

We few, we happy few, we Band of Brewers

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Hank's note - Charles is an excellent brewer, with a singular approach no doubt related to his lifetime vocation as software code writer, and is generous in bringing samples to meetings, and in offering good advice, and frequently "pimping his ride" as he improves his home setup and often hosts brewoffs. Having taken wort at his brewoffs, it used to be good advice that one approach along Lakeshore drive or another E-W axis for a pleasant start to the event and then depart on Franklin Avenue which is EXTREMELY bumpy which was perhaps a City of NO approach to crime prevention - keeping away roving hordes of unicycling criminals? Although driving in this direction was a bone jarring to and fro, one returned home with excellently aerated wort. *Saccharomyces cerevisiae* enjoys being tossed around more than does a two year old!!

BUT they are now fixing the street . . . smooth street = unicycling banditos . . . you heard it first here!
One of the most unique brewoffs I ever attended was at his house; the "cook" was Peter Caddoo (many do not know that PC is a trained chef and worked in BIG NAME N.O. restaurants before surrendering to the dark side and becoming a professional brewer.) CS hit his expected SG points easily and in a timely fashion and PC made a memorable meal including venison osso bucco and freshly baked bread. At a recent monthly meeting PC advised that he may do a repeat if someone will provide the venison shank.

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

I was drinking beer at the Gingerman in TX when I realized that DeFalco's homebrew shop was next door because there was some big event going on. It turned out to be the Dixie Cup. I stumbled over and walked out hours later with my first homebrew kit. It was October 1990.

2) When and why did you join CCH?

I joined the CCH in Jan or Feb 1993 once I moved back home to New Orleans.

3) Where did the club meet?

At the Deutches Haus on Galvez.

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

I no longer do extract brews. All my kettles have been replaced etc.

5) Where geographically have you brewed?

Houston TX, Lafayette LA and New Orleans

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

Kitchen stove, kajun rocket burner, now a propane range type burner.

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

By the end of 1991 I was all grain brewing.

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

Just a strong cooking culture on both sides of my family.

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 at Touro and grew up here.

NOSTALGIA FLASHBACK PAINS * NOW MIGHT BE A TIME TO RELAX AND HAVE A HOMEBREW*

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

Bryan Hardy

11) How often do you brew?

Used to brew way too often. Now I do probably 6 to 8 – 10 gal batches a year.

12) Any advice for new brewers such as 3 most important things for creating a good beer? Cleanliness, avoid hot side aeration, and pitch the proper amount of fresh yeast.