

THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 1

January, 2016

Editor: Monk Dauenhauer



The 2016 Club Officers are:

Chris Caterine – President
Ryan Casteix – Vice President
Tom Lay – Secretary
Dan Rodbell – Treasurer
Sam Grooms – Quartermaster
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I hope everyone had a very Merry Christmas and will have a very prosperous 2016.

We would like to thank our past officers - President Jack Gonzales, Vice President Frank Balerro, Treasurer Marcel Charbonnet, Secretary Chris Caterine and our Quartermaster, Keith St. Pierre - for all of their work in

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
January 6, 2016 @ 7:00 P.M.

making 2015 a special year for all of us. We welcome the new officers for 2016. I know they will work diligently for all of our benefit but they can not do it without the support of all our members.

So get involved!



Upcoming Events for 2016

The Deutsches Haus is having a Volunteer Appreciation Party for anyone who has helped the house by volunteering anytime during 2015; this includes Oktoberfest.

Deutsches Haus Volunteer Appreciation Party

Saturday, January 15th from 7pm to 10pm

Deutsches Haus 1023 Ridgewood Dr Metairie, LA 70001

John (Jack) Gonzales

504-454-0041 (h)

504-458-9350 (c)

Jack.Gonzales@cox.net

January Brewoff @ Rick & Milli Doskey's House

Style: Vienna
Location: 4841 Avron Blvd. Metairie 70006
Date: January 23, 2016
Time: 8:00 AM.
Brewmaster: Peter Caddoo
Interested??? Neilwbarnett@yahoo.com or see him at a meeting

February Brewoff @ Ryan Casteix

Style: IPA
Date: Saturday Feb. 20.
Address: 105 Oak Ave Harahan 70123
Brewmaster: Chris Caterine
Interested??? Neilwbarnett@yahoo.com or see him at a meeting

March 5, 2016 @ Monk's Haus Sheridan Eugene "Fish" Armandtrout Sausage Fest And Brewoff

Steve Clark is SAUSAGE Master and Neil Barnett is taking names for beer.

TIME TO MAKE SAUSAGE



Date: Saturday March 5th
Location--- Monk Haus -- Crown Point --
Directions – on your right >>>>
Time: 10:00am till
Flavors: Cajun Green Onion, Italian, Chorizo
We may sell spices for the rookies.
3lb units---- bulk or link
Cost is \$15.00 per unit --- Including all consumables. (Food & Drink)
Must be present to work or make arrangements for someone to take the goods home

If you want to trade your now drinkable homebrew for event goodies, we will talk about it
Sign up sheet at next Meeting

Pay at end of event
If paying by check make out to CCH
Open to guys and gals
Questions or additional info Contact Steve scsuds@cox.net or 610-7346
Deadline to place order -- March 2th

DRIVING DIRECTIONS

From - Westbank Expy, Marrero, LA

1. Start out going SOUTH on LA-45 S/BARATARIA BLVD (go 2.9 miles)
2. Turn LEFT onto LA-3134 S/LAFITTE LAROSE HWY/LEO KERNER/LAFITTE PKWY. (go 5.4 miles)
3. Turn LEFT onto LA-45/BARATARIA BLVD. (go 1.0 miles to yield sign)
4. Turn RIGHT to stay on BARATARIA BLVD/LA-45. (go 0.6 miles)
5. End at 7967 Barataria Blvd – Crown Point

For GPS users - enter Marrero as city rather than Crown Point

>> TOTAL ESTIMATED TIME: 14 minutes
DISTANCE: 9.96 miles

\$

Dues

R Same Price as Last Year \$30.00

Due

Use the membership form on page 8 of this rag or on our web site www.crescentcityhomebrewers.org Bring it to the meeting or mail it

to:

**Crescent City Homebrewers, Inc.
1629 Second, Apt D
New Orleans, LA 70130**

Makes checks payable to: CCH

BET YOU DID NOT KNOW:

In 1910, football teams were penalized 15 yards if they threw an incomplete forward pass.

