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# THE HOPLINE



Crescent City HomeBrewers

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Volume 24, Issue 7

July, 2014

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Editor: Monk Dauenhauer



**Our Club Officers For 2014 are:**

**Richard Doskey – President**  
**Jack Gonzales – Vice President**  
**Brandi Charbonnet – Secretary**  
**Marcel Charbonnet – Treasurer**  
**Keith St. Pierre – Quartermaster**  
**Micky Giovingo -Web Master**



## MEETING LOCATION

**Deutsches Haus**  
**1023 Ridgewood Street**  
**Metairie, LA**  
**July 2, 2014 @ 7:00 P.M.**

## **SHARE YOUR BEER**

**Bring your brew to the meeting.**

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibly, with your name and the style(s) you bring.

### Last Meeting we had:

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Keith St. Pierre -Brown Ale  
Joey Charpentier -American Barleywine, RIS-barrel aged  
Michael Mertz - English Brown Ale  
Chris Catherine -IPA, Bell's 2 Hearted, Sweet Baby Jesus  
Mike Binder -Chocolate Stout, Lemon Wheat  
Charles Sule -Oatmeal Stout, American Pilsner  
Ron LaBorde -Baltic Porter  
Sam Grooms -Honey Wheat  
Dan Rodbell -Peated Stout  
Jody Moffett -American Stout  
Scott Peterson -American Pale Ale  
Richard Ebert -Belgium Golden Strong

**Many thanks to all of you for sharing your creations!**

When you come to the meeting at the Deutsches Haus - The only thing they ask is for us to patronize the bar. Have your first beer from the bar.

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# Emerald Coast Beer Festival™

September 4 & 5, 2014 Pensacola, Florida



Once again, the Emerald Coast Beer Festival™ returns to the world famous "Rosie O' Grady's Goodtime Emporium" entertainment complex in [Seville Quarter](#). There are seven different rooms and two courtyards, each dedicated to its own unique style of entertainment. This is the best street party in Pensacola!

## ATTENTION! FRANK HAS SOMETHING TO SAY!

On Thursday, September 4th the beer pairing dinner will be held in the Apple Annie's Room, and Friday, September 5, 2014 the beer tasting will take place throughout the entire complex.

The sign-up sheet for **Emerald Coast Beer Festival discount tickets** will be at July 2nd meeting. If I can't be there some will bring the sheet.

It is not too early to reserve your rooms. Log on to [emeraldcoastbeerfest.com](http://emeraldcoastbeerfest.com). Follow instructions. Call the Pensacola Beach Resort (Days Inn) directly: 850 934-3300 and ask for Marta. (Do NOT call the 800 national reservation number. They would tell you the hotel is booked up!)

You get special pricing for tickets *through me at the CCH Club!* \$20 general admit. \$50 VIP. You are not obligated until you get the tickets from me!

Please sign up so that I will be able to procure enough tickets -- there is a limited amount of discounted tickets available!!

**Tickets will be available at the July and August CCH meeting.**

Your cooperation is greatly appreciated!!! Call with any questions.

As Usual,

Frank  
Frank W. Ballero 504 452-1743.



## It's Brewoff time again! Now's your chance to Hang with the Cool Kids!

The June 7th, Brewing in a Bathing Suit event went off very smoothly. The weather was perfect for swimming, the beer was cold, and no one violated the 300 pound Speedo rule. We made a Liberty Ale clone, with all cascade hops, and it exceeded the original gravity by 6 points. Oh well, I racked mine and it finished at 1.014 and is about 7% ABV. I know this is slightly out of the American Pale Ale category, but screw it, it taste great. Brandi Charbonnet made a great Jumbalaya and Salad, and we had some beer donations as well. The only disappointment was not having a new Triple Crown Winner at the Belmont Stakes.

We will be taking July and August off, if anyone wants to brew let me know, we may be able to get something together. The next scheduled event will be at Rick Doskey's house on Sept. 13. The style will be an Oktoberfest. We still need one more Mover, and have 5 units of wort available for grunts.

We also have two brewoffs scheduled during the Deutches Haus Oktoberfest in Kenner. The exact dates and pertinent information will be forthcoming, but we plan to make a Christmas Ale and a Munich Helles. We need Brewmasters, equipment movers, and grunts. This is a chance to expose a large group of people to the joys of homebrewing, and maybe get the word out about our club.

The November event will be on the 8th, a week before Winterfest, and will be Pilsner beer. Again, we need a Host, Brewmaster, etc. These events are a great way to learn about whole grain brewing while having a great time.

Any questions, contact me by email or at a meeting. Take care.

