
THE HOPLINE



Crescent City HomeBrewers

Volume 23, Issue 11

November, 2012

Editor: Monk Dauenhauer



The 2012 Club Officers are:

Keith St. Pierre – President
Perry Soniat – Vice President
Greg Hackenberg – Secretary
Monk Dauenhauer – Treasurer
Ryan Casteix – Quartermaster



SHARING BEER

BRING YOUR BREW TO THE MEETING.

LAST MONTH WE HAD BEERS FROM:

Greg Hackenberg.....Imperial Mild

Keith St. Pierre.....Smoked Porter, Saison,
English Barleywine

Perry Soniat..... Blonde Ale, Belgian Pale Ale,
Amber

Travis Combel ...Dirty DIPA, Black Double IPA

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
November 7, 2012 @ 7:00 P.M.

Kathy Crotteau ... Cranberry Kiante

Richard Ebert... Peach Lambic, Belgian Stout

Neil Barnett ..Knucklehead Scots, DeKlonic

Kevin Shipp ... American Classic Pilsner,
Blueberry Wheat, Dragon Slayer Cherry Stout

Lisa Sayegh ... Imperial red Ale

Marcel Charbonnet .. IPA – Sierra Nevada
Torpedo Clone

Stephen Ferrell ... Milk Stout

What a great selection of really good beer. Thanks to everyone for sharing the fruits of your labor. I hope this trend continues from month to month. When you bring your creation to the meeting, please sign the BROUGHT BEER sheet or give to Greg or Monk a slip of paper with your name and the style(s) you bring. We would like this to be published monthly. Also include any particulars you want mentioned.

BONUS: Get a FREE 50/50 ticket for your generosity.



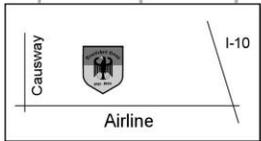
WINTERFEST 2012

Saturday, November 10th, 2012

6:00 pm to 11:00 pm

Deutsches Haus

1023 Ridgewood Dr. Metairie, LA



Complimentary Homebrewed and Commercial Adult Beverages and Soft Drinks

**German Sausages, Potato Salad
Red Cabbage, Sauerkraut, German Bread
Soft Pretzel & Desserts**

LIVE MUSIC BY COLIN LAKE



\$25.00

per person in advance - \$30.00 at gate

limited quantity of tickets

PHONE: 504.315.5378

email: kmsnola@yahoo.com



Thanks, y'all.

Cheers, Richard Cuccia, Cooch

TICKETS AVAILABLE THRU PAYPAL

Go to www.crescentcityhomebrewers.org

CCH Winter Fest German Potato Salad
(Ernie Spreen's recipe compiled from notes accumulated during many Winterfest Friday nights and Saturday mornings.)

Prepare ingredients on Friday night.

Boil, peel, and chop coarsely:
___ # Premium Red Potatos

Boil, peel and chop:
___ dozen Eggs

Chop: ___ # Yellow Onions

Chop: ___ Parsley

Chop: ___ Green Onions

On Saturday morning:

Fry and crumble:
___ # Bacon
Remove bacon from fat and set aside.

Sweat onions in bacon fat.

Assemble Salad.

Mix well:
Potatos
Eggs
Yellow Onions
Bacon Fat.

Add:
Parsley
Green Onions
Bacon Crumbles.

Mix: ___ Red Wine Vinegar (Start with half.)
___ Salt
___ Fresh Coarsely Ground Black Pepper.
Pour into potato melange, and mix well.

Taste. Adjust seasonings. Add red wine vinegar to appropriate texture.

Serve warm.

Ingredients:	300 servings	100 servings	4 servings
Premium Red Potatoes	180#	60#	2½
Bacon	30#	10#	¼#
Yellow Onions	60#	20#	2 medium
Dozens of Eggs	30	10	½
Red Wine Vinegar	2 gallons	2½ quarts	¼ cups +
Fresh Parsley	12 bunches	4 bunches	¼ cup
Green Onions	12 bunches	4 bunches	¼ cup
Salt	3 cups	1 cup	2 tsp
Coarsley Ground Black Pepper	1½ cups	½ cup	1 tsp

Reminder

**Don't
Forget to
vote
tomorrow!**

WINTERFEST

Gals & Guys,

[1] Sell lots of WinterFest 2012 tickets.