**HOW DO WE GET NEW MEMBERS?
BY ASKING OUR FRIENDS NOW, NOT
TOMORROW**



CCH - Brewing Today For a Better Brew
Tomorrow

Copy the following links for BJCP info

BJCP Style Guidelines

<http://www.bjcp.org/stylecenter.php>

BJCP Score Sheets

http://www.bjcp.org/docs/SCP_Beer_ScoreSheet.pdf

BJCP Bottle Labels

http://www.bjcp.org/docs/SCP_BottleID.pdf

Hank Speaks and speaks and ...

A few issues ago I mentioned that upon cleaning out some old files I happened upon a moldy beignet and wondered what beer made from that would taste like. As this article I send shows, it looks like others have taken the same route.

Craft brewers tap flavors from lobsters to grasshoppers-no surprise to a people like us Lousianians who enter the swamps and woods singing

" We will eat it before it eats us"

Double, double toil and trouble. Check what's in your next craft lager. It may not be eye of newt or toe of frog. But it could be close. Hoping to stand out in a competitive market, brewers are throwing all kinds of things into the kettle: broth from a caramelized moose's head, bull testicles, grasshoppers and a pinch of yeast from a beer maker's beard. Yes...that's right...his beard.

To an outsider, product brainstorming sessions might sound like drunken confabs. But they have yielded some of the following: Mamma Mia Pizza Beer made with real margherita pizzas- Mamma Mia Pizza Beer is made by steeping margherita pizza like a tea bag in the beer mash Cerealiously Count Chocula brewed with Count Chocula cereal; and Imperial Doughnut Break ale sweetened with a thousand glazed doughnuts. "This market can't get enough insane stuff," said Randy Mosher, author of "Radical Brewing." "We actually brewed a beer with grasshoppers. We sold the beer out right away."

The fad has nearly caused a barroom brawl in the beer world. For thousands of years, brewers used spices, herbs and other ingredients to flavor beer. That largely came to an end in the 1500s when the Duke of Bavaria, the cradle of beer making, passed what is known as the German purity law. A version of the law, which is still in effect, limits beer to just four ingredients: water, hops, malt and yeast. Throwing lobsters into the boil, like Delaware-based Dogfish Head Craft Brewery did this year for its Choc Lobster beer? Forget it. It is "a terrible idea," said Rodger Wegner, who heads the Association of Beer Exporters for North, West and Southwest Germany. The association's website states: "only the pure stuff gets the thumbs up."

The Germans aren't the only ones scoffing at American craft beer. Budweiser this year blasted it in a Super Bowl ad, suggesting flavored beers were for snobs and sissies. Even some craft brewers worry their peers may be stirring up, as Shakespeare put it, "a charm of powerful trouble." If a craft brew is loaded with attention-getting ingredients that are too "disgusting...you're not going to have another," says Jared Rouben, who made black truffle beer at Chicago's Moody Tongue Brewing Co.

Beard beer

Dogfish Head founder Sam Calagione, a pioneer of bizarre brews, disagrees. The German purity law is a "modern form of art censorship," he says. He began mixing raisins and vanilla into his beer more than a decade ago. Eventually, he upped the ante. He says he even tried brewing with pond scum one year in hopes of making a naturally green beer for St. Patrick's day.

"It was definitely green," Mr. Calagione said. "But it tasted like pond scum."

The lobster experiment fared better. In an effort to reinvent oyster stout, a traditional, Victorian-style dark beer, he dropped more than a dozen lobsters harvested near Dogfish Head, Maine, in a boil kettle. The resulting Choc Lobster, which Mr. Calagione said "tasted like the best parts of the ocean: briny and intense," won silver medal at the 2014 Great American Beer Festival.

