

Dues R Due

Same Price as Last Year \$30.00

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
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Hank Speaks and speaks and ... so read & Listen.

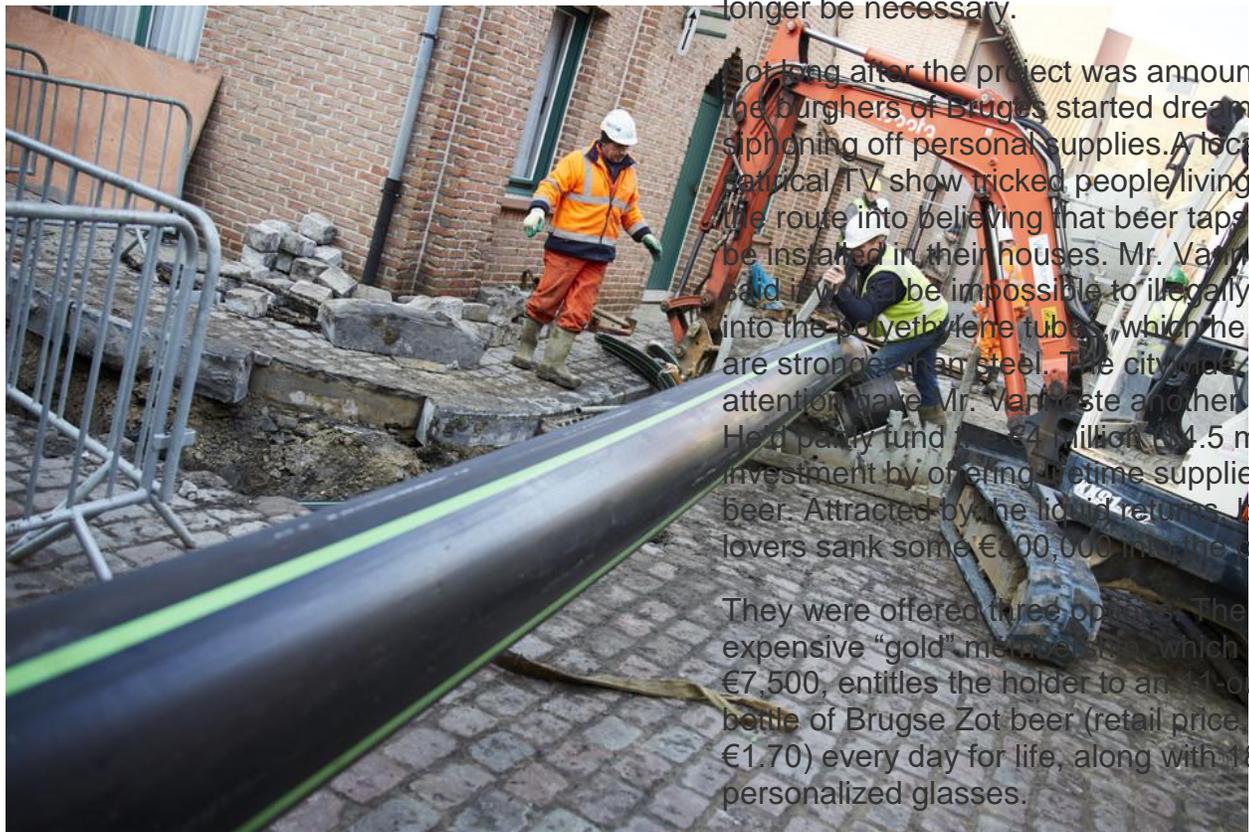
BRUGES, Belgium— Xavier Vanneste, heir to a dynasty of beer brewers in this medieval city, had a pipe dream. When he woke up and looked out of his window one spring morning, he saw workers on the street laying underground utility cables in front of his house, situated on the same ancient square as the brewery he runs...“I immediately realized this was the solution”.

The brewery’s truck fleet had been bottling up the city’s narrow, cobblestone streets. Matters had been getting worse since 2010, when the brewery moved its bottling facility out of town.His brain wave? A beer pipeline.

“It all started as a joke,” said Mr. Vanneste. “Nobody believed it was going to work.”Four years later, the pipeline is just weeks away from completion. It stretches 2 miles from the brewery, De Halve Maan, or The Half Moon, in the city center to the bottling plant in an industrial area. It will be able to carry 1,500 gallons of beer an hour at 12 mph. Hundreds of truck trips a year will no longer be necessary.

Not long after the project was announced, the burghers of Bruges started dreaming of siphoning off personal supplies.A local satirical TV show tricked people living near the route into believing that beer taps could be installed in their houses. Mr. Vanneste said it would be impossible to illegally tap into the polyethylene tubes, which he said are stronger than steel. The city’s attention gave Mr. Vanneste another idea. He’d partly fund the \$4 million (€4.5 million) investment by offering lifetime supplies of beer. Attracted by the liquid returns, brew-lovers sank some €300,000 into the project.

They were offered three options. The most expensive “gold” membership, which costs €7,500, entitles the holder to an 11-ounce bottle of Brugse Zot beer (retail price €1.70) every day for life, along with 18 personalized glasses.



One of the 21 people who signed up for that was Philippe Le Loup, who runs a restaurant on the scenic Simon Stevin square, a few hundred yards from the pipeline. Mr. Le Loup, whose establishment serves about 1,850 gallons of Brugse Zot a year, said he would have preferred a direct tap into the pipeline. "It would have saved me a lot of keg-dragging," he said.

