

THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 12

December, 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**



CHRISTMAS

PARTY

+

MEETING

+

ELECTIONS

MEETING LOCATION

Deutsches Haus
1023 Ridgewood Street
Metairie, LA
SATURDAY

December 10, 2016 @ 6:00 P.M.

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December Christmas Party and Elections

The CCH Christmas Party will be on Saturday, December 10th at the Deutsches Haus, 6-11 PM. This event takes the place of our normal December meeting. It will be a potluck style dinner, so please bring a dish and a beverage to share! Also, remember that we'll be electing our 2017 officers at that time. Throw your hat in the ring and help make the Crescent City Homebrewers even better in the new year!

In keeping with our by-laws, the board was charged with submitting recommendations for the coming year's officers at the November meeting. Nominations may also be submitted from the floor at the December meeting.

The board has submitted the following:

- President: Ryan Casteix**
- Vice President: Mike Malley**
- Treasurer: Dan Rodbell**
- Quartermaster: Sam Grooms**
- Secretary: Open**

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**Mark your 2017 Calendar for
our next Event
2017 March 11
Fish Memorial Sausage Fest
and Brewoff
Details and a sign-up sheet at
the meeting.**

DER BIERGARTEN by Mike Retzlaff

In the early 19th century when lager beer in Germany was coming into its own, the beer garden was an unplanned benefit. The lagering caves and caverns of breweries needed to be insulated against the hot summer sun. Leafy linden and chestnut trees were planted above the lagering cellars for shade. Once the trees were established and had filled out, it seemed rather natural that the shady areas the trees created could be used as a small park. They were furnished with tables and benches to entice patrons to partake of the brewery's products. It quickly became a social phenomenon. These were not outdoor saloons but family oriented places of social interaction.

Munich has a legendary tale of a privately owned table at the Augustiner–Heller Biergarten belonging to the German writer Sigi Sommer. He would fill a leftover pickle bucket with charcoal, light it on fire, and place it under the table so that he could keep warm while drinking in the garden during the winter. One day, he had drinks with a priest, Prälat Betzwieser, who had a wooden leg. A few beers in, they realized that Betzwieser's leg had caught fire beneath the table. One person recalled, "When he left he could not walk straight but you cannot blame the beer for it."

Besides countless other American cities, many Germans migrated to New Orleans, due in large part to the cotton trade. Cotton from all over the South was sent to New Orleans for export and much of it was shipped to Bremen, Germany. On their return trip, the ships carried many German immigrants. With them came their culture, cuisine, and preference for beverages. Part of the culture was "der biergarten" and their need to relax after a hard day or week of work was important. Spending a little time with friends and family over a glass or two of beer seemed just the thing and promoted Gemütlichkeit; the feeling of comfort and being at peace with the world.

Beer gardens have, over the years, dotted our city's landscape. Among them were:

1840's National Beer Garden
St. Peter @ Bayou St. John

- 1840's Old German Union
Orleans St.
- 1843 Tivoli Gardens
Bayou St. John & Basin St.
- 1848 Schleuter's Beer Garden
St. Charles & Gravier
- 1850's Casino Beer Garden
Carondelet St.
- 1850's Punecky's Beer Garden
Prieur St.
- 1850's Schroeder's Beer Garden
Levee & Short St.
- 1850's Zum Grünen Garten
Levee & Josephine St.
- 1851 Carl Krost Beer Garden
Conti (1856)
Common (1863)
- 1857 Christian Krost
- 1853 Louis Stein's
Bienville St.
- 1870's Bensel & Dirks
- 1880 Carrolton Garten
- 1895 Over the Rhine Beer Garden
@ Spanish Fort
- 1890's Court Exchange
Rousseau & Phillip
- 1890's Doerr's Beer Garden
Live Oak & Acht (@ NOCC golf
course?)
- 1910 Heidelberg Family Garden
419-423 St. Charles (site of #1 Shell
Square)
- 1937 E. Klaus's New Beer Garden
Westwego

(Remember that many street names have changed over the years; parts of Levee and Water Sts. are now Tchoupitoulas; Delord became Howard and then Andrew Higgins, etc.)



2017 CCH Beer (Appreciation) School

Purpose

To increase the knowledge of beer and all-grain brewing; to increase the skill in evaluating and judging beer; and to indulge in appreciating 120+ beers***. The class will follow the Beer Judge Certification Program Style Guidelines.

Instructor

Carol Rice of Crescent City Homebrewers, Recognized Beer Judge, BJCP. I have been brewing with my husband, Richard, since 2000. We first took this class in 1999, and thought it was only right that if we were going to judge beer, we should attempt to brew some. Richard is the gizmo part of the team. I am recipe. I have been teaching all or part of this class since 2007.