WinterFest 2012 is CCH's single and largest money making event in each year. Therefore, we need you to sell many WF12 tickets.

[2] To the CCH meeting on Wed, 11/7/12, please, bring money for WinterFest 2012 tickets to your humble servant/ticketmeister, Cooch.

[3] The Advanced Ticket sales deadline, at \$25/person, is by 9:00 pm on Friday, 11/9/12. Get the WF12 ticket bucks to me by that time. After 9:00 pm, Fri, 11/9/12, tickets are the unseemly amount of \$30/person.

Upcoming Brewoffs

[1]

2012 CoochDome BrewOff, Sat, Nov 17, 2012

[A] Need everyone, except host, me, The Cooch

[i] Need Brewmeister

[ii] Need Equipment Movers

[iii] Need Chef

[iv] Need Participants

[v] Need Guests

[B] Saturday, November 17, 2012, 8:00 am

CoochDome

4725 Chastant Street

Metairie, LA

504-454-3847-h, 504-512-2814-mp

[C] Wort: Need a brewmeister.

We expect to yield the normal 10 – 5-gallon units of wort of whatever the brewmeister chooses.

[D] Info:

[1] Equipment movers: Need equipment movers.

[2] Grunts: Need participants/grunts.

Remember, in order to get wort, other than the brewmeister (Derek) and the two above-mentioned equipment movers, all other brewoff participants MUST be at the brewoff at 8:00 am and help with all grunt-work [a] during the brewoff, [b] through the end of brewoff, and [c] through final

equipment packing and placement onto the equipment movers' vehicles. Yes, these participants are the strong backs and the weak minds of the brewoff. They are also known as 'grunts'.

[E] Costs:

Wort: pro rata of grain/yeast/ propane bill, probably about \$25-30.

Food & Refreshments: cost probably about \$10-12 whatever it costs.

[F] Participant List, 504 area code, unless otherwise noted:

None yet.

[G] Invited: Need Guests

Everyone is welcomed and encouraged to **attend and enjoy this brewoff.**

[H] Food & refreshments:

Whatever the chef decides.



[1]

2012 MickeyDome BrewOff, Sat, Dec 15, 2012

[A]

[i] Got a Brewmeister, Charles Sule

[ii] Need Equipment Movers

[iii] Need Chef, but maybe not; Rocky & Carlos is nearby

[iv] Need Participants

[v] Need Guests

[vi] Got Host: Mickey

[B] Saturday, December 15, 2012, 8:00 am

MickeyDome

432 or 423 Bear Street; I'll get Mickey's address in sufficient time to inform.

Arabi Da Parish, LA

504-432-6498-mp

[C] Wort:

Charles Sule is brewmeister. To Charles, I suggested that he brew a high gravity beer. We expect to yield the normal 10 – 5-gallon units of wort of whatever the brewmeister chooses.

[D] Info:

[1] **Equipment movers: Need equipment movers.**

[2] **Grunts: Need participants/grunts.**

Remember, in order to get wort, other than the brewmeister (Derek) and the two above-mentioned equipment movers, **all other brewoff participants MUST be at the brewoff at 8:00 pm** and help with **all grunt-work [a] during the brewoff, [b] through the end of brewoff, and [c] through final equipment packing and placement onto the equipment movers' vehicles.** Yes, these participants are the strong backs and the weak minds of the brewoff. They are also known as 'grunts'.

[E] Costs:

Wort: pro rata of grain/yeast/ propane bill, probably about \$25-30. If high gravity beer, maybe, \$30-35.

Food & Refreshments: cost probably about \$10-12 whatever it costs, or ... refreshments costs and for lunch, yummy, yummy Rocky's.

[F] Participant List, 504 area code, unless otherwise noted:

None yet. Need some.

[G] Invited:

Everyone is welcomed and encouraged to **attend and enjoy this brewoff.**

[H] Food & refreshments:

Whatever the chef or Rocky's decides.

