlic cloves chopped
- 4 thick pork chops
- Salt & Pepper

### Beer Sauce:

- 2 Tbsp. Butter
- 2 Tbsp. flour
- 1 Cup Mild Beer
- Salt, Cayenne Pepper, Finely chopped Parsley or chives
- 1Tbsp Brown Sugar

### Instructions:

Heat the fat in a pan, spread with half the onions, bay leaves, and add the apples, the remaining onion and garlic. Cook gently on top of the stove until the onions are soft and the apples cooked.

In the meantime prepare the chops. With a small knife score them in two or three places around the edges to prevent curling and cook them quickly in a dry pan, or under the broiler until brown on both sides.

When the chops are brown, place them on top of the simmering onions and apples. Sprinkle with salt and pepper, cover and cook over a low heat until the chops are tender (about 30 minutes). Meanwhile prepare the sauce.

Melt the butter, add the flour, and stir well to make a roux, then gradually add the beer to make a thick sauce. Add salt and pepper, parsley or chives, and sugar; stir well.

Serve the chops with the onion and apple mixture on a hot dish; and serve the beer sauce either separately or poured over the chops.

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## Welcome New Member!

Christopher L. Caterine

I'm happy to report that Mallory gave birth to our first on August 19, a boy we named Caleb Gregory Caterine. Mom and baby are both home and doing well. Dad is looking forward to the day he can go long enough without changing a diaper that he can get through a brew day.

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## Today's Latin Lesson

Christopher L. Caterine

A Latin professor at UNC recently recieved a request to translate a phrase on a German beer label: "malam cerevisium faciens, pomatur in cathedrum stercoris" (image attached). The Latin is ungrammatical, so he was certain there were at least a few errors. But he couldn't figure out where to emend the text, let alone where it came from. So he turned to Facebook! After polling other leading Latin scholars from around the world, a professor of Roman literature in Germany found an answer.

The phrase in question should read: "malam cerevisiam faciens, in cathedra ponebatur stercoris." Rendered into English, this means "He who produces bad beer used to be placed on a throne of shit." Blackstone's 1770 Commentaries on the Laws of England (3) quote the phrase from the Domesday Book as evidence of the punishment faced by "knavish brewers" who sold beer using false weights and measures in the city of Chester during the reign of Edward the Confessor. In particular, the accused were made to stand on a dungcart! By way of comparison, the commentator notes that bakers accused of the same crime were (merely) pilloried.

Not a terribly useful piece of trivia, but a fun mystery nonetheless. And it's not every day that a poop joke on a beer label captures the attention of some of the most eminent Latin scholars alive!

[Direct link to the quotation.](#)

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## Blast From The Past!

Michael Bumbargerr

[Here's an article](#) that is fun to read. It's even got a few pictures from the club in the early 80s!

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## 2018 Cap City Beer Fest Homebrew Competition

Ed Sutherland

If you are reading this message chances are pretty high that I've ingested a beer or two that you have personally created at either a homebrew meeting or a local beer festival, and I found it to be at the very least remotely savory. As a direct result, I would like to personally invite you to submit an entry to the [Cap City Beer Fest Homebrew Competition](#).

For those who may not have met me yet, my name is Ed Sutherland, and I'm the Festival Chairman.

On Sunday, October 21<sup>st</sup>, Companion Animal Alliance, Baton Rouge's community animal shelter will host our fourth annual edition of the event—an outdoor, dog-friendly beer festival bringing quality craft brews to downtown Baton Rouge. The event is scheduled Noon to 4, with a sneak preview for VIP ticket holders starting at 11:30 and an expected attendance of approximately 1,000 people.

The entrant response to last year's competition was overwhelming, and we're looking forward to an even bigger and better event this year. So if you have any beers that you would like to submit as an entry, we'd love to include you as part of the competition.

Please spread the word on both the competition and the festival overall—the festival is an open event, and the competition is open to all who have a qualifying entry. If you know of any other homebrewers who may be interested, please don't hesitate to forward on this information. Additionally, each entrant will receive 2 complimentary tickets to the festival.

The festival motto is "Drink beer. Save animals." All proceeds from the event will be put to work to help lost and abandoned pets in East Baton Rouge Parish get the care they need and find their forever homes. I've also attached a CAA info packet if you'd like any more information on the Alliance's mission, operations, and charity.

I realize that this is a busy time of year for beer festivals (it's certainly a good feeling to see the local beer scene grow), but I sincerely hope that you'll consider participation in our competition.

Registration for the competition is easy... Just follow [this link to find the online form](#) or just use this [direct link to the form](#) itself

We'll soon be sending out a sneak peek at this year's TROPHIES. In the interim, please don't hesitate to drop me an email here at [BetterOffEd@gmail.com](mailto:BetterOffEd@gmail.com) if you have any questions.

Cheers!

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## Brewoff News and Such for October

– Neil Barnett

“Beer Talks, Babies Mumble”

Hey Buckeroo's,

I hope you are all enjoying this lovely wet weather, I'm not. I just got back from Sonoma where the weather was perfect, the wine superb, and beer incredible. I must admit we did not want to come home, but we did.

Anyway, the last Brewoff, at Michael Bumbarger's house, was the picture of perfection. Greg Hackenberg brought his Brewing prowess to bear, and created a "French" style Pilsner. The mash had a pilsner base, with some wheat and corn to lighten the body. The wort was hopped with Spalt, Northern Brewer, and Strisslespalt, and finished with WLP800 lager yeast. This event was done in record breaking heat, under budget, and even supplied two club units. Well done men.

The next event will be a Dunkel beer at Brewstock, lead by our own William Thompson. Kyle has been kind enough to host us at Brewstock before, and it is a lot of fun for all involved. It is also very handy for those of us who are a touch forgetful when it comes to buying yeast or bringing a fermenter. We can accept alternates and guests now, so come by and pass a good time.

Now, for the exciting news. With the help of Sonny Day, we came up with the official New Orleans, 300th Anniversary Historical beer. It will be the reincarnation of JAX Bock Beer, and the event will be hosted by the Deutsches Haus on November 10th. One of the cool things about this, is that the beer will be made right next to the JAX bar which is in storage at the Warehouse. Sonny assured me that this was an all malt beer that only came out for a limited time during the year. I will be Brewmaster for this one, and we will be having a work party at the same time to get all the Winterfest gear in shape. This should be a fun event. More information will be forth coming. Take care all, and keep on brewing.

If you would like to sign up for an event, or whatever, my email is [neilwbarnett@yahoo.com](mailto: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	
10/27/2018	Dunkel	Brewstock 3800 Dryades St NOLA, 70115	William Thompson	
11/10/2018	Historic JAX Bock	Deutsches Haus	Neil Barnett	
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](mailto: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](mailto:Hopline@CrescentCityHomebrewers.org)!

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