Wort price \$20.00

Standard Food Price \$10.00\*

**Brew Off Schedule**

Brew off start time is 8AM sharp unless otherwise stated.

Month	Date	Style	Host	Brewmaster	Chef	Comments	Units
September	13th	Oktoberfest	Rick Doskey	Mark Adams	Mike Malley		5
October	???	Munich Helles	DH Oktoberfest	?	XXXXXXXXXXXXX	Oktoberfest brew off	10
October	???	Christmas Ale	DH Oktoberfest	?	XXXXXXXXXXXXX	Oktoberfest brew off	10
November	8th	Classic Pilsner	?	?	?		10

Contact me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) or 486-1148



## Crescent City Homebrewers

NAME: Caddoo's Willy Nilly IPADATE: 5/24/2014STYLE: IPABATCH SIZE(GALS): 60 at start

50 gals finish

## MALT BILL

TYPE	EXT	LOV	AMOUNT
Belguim pale ale	1.028	3	55
Weyeman pilsner	1.028	2	55
Crystal	1.025	15	5
Melanodian	1.025	27	5
			120

O.G. projected 1.056 PLATO 13.63COLOR SRM 6.30 EBC 12.41

## ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

## MASH SCHEDULE

Single infurion mash at 158 degrees for 60 minutes.

Brought wort level up to 60 gallons at start of boil.

## BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
Centenial	10.6	8.7	90
Amarillo	10.6	8.4	45
Cascade	8.8	7.3	30
Ahtanum	5.1	4.4	5
Citra	1.9	15.1	0
Mosaic	1.5	11.5	0
Galaxy	4	15.8	0
Amarillo	4.8	8.4	0
whirl floc			15
	47.3		

IBU'S 74.84

## COMMENTS:

FERMENTED AT room temp DEGREES WITH NOLA ale yeast YEAST, 12 DAYS.O.G. 1.052 AT 85 TEMP. F.G. 1.019 AT 60 TEMP.RACKED BEER: 6/5/2014% ALCOHOL BY VOL. 4.65O.G. ACTUAL 1.055 PLATO 13.58% ALCOHOL BY WT. 3.72F.G. ACTUAL 1.019 PLATO 4.86



- |                                |         |
|--------------------------------|---------|
|                                | 6/6/201 |
| 1 Set up Kettles and Mash Tuns | 4       |
| Weighed and ground             | 6/6/201 |
| 2 grain                        | 4       |
- 3 Filled Sparge water pot to the top Ring, added 2 Tbls Lactic acid.
  - 4 Raised Temp to 167° F.
  - 5 Add water to Mash Tuns as Warm up, about 5 minutes
  - 6 Add more water, mash in until water is just over grain bed.  
Target temp was 152°F, we
  - 7 hit 153°.  
Filled Sparge tank back up to second ring, added 1.5 Tbs
  - 8 Lactic.
  - 9 Bring Sparge water to 175°F.
  - 10 Mashed for 60 minutes, stirred every 20 minutes.
  - 11 Used a plastic pitcher to recirc, about 5 pitchers full.
  - 12 Ran wort to grant, and continued to recirc until clear.
  - 13 Begin filling Kettle, make sure runoff is not too fast.  
Sparge just as water level hits top of bed, knife the top of bed to help
  - 14 flow.
  - 15 Add heat to Kettle at first Ring.  
Check to make sure wort is about the same from each Mash
  - 16 Tun.  
Adjust drain valves if needed.
  - 17 Kept extra wort in grant for latter addition.
  - 18 Filled kettle to 160+ gallons.
  - 19 Added first Hops prior to boil.
  - 20 Monitor Kettle and adjust flame to prevent boil over. Use Fan if available.
  - 21 Second Hop addition after 20 minutes  
Third Hop addition after 60
  - 22 minutes
  - 23 Slowly added about 3 gallons of wort from grant.
  - 24 Begin sanitizing pumps, coolers and hoses.
  - 25 Add 5 whirlfloc after 70 minutes
  - 26 Last Hops at 85 minutes.
  - 27 Propane ran out with 1.5 minutes to go.
  - 28 Whirlpooled wort. Twenty minute wait.
  - 29 Ran off through cooler, and second coil in ice bath.  
We used up 60 lbs of ice and needed a little more.
  - 30 Finished with 50+ gallons  
Supplied Safale 05 yeast and 1oz Cascade hops for dry hopping.