Only the company's Beer for Breakfast—brewed with coffee, maple syrup and scrapple, a mushy loaf of

ground pig livers and hearts—sold out faster. Beer for Breakfast and Choc Lobster are so popular, Mr. Calagione said the brewery is mixing them to create “the first surf and turf, black and tan.”

Denver-based Wynkoop Brewing Co. put a different spin on oyster stout, swapping sea oysters with so-called Rocky Mountain oysters, which is what Westerners call bull testicles. The company says it puts the fresh testicles directly into the boiling malt to create a beer with flavors ranging from roasted barley and coffee to chocolate and nuts.

If a beer that ballsy isn't for you, how about an insect beer? Chicago's 5 Rabbit Cerveceria brewed its El Chapulin Colorado beer with grasshoppers, a common bar food in Southern Mexico, to give it an aroma “a bit like fresh cigarette tobacco,” said author Mr. Mosher, who is also an instructor at the Siebel Institute of Technology, which teaches brewing education.

For its Beard Beer, Rogue Ales used yeast specimens from brew master John Maier's beard.

The strange ingredients are being poured into beer partly to compensate for the limits of brewing yeast. For centuries, beer making has depended on just two species of yeast—developed through experimentation into hundreds of variations. But the new breed of craft brew masters don't have time or patience to follow old rules in a market so competitive that dozens of new breweries are popping up each month in old gas stations, churches and baseball parks.

Rogue Ales and yeast manufacturer White Labs teamed up four years ago to find new yeasts. They culled specimens from fields and a fish-processing table near the Oregon brewery. But White Labs founder Chris White said the only brew-worthy yeast came off hair plucked from brew master John Maier's sprawling, Duck Dynasty-style beard.

It became the key ingredient in Beard Beer, a brew Mr. White said has the sharp flavor of Belgian beer and tastes “like chewing on a Band-Aid.” Rogue President Brett Joyce said “bananas are the flavors” he gets from the beer.

Researchers at North Carolina State University are using bugs to try to identify new yeasts. “We're not the grossest,” said Anne Madden, a postdoctoral researcher and self-proclaimed yeast wrangler. Last year, Dr. Madden began scraping bug cells she calls “bug slushies” off wasps and bumblebees. She put them in petri dishes and fed them ingredients beer would like. Two yeast species emerged—one made a sour beer and another made a honey beer.

The researchers are patenting the samples and looking for more yeast. They hope the new species will put the genie back in the beer bottle and get brewers to flavor beer with yeast rather than radical ingredients. Mr. Calagione admires the North Carolina State work but compares flavoring exclusively with yeast to driving a car in first gear. “It will get you from point A to point B, but it's not going to be as exhilarating as having five gears,” he said. He is already moving onto his next project, collaborating with celebrity chef Mario Batali to discourage food waste by brewing a beer from decaying produce. It will be featured in a new Web series he's calling, “That's odd...Let's drink it!”

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Memorable Quotes

"Fermentation may have been a greater discovery than fire."

-David Rains Wallace

"Give me a woman who loves beer and I will conquer the world."

-Kaiser Withelm

**#####
SHIPPING BEER**

I found this article and thought it might be of some interest to many and of real value to a few. It's worth thinking about! This article deals with homemade wine but is applicable to homebrew also. Heed this warning – the guy in the picture could be you!

Mike Retzlaff

How do I ship some of my homemade wine from Illinois to my brother in Colorado? He tried some at a party and would like to try my other wines. Dan D. - IL



Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Doskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Casteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Barataria Blvd Crown Point, LA	Tom Lay
4/16/2016	German Alt	Gordon Biersch	200 Poydras St. New Orleans, LA 70130	Dan Rodbell
5/21/2016	Pre Prohibition Beer	John Foley	6386 Canal Blvd NOLA, 70124	
6/18/2016	BIABS Belgian Trappist	Neil Barnett	5636 Hawthorne Pl, New Orleans, 70124	Neil Barnett
7/16/2016	Off month			
8/20/2016	BIABS ESB	Barney Ryan	101 Garden Road River Ridge, LA 70123	
9/24/2016	Old English Ale			Greg Hackenberg
October	Imperial Pilsner	Brewstock	3800 Dryades St. New Orleans, LA 70115	
11/12/2016	Dunkelwiessen			

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00 Standard Lunch price \$10.00

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 or sign up at the meetings.