Christmas is coming:

We need someone to step up as coordinator for our Christmas Party.

Stand up and get involved!

Hank Speaks... So Listen

Corrections, elections and directions-

Corrections A while back I authored “We gonna rock down to Electric Avenue”, a discussion of electric brewing which seemed to be an excellent approach to precise temp control of mash and a way to escape the aggravation of propane and the trip to refill the tanks and the cost thereof.

For a few sessions I used heat sticks I mentioned I made with good results but have discovered them to be very fragile and both have blown out-the first had a hot spot probably related to impacted grain between the arms which my electrical savvy nephew found upon autopsy had caused a short in the element and the second made a damned scary pop when used in water with no grain.

Willing to concede that I must be making them poorly since so many electrical users write so highly of them, I looked into buying some. Just about all are made by the same company and used as “bucket heaters” but the feedbacks on Amazon also report them to be capricious.

Personal communication with some electric heating advocates lead me to conclude they are liars or else, since their fittings are not sticks but rather in place elements that there is more reliability in a fixed device which is the type of setup used by Ron Laborde ,a local brewer and past member of CCH without problems for years-Ron appears honest although it is still amazing how he could be Treasurer of CCH for a few years then suddenly able to retire forever and all CCH financial records from that time were “lost in Katrina”.. hmm

For the record I have stopped using heat sticks but do occasionally use a never cooked in deep fat fryer on the side for a quick gallon of boiling water. In the overall view, I have not returned to propane choosing instead cheap. always available natural gas-NG burners run about 25 bux on ebay-a bit more than a propane tank but worth it

Elections I’m going to talk a little about elections which I usually have no real interest in except now since I hear people saying there is an election coming up at the end of the year and here’s what this “roving reporter “ has overheard around CCH meetings-lotsa negativity about the sitting President

- 1)He had no experience and just pops up from nowhere and now he’s in charge
- 2)He has a ”foreign” last name, not like a familiar Presidential name. .like our old Presidents. .like President Washington
- 3) He does have a good style at the podium but most personally relate better to previous less glib Presidents

HANK SPEAKS SO LISTEN..I MAY NOT KNOW MUCH ABOUT POLITICS BUT I LIKE OUR PRESIDENT-HE’S TERRIFIC AND IN FACT I WROTE TO HIM AND HE WROTE BACK!!

“ I tasted some Alt which I was informed was your product. .if so please share the ENTIRE recipe the grain bill, yeast and procedures such as various temps”

..and the response of the President

Hank, I will be more than glad to share everything with you...

Dusseldorf Altbier (6gal)

Grain bill:

Pilsner malt - 8 lb

Munich malt- 2 lb

Aromatic malt - 1 lb

Caramunich type I - .5 lb

Carafa special type II - 3 oz

Hops:

Magnum (.75 oz @ 60 min)

Tettnanger (.5oz @ 15 min)

Yeast:

White Labs WLP036 Dusseldorf Alt

This is the most important ingredient! It gives the malt character needed for this style. I had to special order from Brewstock.

Mash @ 149 for 90 min, ferment @ 60, lager 4 weeks.

OG - 1.049

FG - 1.012”

Keith St.Pierre kmsnola@yahoo.com

...and as one who is 48% Cajun and descended from the earliest settlers along Bayou Lafourche, I don't think St Pierre is such a Furrin name...and he makes good beer!!

Directions *Past and future articles mention plumbing parts that my not be found at the biox dealers so here is where I have found some less common items near DH which is the neighborhood I know best. Members are welcome to share any tips about other parts of the CCH empire...*

Causeway Hardware on the W service Road has a tremendous supply of plumbing fittings in old boxes rather than the plastic bag typical at HD/Lowe's. After the exertions of picking out fittings treat yourself to lunch since it is only 2 blocks from a branch of Bear's Poboy's next to Gennaro's just beneath the Causeway overpass on Metairie Road—a top 10 selection in the recent TP “Hunt for perfect Roast beef po'boy and IMHO the best selection of reasonably priced fancy hamburgers anywhere in Orleans/Jeff parishes.

