

---

---

# The Hopline

Crescent City HomeBrewers

---

Volume 22, Issue 1

January, 2011

---

Editor: Monk Dauenhauer



## NEW MEETING LOCATION

**Elks Lodge**  
**2215 Cleary Avenue**  
**Metairie, LA**  
**January 5, 2011 @ 7:00 P.M.**

The 2011 Club Officers are:  
Keith Stafford – President  
Keith St.Pierre – Vice President  
Greg Hackenberg – Secretary  
Monk Dauenhauer – Treasurer  
Travis Combel – Quartermaster

\*\*\*\*\*

### January Events

We thank our past officers for all their  
work on our behalf!

Boom Washington – President  
Derek Lintern – Vice President  
Chris Kuemmel – Secretary  
Bob Annoni – Treasurer  
Keith Stafford – Quartermaster

Brew Off at Tim Riley's House

812 Champagne Drive

Kenner LA

Saturday January 15, 2011

Start time 7:00 AM

Style of beer to be brewed:

Belgium Blond

Sign Up at the meeting if you want a portion of the WORT.

Contact Richard Cuccia 454-3847 for details.

\*\*\*\*\*

Derek reports that January 29th is the Third Annual Beer Day at Stein's Market and Deli. He will be giving partial mash brewing demonstrations and samples in the



back of the store and beer will be 10% off all day. He will also be going over partial mash brewing at the January meeting so this will be the demo for that as well.

In the February meeting he will be going over re-using yeast, and then doing two brewoffs 2/19 and 2/26 for the demo. The 19th will be at the Sausage making party and we will be making an American Pale Ale. On the 26th we will be brewing an American Barleywine, but in order to sign up for this brewoff you will have to have participated in the 19th brewoff so you have your yeast ready.

\$

## DUES-R-DO

*Membership Application may be on Page 6 in this newsletter or at the meeting. Same cost as*

*last year - \$30.00 CASH OR CHECK*

*Now is a good time to invite your friends to join.*

-----

---

---

Christmas Party 2010

-----





CCH  
 - The early years (the 70's & 80's)

**1978 -1982** [Source: Harold Hochhalter]  
 The club was an informal gathering of eight beer loving guys who brewed occassionally. Bob Scheiderman ('78), A.E. Briede ('78?), John Dauenhauer ('78), Harold Hochhalter ('80), Mike Meisner (??), Richard Briede ('80), Paul Holtzenthal (??), and Edger Kirchem (??).

**1982** [Source: Copy of the original By-Laws,]  
 The By-Laws were written, and the **Crescent City Homebrewers** became a formal organization.

President: Bob Scheiderman  
 No other officers at this time.

**1983**  
*Articles of Incorporation* were written and filed with the Secretary of State.

President: Bob Scheiderman  
 Vice Pres: Harold Hochhalter  
 Secretary: Mike Meisner  
 Treasurer: A. E. Breide IV  
 [Copy of the Articles of Incorporation]

Harold Hochhalter organized the club's first Oktoberfest - a pot luck at the Westgate Country Club. The cost of the hall rental was \$75.

**1984** [Source: Monk Dauenhauer]  
 President: John Dauenhauer  
 Vice Pres: Harold Hochhalter  
 Secretary:  
 Treasurer:

**1985**  
 President: Harold Hochhalter  
 Vice Pres: Andy Thomas  
 Secretary:  
 Treasurer:

**1986**  
 President: Andy Thomas  
 Vice Pres: George Parr  
 Secretary: John Dauenhauer  
 Treasurer: Richard Breide  
 [Source: *Hopline*, December 1985]  
 Historian: Paul Holzenthal  
 [Source: *Hopline*, September 1986]

**1987** [Source: *Hopline*, December 1986]  
 President: Steve Clark ('81)  
 Vice Pres: Peter Caddoo ('84)  
 Secretary: John Dauenhauer  
 Treasurer: Richard Breide

**1988**

Meetings moved from Al's Wine Shop (?) to LaFreniere Park under a rent free agreement crafted by George Parr.