# **Hank Speaks... So Listen by Hank Bienert**

JULY 2014

Folks like to talk about the Good Old days ESPECIALLY IN A TOWN LIKE NEW ORLEANS WHERE NOSTALGIA IS A MAJOR INDUSTRY. Those of us who lived, studied, worked, got around in bus or car, and socialized in that sweaty, unending 8 months stretch know it wasn't so "good".

This older article from BYO magazine reminds us of what the REAL beer scene was like courtesy of The retrospecoscope

Not Really the Good Old Days

Dear Mr. Wizard,

I know American beers are lighter today than before Prohibition, but are there records of the recipes used before all these changes? I look at labels on some of the bottles in my collection and see that some breweries claim to be more than 100 years old. I just wonder how much better the beer might have been, say when Pabst was first started in 1844.

Reader



Beer history is usually a subject I avoid, because my view of beer history is not in line with the mainstream, romanticized views of brewing in the old days. But this is one of those questions that really is hard not to respond to, so here it goes.

For starters, Prohibition caused tremendous financial hardship for the domestic beer industry, but Prohibition didn't force brewers to brew light beers. There are many pre-Prohibition recipes floating about, and the differences between beer recipes of that era and beer recipes today are really not that great. American brewers of European descent were using starch adjuncts such as rice and maize (corn) decades before Prohibition.

These adjuncts, among other things, lighten beer color and flavor. Bear in mind that maize is native to the Americas. Even though Columbus introduced maize to Europe, it was principally grown in southern Europe, which is wine, not beer, country.

The other great American adjunct, rice, grows very well in wet, tropical climates such as the American south and monsoon Asia, where about 90 percent of the world's rice crop is grown. Needless to say, brewers from Germany and England didn't have much experience with rice before coming to the New World.

Brewers, a tremendously resourceful group, have used all sorts of starch sources over the several thousand years of beer brewing. The notion that rice and corn additives somehow make beers less beer-like has always puzzled me. After all, the loosest definition of beer is any alcoholic beverage whose carbohydrate is derived from cereal grains (as opposed to wine, whose carbohydrate comes from fruit sugars). In any case American brewers began using adjuncts long before Prohibition. Historically, World War I and World War II had a tremendous effect on brewing around the world. Most nations at war instituted ration programs intended to protect the supply of all resources needed for waging war and maintaining public health. Food is pretty darn essential for human life, and anything relating to food became part of rationing around the world. Although barley isn't a common food source for humans, it is a major livestock feed source. Barley for beef or barley for beer? In times of war barley for beef was more important.

Lawmakers in England used this logic during World War I to justify increases in the duty on wort gravity, limit the hours of operation of taverns, and limit the volume of beer that could be brewed. One consequence of the tax on wort gravity was a decline in the original gravity of English ales. Some American breweries even used potatoes in place of maize and rice during World War II. Another key event during World War II was a large swing in the beer-drinking demographic. Young men were drafted for the war, and many young women were recruited for building the American war machine and worked in factories. Women, who tended to prefer lighter beers, soon became a very large part of the American beer-drinking market. Many beer historians tie the lightening of American beer flavor, particularly hopping rates, to this great change in beer drinking.

After the war ended the American palate was drastically changed. The bland trend was not reserved for beer alone. American food in general was bland, perhaps because Americans were accustomed to bland foods during war-time rationing. Today, flavorful coffee, tea, cheese, bread, meats, specialty vegetables, beer, wine, and ethnic cuisines of all sorts give the American consumer tremendous variety.

Are American beers bland? Most microbrew drinkers would say yes. Ninety percent of domestic beer sales fall into the bland category, and Bud drinkers like their Bud.

Was Pabst bland in 1844? No one alive today can comment on its flavor, but most American lagers of that period did contain adjuncts and probably had less character than their European counterparts. How much better were the beers back then than they are today? Read on!

In 1844 commercial refrigeration did not exist, pure yeast culturing had not been developed, the most basic understanding of beer spoilage by bacteria had not even been conceived, the word biochemistry did not exist, and there was absolutely no concept of how yeast biochemistry influenced beer flavor. In short, brewing science had not been born.

In 1844 beer was fermented in wood or concrete fermenters left exposed to the atmosphere. These fermenters were very difficult to clean, and bacteria were certainly full-time residents in breweries of the period. Without an understanding of microbiology, ease of cleaning didn't matter because the brewers did not even know the true objective of cleaning.

In 1844 beer was packaged in wood casks and exposed to air during serving. Oxidation and the proliferation of aerobic bacteria that turn alcohol to vinegar must have been commonplace. In 1844 breweries used tools that would be classified today as crude. Life in the brewery was hard.