Brewoff News and Such for January

"The good Lord has changed water into wine, so how can drinking beer be a sin?" -Sign near a Belgian Monastery

Happy New Year Beer People,

It is time to look forward to the future, Christmas and New Years Eve are just the memory of a hangover behind us, and Mardi Gras is fast approaching. Do you have enough beer for the year ahead, or will you be sneaking off to the store to stock up? Do you tell all your friends about how good your homebrew is, but run out before they show up? Don't be that guy! We're talking long term planning here my friend, and I'm here to help.

We have 10 Brewoffs scheduled this year, which include 3 lagers, and will feature the brewing styles of Germany, Belgium, England, and the USA.

The first will be on January 23, at the Doskey abode, and will be a Vienna. Peter Caddoo will be making his "Vienna Monologues" beer using a decoction mash and Noble Hops. Wort spots are filled, but we have room for Guest and Alternates, so let me know.

The February IPA will be hosted by Ryan Casteix and led by our president, Chris Caterine. This is a classic style, and one that should be in every home brewer's repertoire. We were forced to cancel this event last year, but are glad to have it back. Wort spots are still available.

The Sausage Fest at Monk's house will be the site of a Cream Ale brewoff. Tom Lay will be doing the honors for this one. The Sausage Fest is a great yearly event, remember to mark it on your calendars. I'm glad to see some of the new brewers picking up the mantle of Brewmaster for these events.

In April, between French Quarter Festival and Jazz Fest, we will be the guest of Sonny Day and Gordon Biersch. Dan Rodbell will be making a German Alt beer, a great, if little known style. "Alt" is the German word for "old", which means it was the type of beer brewed before they figured out how to make Lager. It still has the smoothness of a Lager, but the fruitiness of an ale. Good stuff if you ask me.

John Foley's house, in Lakeview, will be the scene of a Pre Prohibition American Lager. This "Recipe from the Crypt" event will be overseen by several of the "Legacy" members. American Beers suffered from the double whammy of Prohibition and WWII, which forced the closing of smaller breweries and led to the large scale, one size fits all, cat piss brew we call American Premium. This is an all malt beer with plenty of hops that goes down great on any occasion. I will give out more info as I get it.

In June, we will have the 3rd annual BIABS event at my house. I will be making a Belgian Tripel called "St Ives". I have been making Belgian beers for over 20 years now, and may just get this one right, it's worth a shot.

We will taking July off due to the heat, but will be back at Barney Ryan's house in August for the second BIABS event. This one will be an traditional ESB. For those who haven't been to a BIABS event, it does NOT mean Brewing in a Bag. It means Brewing in a Bathing Suit. The hosts have graciously allowed us to use their pools to cool off before, after, and during the event. The no glass and no (Plus size)Speedos rules will be in effect. They are really fun events.

The Clubs equipment is available for use by the members to do personal or small group brews. Let the Quartermaster or myself know what you want to do and when you want to do it. Please return the equipment in a clean, properly maintained state. If more club brewoffs are desired by the club, we can do that also. Just let me know.

Lastly, Equipment Movers have been the weak link in the whole Brewoff process. If you have access to a truck or trailer, seriously think about helping us out moving the gear.

If you are interested in any event, let me know at neilwbarnett@yahoo.com or see me at a meeting. Take care and keep on brewing, Neil.



CRESCENT CITY HOMEBREWERS

**1629 Second, Apt D
New Orleans, LA 70130**

Email - cchhonline@aol.com

2016 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:** _____, 2016

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.