President: Lee Smith ('??) (had the first gavel, made by Louie Marino)

Vice Pres: George Parr ('83)

Secretary: Marcie Kraus (87)

Treasurer: Mike Biggs ('86)

**1989**

President: George Parr

Vice Pres: Norman Crassons ('86)

Secretary: Marci Kraus

Treasurer:

**Editors Note: If anyone can fill in the blanks or question marks, please send them in to the Hopline.**

**BET YOU DID NOT KNOW****GERMANY'S PURITY LAW**

Following is an English translation of the Reinheitsgebot (German Purity Law) adopted in 1516, the oldest provision still enforced to protect the consumer. This is taken from the article "History of German Brewing" by Karl J. Eden, published in 'zymurgy' magazine, Vol. 16, No. 4 Special 1993.

"We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

From Michaelmas to Georgi, the price for one Mass [Bavarian Liter 1,069] or one Kopf [bowl-shaped container for fluids, not quite one Mass], is not to exceed one Pfennig Munich value, and

"From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller [Heller usually one-half Pfennig].

"If this not be adhered to, the punishment stated below shall be administered.

"Should any person brew, or otherwise have, other beer than March beer, it is not to be sold any higher than one Pfennig per Mass.

"Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail.

"Should, however, an innkeeper in the country, city or markets buy two or three pails of beer (containing 60 Mass) and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass of the Kopf, than mentioned above. Furthermore, should there arise a scarcity and subsequent price increase of the barley (also considering that the times of harvest differ, due to location), WE, the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned."

Note that no [yeast](#) was mentioned in the original text. It was not until the 1800s that [Louis Pasteur](#) discovered the role of microorganisms in the process of fermentation; therefore, yeast was not known to be an ingredient of beer. Brewers generally took some sediment from the previous fermentation and added it to the next, the sediment generally containing the necessary organisms to perform fermentation. If none were available, they would set up a number of vats, relying on natural yeast to inoculate the brew.

**Web Site Links to Some of Our Sponsors**

[Deutsches Haus](#)  
[Big Easy Brewing Company](#)  
[Heiner Brau](#)  
[Stein's Market and Deli](#)  
[Abita Brewery](#)  
[Crescent City Brewhouse](#)  
[Gordon Biersch](#)  
[NOLA Brewing Company](#)  
[BrewStock](#)

**HOW DO WE GET NEW MEMBERS?**

**BY ASKING OUR FRIENDS NOW NOT TOMORROW**



CCH ----- Brewing Today For a Better Brew Tomorrow

**Hank's Corner**

"Tis traditional to celebrate Hogamany with music and so here's the original Scottish version of The New Year's Song

"Should auld acquaintance be forgot, And never brought to mind? Should auld acquaintance be forgot, And *auld lang syne*?

CHORUS: For auld lang syne, my dear, For auld lang syne, We'll tak a cup of kindness yet, For auld lang syne! And surely ye'll *be* your *pint-stowp*, And surely I'll be mine, And we'll tak a cup o kindness yet, For auld lang syne! We *twa* hae run about the *braes*, And *pou'd* the *gowans* fine, But we've wander'd *monie* a weary *fit*, Sin auld lang syne. "

Some of the words are a bit confusing but if this was being sung by an authentic Highlander, all would be confusing.

And what old acquaintance is more worthy of end of year recognition than good old *Saccharomyces cerevisiae* that has given us so many wonderful cups o kindness? So let's honor our faithful worker by keeping it around rather than throwing it away after one use. The advantage of reusing yeast is not just loyalty to an old compadre and not the minuscule money saving but the reportedly superior results in generations two to four.

The easiest way to do this is to transfer the good part of the wort to a secondary, cover the primary and rebrew within a few days and pitch onto the yeast cake ...CAUTION-don't let small children or animals near because these yeast are MOTIVATED!!

Short of this we can harvest the yeast for future use. A search of the Internet will show ways of doing this that range from plating a few cells in Petri dishes to freezing test tubes down to the simple collection which I prefer.

Microwave-boil a Mason style quart/pint jar filled 2/3 with water, cover moderately tight and invert a few times to wash the top and then before it cools completely loosen the top. If the bottom of the primary has lot of liquid you can simply pour that into the jar which you empty of water just before you fill it with the trub.

If your primary is a glass carboy and has lot of gunk on the neck then pour most of the water in the jar into the carboy and swirl it around to thin the trub Your original Mason-style jar is then fitted with a rubber stopper(#12) into which is imbedded 2 Cu tubes.