In 1844 the beer consumer could not imagine what he did not have, and the beer industry did very well. Breweries that consistently made highly ranked beer stood out from the crowd, but all breweries of that period certainly had their difficulties. Modern brewers and beer drinkers need not look to the past with rose-colored glasses but instead should be in awe of the advances made over the past 150 years by the brewing industry.

Brewers were among the most inquisitive and open-minded thinkers of the 19th century in the fields of chemistry, biology, and food-processing technology. Enzymes were identified and defined by brewing scientists; Louis Pasteur revolutionized the world with his *Etudes sur le Vin* and his *Etudes sur la Biere* in the mid-19th century (these studies later gave rise to milk pasteurization); Emil Christian Hansen developed pure culture techniques for yeast in the late 1800s; and S.P.L. Sørensen, a colleague of Hansen at the Carlsberg Laboratories in Copenhagen, suggested the pH scale in 1909. All of these achievements were applied to different industries and spawned new ideas in the field of science.

Today, brewing benefits from advances in raw-material quality, advances in the understanding of brewing science, and advances in brewing technology.

Almost every homebrewer today understands that beer is damaged by oxidation. This most basic kernel of knowledge was not known by the commercial brewing industry at the turn of the century. Today, oxygen pick-up is minimized by design in the brewhouse, in the design of beer transfer systems, filters, and packaging lines.

I am very happy to be a beer drinker in The Good Present Days!

..and if you are too, buy me a beer at the next CCH meeting.  
HANK

## NEW STUFF by Greg Hackenberg

Yeah, I know I missed last month... When last I left you, you were awaiting instructions on getting your hands on some of that invert sugar I was extolling, or at least you were interested enough to see where this was all going, or perhaps you don't even remember what I was prattling on about at all. So, a recap...

Well, we've learned that that terrible, awful, nasty, sugar which has absolutely no place in beer, actually can be an incredibly versatile and an effective ingredient with a long history of use in (good) beer. I zeroed in on the use in British beers (surprise!) in the form of **invert sugar syrups**. These are not clear tasteless syrups, mind you, they start with demerara sugar (aka "sugar in the raw") and are "cooked" to develop deep colors and flavors in a range of grades identified (mostly) as No. 1, No. 2, on up to 4.

So this time around I'm going to walk you through what this stuff is and what goes into making it. I've made several attempts, trying out different techniques and the basic process is rather easy. But to get the results I was looking for, I had to play around with a bit of chemistry. This is going to be advanced stuff, but I'll try not to get too technical. And don't worry, there's no math involved.

But first, for you lazy and less advanced sorts, I'm going to give you the short cut. I would draw your attention to the last part, of this web page, "the dilution method": <http://www.unholymess.com/blog/beer-brewing-info/making-brewers-invert>. In a nutshell, you blend either an invert syrup of white sugar (the easy, bakers stuff) or Golden Syrup and blackstrap Molasses to create the various syrups.

You may be asking what's golden syrup? Well, I lied before; you can get a brand of sort-of invert syrup. Sold in a small can as Lyle's Golden Syrup, you can find it a World Market. You might just use the Golden for a No. 1 and call it a day, but based on the SRM numbers for the various types, it is too light in color, and the flavor lacks the depth of the real thing, having a pronounced toffee flavor. It is only partially inverted. But blended with Molasses you get a much better approximation of the real deal. There is also the harder to find is Lyle's Black Treacle, a British molasses, which would be the obvious choice for the dilution method in my thinking. The feedback has been good on this method. But with any shortcut, you are missing out some of the nuances. My suggestion? Have at it, and let me know how it works for you. But if you know me I'm going to be doing this hard way. Now, back to the show.

First, what is it? Well, first what is it not. Lurking out among books and web pages are a number of tutorials on attempts to make your own Belgian candy syrup. Okay, just so you know the rock sugar "Candi" stuff named after a stripper is not used by Belgian brewers, they use a syrup, which is commercially available. I may delve into that tradition later, but the important bit is that it is a different thing. It utilizes the basic candy making technique of heating sugar to high temperature, driving off the water and caramelizing it. Water is added back to prevent you from ending up with lolly pops aka "hard crack". But we are not here to make candy or Belgian Syrup.

Obviously, the first thing missing from that is the whole "inversion" part. You may recall last time I said sugar would invert (break the molecular bond) with heat in an acid environment (your boil being a good one). And with the heat and acid combo, the sugar will quickly invert. The second difference is lower heat and time. Why lower heat? First to allow the sugar to invert, and it also avoids any burnt or roasty flavors while allowing the darkening to occur. And it's the darkening or browning that is the bomb flavor wise.