And while in digression mode, Baldwin –Taylor hardware on Jefferson highway is the premier propane/natural gas fittings place in town and also has a lot of plumbing stuff with knowledgeable folks—when hungry from that expedition swing by Blue Tomato whose eclectic menu and decorations has been known to attract gentlemen of excellent taste such as me as well as Ryan Casteix.

If a roast beef po'boy still remains your desire, skip Blue Tomato and drive East on Jeff hiway to just before the Piccadilly, a block beyond Causeway and visit Southern Po' boy ,another in the top 10 category and quite inexpensive.

Pick up a take home treat (“a peacemaker”) for the significant other mentioning “I got this for you while buying beer stuff” and you will never again hear complaints about your brewing hobby. Halfway between Blue Tomato and Southern Po'Boy on Jeff Hiway is Haydel's, a German family bakery(Haydel from Heidel—welcome to French speaking Louisiana, new immigrant).German bakeries are traditional for New Orleans—after all, much of our nationally famous “French“ bread sold is are usually from the distinctively non French bakeries of Herr Leidenheimer and of Herr Alois Binder.

A bit more about directions...per the contract my agent negotiated with CCH, all beer brought to meetings/functions must first be approved by me or Monk personally tasting them so you are **directed** to seek us out with your offerings before allowing the general public to lip up on the taps.

As always,. constructive comments are welcome via the Hopline ... for those uncomfortable with readin' n' writin' big words, please continue to mumble during meetings from the back row which is where I like to sit/sip/mumble...and where the afore mentioned free beer should be delivered to me/Monk in the back row.

Hank continues to speak –

http://online.wsj.com/article/SB10001424052970204644504576651132079347592.html?mod=wsj_article_explore_more_row2_3

It's a truth that when you think beer, you often have to drink beer so here's a nice review from WSJ on what you might want to libate (*WOW,I believe I have just made up a verb!!*).Curiosity 'bout this style is based on some sips from The Sam Adams Pumpkin beer in the sampler we shared at the brew meet at our house mid October.

When the leaves change color, beer store shelves turn orange to match. It's pumpkin beer season, and the trap is set. Each year, we can't resist plucking a bottle or two, but like a bowl of candy corn, their festive hue belies their taste: too sweet,

too sour and sodden with perfume-y spice.

It doesn't have to be this way. The best pumpkin beers are the most unexpected. Far from pie-in-a-bottle, they blend in maple syrup, dark chocolate and the vanilla smoothness of oak barrels—dressing the humble gourd in elaborate costumes that buck almost 400 years of tradition.

Long considered the candy-corn of seasonal beers (colorful, but not so tasty), pumpkin beers are starting to prove otherwise. William Bostwick reviews some of his favorites on Lunch Break as Wendy Bounds and Connor Dougherty taste test the brews.

Pumpkin beer is as old as American beer itself. The first settlers from Europe, having braved the wild Atlantic for a strange and tavern-bare land, can't be faulted for slapping beer together from whatever scraps they could find. Into Colonial brew kettles went corn stalks, molasses, tree bark, persimmons and lots and lots of pumpkins. "We have pumpkin at morning and pumpkin at noon," a 1630s ditty ran. "If it was not for pumpkin we should be undone." To some, homegrown beer was not just necessity, but rebellion, a thumbed nose at British imports. But that doesn't mean it was any good.

In fact, it was—and too often still is—awful. Here's why: Sweet and nutty when roasted, pumpkins turn sour when their sugars ferment into beer, giving off an unpleasant cidery tang. In fact, one of the first published recipes for pumpkin beer (from 1771) included an ingredient that was more akin to pumpkin cider: pressed, fermented gourd juice. Brewers hid that taste with a mix of boiled spices like cinnamon, ginger and nutmeg. And that's where it all went wrong.

A brewer I know says that if you can taste a single ingredient in a beer, there's too much of it. Beer is a tippy boat: paddle too hard and it flops into the deep. Belgian wheat beers are regular offenders, tasting occasionally like coriander or orange-peel soup. With pumpkin beers, the opposite happens. Few are one-note—no nutmeg soup here—but their pumpkin-pie potpourri can be even more intense than a single, overemphasized spice. Call it the Candle Shoppe Gestalt: The blend of scents is worse than any individual offender.