System A runs from Cu tube in stopper to plastic hose to pickup tube (Cu tube or old SS pickup tube harvested from a Corny key). While System B goes

from the other Cu tube in stopper to a Harbor Freight hand pump ( 4-6 bux.)As the pump on Tube B draws, the vacuum created in the jar produces a nice suction in Tube A to bring the yeast up. An overnight stay in the frig will drop down the yeast and the excess water can be thrown away and the top loosely tightened. If you wish you can also transfer the remaining yeast into a smaller jar prepared as described.

The yeast is good for ??? months -I have gone nearly 9 months. Of course a starter is needed to wake up the survivors and in my opinion a stirplate is the wisest way to rebuild a colony I built a stirplate last year and the results have been outstanding-makes the miracle of the loaves and fishes seem second rate. I wish I had done it years ago

A report in the newsletter of the Maltose Falcons describes cell growth of starters.

Count after 48 hrs=20 million cells/ml; Shaken= SIX times/day=55 mln/ml; Aerated= SIX times/day=90mln/ml; stirred=270 mln/ml

Looks like BIG increase to me!!

- The recent cool weather has inspired some brewing. The beer frig contained Irish Ale trub from the Henierbrau brewoff this spring, a White labs Budvar best dated November 2009 and a Wyeast London Ale (1968) best dated December 2009;the last 2 were obtained last year when Aaron Hyde had a general discount sale. All of them did GREAT using the stirplate.
- About old Wyeast. The virtue of their product is the package. After you slap it, disown that little person who you once were who aggravated your parents with "Are we there yet". Be patient. The packs expand quicker with gentle warming such as tucking it in your waistband. One is discouraged from wearing it at all times in public to prevent situations such as being in the crowded food court of Lakeside Mall on a . Saturday and being arrested for constantly groping an expanding crotch
- An electric heating pad set very low is also a good approach .I happen to have the laziest dog in town and like all dogs has a base temp higher than humans so for the Wyeast mentioned above he slept atop the smackpack every evening-
- ...There are nice discussions about making a stirplate on the Web especially Youtube or you can buy one -a worthwhile addition to your brewing inventory.
- More than 4 uses (some say 6) brings up the mutation issue unless one studies the cells under the scope or washes with acid which is a bit too much for me..and before this entire discussion becomes a bit too much I will end it....as always if

## 6 THE HOPLINE

anyone has ANYTHING either pro or con about anything (except my apparel *I will NOT submit to the tyranny of fashion*) please send it on to the Hopline. The more we discuss brewing the better our club will be

Hank

---



# CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - [cchhopline@aol.com](mailto:cchhopline@aol.com)

## 2011 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:** \_\_\_\_\_, 2011

**Paid: \$**  Cash  Check #

**For the responsible drinker, there is always another party.**

## Schedule of Events 2011 CALENDAR

### January

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off – Tim Riley’s House	Sat	15	7:00 AM	4:00 PM

### February

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Brew Off – Monk’s Haus	Sat	19	7:00 am	4:00 pm
Sausage Making – Monk’s Haus	Sat	19	9:00 am	4:00 pm

### March

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
--------------------------------	-----	---	---------	----------

### April

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
Crawfish Boil	Sat		TBA	TBA

### May

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
--------------------------------	-----	---	---------	----------

### June

CCH General Membership Meeting	Wed	8	7:00 pm	11:00 pm
WYES Beer Tasting	Sat	TB A	6:00 pm	8:00 pm

### July

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
--------------------------------	-----	---	---------	----------

### August

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
--------------------------------	-----	---	---------	----------

**September**

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Pensacola Emerald Coast	Fri		TBA	TBA
Pensacola Emerald Coast	Sat		TBA	TBA
Pensacola Emerald Coast	Sun		TBA	TBA

**October**

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
--------------------------------	-----	---	---------	----------

**November**

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
--------------------------------	-----	---	---------	----------

**December**

<b>CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party</b>	Fri	3	7:00 pm	11:00 pm
--	-----	---	---------	----------

*CRESCENT CITY*

*HOMEBREWERS*

c/o Monk Dauenhauer.  
7967 Baratavia Blvd  
Crown Point, LA 70072