This approach also results primarily in the caramelization of the sugar. From what information we have invert syrups, while including caramelization, were showcases of the Maillard reaction. Caramelizing sugar is a good thing, and is the first step in making a flan. But you are not here to make flan. So that Maillard reaction? Those vets' of Carol Rice's beer school know what I'm talking about, but the long and the short is browning. Brown something, be it sugar, malt, a piece of dry white toast, etc. and you develop an array of flavors.

This acid inversion and lower/longer is the basis of several tutorials for making invert syrup or Belgian syrups out there, including the aforementioned henkin/Unholymess's half-a-cat blog web page <http://www.unholymess.com/blog/beer-brewing-info/making-brewers-invert> and in a sidebar on page 20 of the Jan/Feb Zymurgy. Basically sugar is dissolved in water with an acid and heated to 240 degrees where it is allowed to invert and held until the desired color is achieved. And this was what I followed for my first two attempts. They were mostly successful, as in I made a tasty syrup, but I did not get the darkening I was hoping for and what I got took a lot longer than advertised. While some have had success, others had similar experiences to mine.

Then I ran across this <http://ryanbrews.blogspot.com/2012/02/candy-syrup-right-way-hint-weve-been.html>. He notes that the Maillard reaction is inhibited in acid environments and accelerated in alkaline ones (ding!). In his most successful experiment he skipped the acid and added food grade lime, an alkaline, which increases the darkening and decreases burnt flavor. He also includes DAP (diammonium phosphate) or other yeast nutrient to add amino acids to aid which aid in those Maillard reactions. And the inversion? You see, there is more than one way to skin that cat and adding an acid for the inversion is not completely necessary. Heat and time alone can accomplish the same thing, let's give this a try.

Well, I got great color and flavor, but a big solid mass of sugar at the bottom of the jar; worse in the lower colors, but not so much in the darkest. What that tells me is the inversion was hindered by the alkaline environment, but with enough time (and heat) it would eventually come around. Which is the case as just as dark malts become acidic, so does the sugar. If going for the No. 3 and above this will work, lighter, you need the acid treatment first.

Okay, so I dug into the history a bit more. In the making of brewing sugars we know the sugar was acidified for the inversion, and it turns out that the acid was often neutralized at some point. And a DAP addition? There's some precedent for that: Class III Caramel Color.

Wait? Caramel Color? That stuff the food nazi's are always harping on? Yes, in a way. There are types and Class III is for brewing and has a long history. Anyone old enough to remember the lame attempts to market "dark" beer in the late 70's early 80's? That's what made it dark, not malts, of course; these were mainstream brewing megaliths after all. We are not making a colorant, but a full flavored syrup version. But the basic chemistry is carbohydrates heated in the presence of ammonia compounds to produce a dark colorant. An ammonia compound? That DAP, **Diammonium Phosphate** is right on track. So, my suspicion is Class III Caramel Color descended from the traditional invert syrup.

To sum up where we are? Sugar (Demerara types) water, and an ammonia compound heated with an acid, held for inversion, then neutralized with a base and darkened to your liking. And that was what I did and Bingo! I made a batch of Invert syrups in the exact color ranges I wanted. Next time...actually making the stuff.



## CRESCENT CITY HOMEBREWERS

**1213 Curtis Drive, Harvey, LA 70058**

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

**2014 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**

**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 myself, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

**SIGNED:** \_\_\_\_\_ **DATE:** \_\_\_\_\_, 2014

**Paid: \$**  Cash  Check #

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

## Schedule of Events 2014 CALENDAR

### May

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	24	8:00 am	

### June

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
WYES Beer Tasting <a href="http://www.wyes.org/events/beer.shtml">http://www.wyes.org/events/beer.shtml</a>	Sat	14	6:00 pm	9:00 pm
Brew Off – The Barnett's	Sat	7	8:00am	

### July

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
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### August

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
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### September

CCH General Membership Meeting	Thu	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	5	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	6	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	7	TBA	TBA
Brew Off – Rick Doskey	Sat	13	8:00 am	

### October

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat		2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town October TBA 11:00 AM until ???				

### November

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	?	6:00 pm	11:00 pm
Club Brew	Sat	8	8:00 am	4:00 pm

### December

<b>CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending</b>	Fri	5	7:00 pm	11:00 pm
<b>Club Brew</b>	Sat		7:00 am	4:00 pm

*CRESCENT CITY  
HOMEBREWERS  
HOPLINE*

C/o Monk Dauenhauer.  
7967 Barataria Blvd  
Crown Point, LA 70072  
Cchhopline@aol.com