And yet that pumpkin-spice canon, established centuries ago, has persisted ever since, analogous now with the season itself. Thankfully, that's changing, as brewers bring new ingredients, wild yeasts and, yes, a subtler spice rack to this style of brew. It's high time for another rebellion in beer: a pumpkin ale that actually tastes great. Here are five that are leading the way.

A new patch of pumpkin beers is proving they're not just a seasonal gimmick.

Dogfish Head Punkin Ale // 7% ABV Named after the bizarre tradition of Punkin Chunkin, in which catapults hurl gourds across a Delaware field, Dogfish Head's classic is a dry, meaty brown ale. The pumpkin provides body-building starch, the spices are restrained and a touch of brown sugar dries the beer out so it snaps like brittle toffee and crunching leaves.

La Parcela Jolly Pumpkin // 5.9% ABV The American masters of wild yeast live up to their name, finally, with a pumpkin beer. Of course, it's so much more than that: a nose of mulled cider, dusted at the finish with cocoa; a sour bite, not from pumpkin but from wild bacteria; and toasted, even slightly burnt, spice to tie it up

Uinta Oak Jacked // 10.31% ABV Part of Uinta's Crooked Line series of special releases, Oak Jacked takes the Salt Lake City brewery's Punk'n Harvest Pumpkin Ale, bumps up its strength to 10.31% (get it?) and ages it in oak barrels for six months. The originally perfume-y beer bulks up and mellows out, its spices hidden behind a velvet wave of vanilla-streaked liquor.

Smuttynose Pumpkin Ale // 5.6% ABV More spicy than spiced—this ale from Portsmouth, N.H., is bracing and bitter. Less aromatic than most, with more noticeable hops, it's not an obvious pumpkin beer, but not quite anything else. Who says autumn can't also be refreshing? This is the only pumpkin beer that rightly comes in a six-pack.

The Bruery Autumn Maple // 10% ABV The best pumpkin beer in the patch isn't a pumpkin beer at all. Fall tradition for these SoCal brewers means staying up all night to roast 600 pounds of sweet potatoes for every batch. They bring a nuttiness and yes, a slight cidery sourness, but it's wonderfully offset by earthy molasses, maple syrup and a fruity Belgian yeast.



CRESCENT CITY HOMEBREWERS

7967 Baratavia Blvd. - Crown Point - LA -70072

Email - cchhopline@aol.com

2012 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: _____, 2012

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events

2012 CALENDAR

January

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

February

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off – Monk's Haus	Sat	25	7:00 am	4:00 pm
Sausage Making – Monk's Haus	Sat	25	9:00 am	4:00 pm
CCH Beer School Continues	Sat	11	7:00 am	4:00 pm

March

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	10	9:00 am	12:00 pm
Brew Off	Sat	31	7:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	14	7:00 am	4:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Beer School for this month has been postponed.				

June

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
WYES Beer Tasting http://www.wyes.org/events/beer.shtml	Sat	2	6:00 pm	9:00 pm
CCH Beer School Continues	Sat	16	9:00 am	12:00 pm

July

CCH General Membership Meeting	Wed	11	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

August

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
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September

CCH General Membership Meeting	Thu	6	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	7	TBA	TBA

Pensacola Emerald Coast Beer Fest	Sat	8	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	9	TBA	TBA

October

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Club Brew at Hanks House in Old Metairie	Sat	13	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat	27	2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town October 12-13, 19-20, 26-27 11:00 AM until ???				

November

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	10	6:00 pm	11:00 pm
Club Brew at CoochDome	Sat	17	8:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party	Fri	7	7:00 pm	11:00 pm
Location Pending				
Club Brew at MickeyDome	Sat	15	7:00 am	4:00 pm

CRESCENT CITY *HOMEBREWERS*

C/o Monk Dauenhauer.
7967 Barataria Blvd
Crown Point, LA 70072