I may be contacted at: 10105 Tiffany Drive, River Ridge, LA 70123, 504-737-4309, dogearbrewing@hotmail.com

Time and Place

The classes will be held on the third Saturday (mostly) of every month from 9:00 am to 12:00 noon at the

Deutsches Haus

1023 Ridgewood Street
Metairie, Louisiana.

Cost

\$130.00 is due on or before January 2, 2017 for CCH members in good standing. This cost will defray the expense of the handouts, materials, and beer used for the classes. Because Crescent City Homebrewers subsidizes the class, non-members will be charged an additional **\$30.00** for membership in CCH. Classes are open to guests at any time for a charge of \$25 per class. (Please make checks payable to **Carol L. Rice.**)

Dues

**Pay early to avoid the
New Year blues.**

**Use the membership
form on page 7 of this
award-winning
newsletter or on our
esteemed web site**

www.crescentcityhomebrewers.org

**Bring it to the meeting or mail it to:
Crescent City Homebrewers, Inc.
3444 Somerset Drive
New Orleans, LA 70131**

Makes checks payable to: CCH



Brewoff Schedule for 2017 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/14/17	Fresh Hop IPA			
2/11/17	Rye PA	Monk's Haus		
3/11/17	Stout or Porter			
4/15/17	Pilsner			
5/13/17	California Common			
6/24/17	Lime Agave Saison BIABS	Neil Barnett		Neil Barnett
July				
8/12/17	Luther's Ale			
9/23/17	Belgian Blond			
10/28/17	Christmas Ale			
11/11/17	Scotch Ale			
Dec				

*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 December

"Here's to long life and a merry one. A quick death and an easy one. A pretty girl and an honest one. A cold beer — and another one!"
— Irish Toast

I hope everyone had a wonderful Turkey Day. We have just concluded another great Brewoff season and I would like to thank everyone for working so hard to make it happen. Our last event was in Arabi and coincided with the opening of the 40 Arpent taproom. Mickey, acting as both Host and Brewmaster, made a Dunkelweissen using select dark malts, a lot of wheat, and malto dextrin to finish it off. The weather was great, Boom acted as chef and everyone pitched in to make it great day. Thanks again to Mickey for his hard work and hospitality, and Scout and Simcoe for keeping the squirrels away.

We will be taking the month of December off, and starting the next Brewoff season on January 14th. Also, in a couple of weeks I will be making a bulk order of hops from Hops Direct. This is the 2016 crop which was just harvested and I plan on doing a fresh, whole hop IPA for the January Brewoff. They are making the whole hops available to the public as they are possessed. Since this was a good year for Hops in Washington, and if there is enough interest, I can set up a hop swap and we can split up some one pound bags. This is also the only place to buy Belma hops, one of my favorites. Check out the Hops Direct web site and let me know.

To sign up for any event, or if you have questions, see me at a meeting or email me at neilwbarnett@yahoo.com.

As always, I'm your **D**irector **U**ndertaking **M**assive **B**rewing **O**perations, Neil

Historic Brewoffs

Date	Style	Brewmaster	Host
	Rye PA	Dereck Lintern	Monk
4/12/2014	Irish Red Ale	Marcel Charbonnet	Deutsches Haus
5/24/2014	IPA	Peter Caddoo	Greg Hackenberg
6/7/2014	American Pale Ale	Neil Barnett	Neil Barnett
9/13/2014	Octoberfest	Peter Caddoo	Rick Doskey
10/11/2014	Munich Helles	Sam Grooms	DH Octoberfest
10/18/2014	Christmas Ale	Christmas Ale	DH Octoberfest
11/8/2014	Classic Pilsner	Marcel Charbonnet	Barney Ryan
1/17/2015	Stout	Neil Barnett	David Applegate
2/28/2015	Rye P A	Dan Rodbell	Monk's Haus
3/28/2015	Bock	Marcel Charbonnet	Hank Bienert
4/11/2015	IPA-Cancelled	Chris Caterine	Richard Cuccia
5/9/2015	Belgian Pale Ale	Keith St. Pierre	Ryan Casteix
6/6/2015	Belgian Golden Ale	Neil Barnett	Neil Barnett
7/11/2015	Cream Ale-Cancelled	Marcel Charbonnet	John Foley
8/8/2015	Saison	Neil Barnett	Barney Ryan
9/19/2015	California Common	Charles Sule	Charles Sule
9/26/2015	Finnish Sahti	Carol Rice	NOOT
10/10/2015	Octoberfest	Sam Grooms	DH Octoberfest
10/17/2015	London Porter	Greg Hackenberg	DH Octoberfest
11/7/2015	New American Pilsner	Marcel Charbonnet	Brewstock
1/23/2016	Vienna	Peter Caddoo	Rick Doskey
2/20/2016	IPA	Chris Caterine	Ryan Casteix
3/5/2016	Cream Ale-Cancelled	Tom Lay	Monk's Haus
4/16/2016	Alt	Dan Rodbell	Sonny Day@GB
5/21/2016	Pre Prohibition American Pils	Neil Barnett	John Foley
6/18/2016	Belgian Trappist	Neil Barnett	Neil Barnett
8/20/2016	ESB	Sam Grooms	Barney Ryan
9/17/2016	Old English Ale	Greg Hackenberg	Urban South
10/1/2016	Russian Imperial Stout	Micheal Malley	Brewstock
11/5/2016	Dunkelweissen	Mickey Giovingo	Mickey Giovingo



CRESCENT CITY HOMEBREWERS

3444 Somerset Drive
New Orleans, LA 70131

Email - cchopline@aol.com

2017 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.