Mr. Le Loup also bought bronze memberships, at €220 apiece, for each of his 12 employees, entitling them to a 25-ounce bottle of beer every year for life. "In total, I invested over €10,000," said Mr. Le Loup, 35 years old, who was born in the city. "I calculated that if I pick up my free beers for 15 years, my investment will be paid back." He said he plans to drink most of the beer himself. "When I'm 50, I will make profit," he said.

Last year, De Halve Maan exported about 200,000 liters of its most popular beers, Brugse Zot and Straffe Hendrik, to the U.S., double the 2014 figure. Ronald Martin, a music teacher, home brewer and De Halve Maan fan in Buffalo, N.Y., was one of 76 foreigners to pitch in.

When he visited Bruges, he was convinced the pipeline was happening. He wanted to be the first American to take part. "When I walked into the brewery, the secretary had a phone call from another American," Mr. Martin recalled. He immediately went to get cash and signed up. "When you talk about a beer pipeline, everyone thinks you're joking," he said. "But it's a serious thing. "A few European sports arenas have aboveground pipelines. In Randers, Denmark, a pipeline under a street carries beer to some bars. The annual Oktoberfest beer festival in Munich, Germany, pipes beer to some tents. In Cleveland, Ohio, the Great Lakes Brewing Company moves beer through a pipe from its brewery to a bar across the street.

The city of Bruges, which last year attracted 6.6 million tourists, has long been

looking for solutions to reduce traffic in its historic center—a Unesco World Heritage site known for its canals and medieval architecture. "The pipeline is a breakthrough," said Renaat Landuyt, mayor of Bruges, which was the economic capital of Northern Europe between 1200 and 1400. Mr. Landuyt said he would even consider constructing pipelines for other goods, including chocolate, one of Belgium's other precious commodities. "Everyone who proposes alternative means of transport is welcome here," he said.

The centuries-old brewing company, the last one remaining in the city center, said its new pipeline wouldn't affect the taste of its award-winning beers. Most of the pipe runs about 6 feet underground, but in some spots it goes about 100 feet under. On a recent day, workers were digging holes, connecting tubes and replacing cobblestones on Zonnekemeers, a street near De Halve Maan, attracting the attention of many bystanders. "The beer pipeline has become a sight," said Alain De Pré, who oversees the construction of the pipeline. "People are taking more pictures of this than of the monuments around us."

Sylvie Melkenbeek, a 78-year-old retiree, was enjoying her espresso on a sunlit terrace in front of De Halve Maan as horse carriages rolled by carrying tourists. Ms. Melkenbeek, whose last name literally translates as "stream of milk," said she would much prefer a pipeline filled with coffee. "I don't like beer," she said.

Personal commentary from Hank

A few years we visited Brugge, the loveliest city in Belgium and went to this Brewery since it is in an old building and had an award winning dark Belgian beer which interestingly is named Straffe Hendrik, a name that comes from the family's tradition of calling their first born son Hendrik-look it up.

We went up to the bar, ordered some beer and while waiting for him to finish drawing it, mentioned to the barkeep that I was a home brewer and my first name was Henry, like Hendrik and to prove it offered my CCH membership card.

He read it, nodded and smiled and when I attempted to pay for our beer he would not take the money.

"No, No.. your card shows you are Hendrik and it shows you are in the half moon club!"

NOW.. take a look at the CCH logo and that of De Halve Maan Brewery.

ALWAYS carry proper ID. You never know when "carding you" can pay off.

Second point.. I live pretty close to D Haus.

Which politician do I have to bribe to have a pipeline run to my patio so I don't have to bother with Pig Roast/Winterfest PARKING

THNX
Hank



Editor's Note

**Cooper, Jacob, Wayne and yours truly will not be able to attend the June meeting. We will be high in the sky on our way to the land of beer
- Bavaria.**

At our every stop, we will hoist one for everyone.

Auf Wiedersehen

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



CCH - Brewing Today For a Better Brew
Tomorrow

Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Deskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Gasteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Baratavia Blvd Crown Point, LA 70072	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	Legacy Brewers
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	Hank Bienert	360 Jefferson Ave Metairie, LA	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 June

The Pre-Prohibition American Lager Brewoff at John Foley's house went off extremely well. We had a few minor hiccups as usual, but we finished off with a nice, pale, malty wort at a 1.058 starting gravity (one of the hiccups, we should have been at 1.054). We used the Noblest of hops, Saaz and Hallentour, to get us to 18 IBU's and mashed with a little corn and wheat to lighten up the body. Several members pitched lager yeast, and the rest went with ale. I'm looking forward to tasting them

side by side. Tom Lay brought his own portable grill with him, and we had breakfast burritos to start the day, then fajitas, rice, and beans for lunch. John Foley and his wife were very gracious hosting this event and I would like to thank them and everyone else involved for making this a great brew day.

The next Brewoff will also be in Lakeview, but at my house on June 18th. This is a Brewing in a Bathing Suit event (BIABS), and it is a great way to cool down after a day of making beer. I will be making a Belgian Trappist ale, Mike Malley will be cooking, and the beer will be flowing. We still need a couple of equipment movers for this event, and anyone who would like to sign up as an alternate or guest are most welcome.

We will be taking July off, and coming back in August with another BIABS event at Barney Ryan's house on the 20th. The style will be an Extra Special Bitter and we are looking for equipment movers and a Brewmaster. Barney will also be doing the cooking, so bring your appetite. This is a great location for a brewoff, and was a lot of fun last year.

The date of the September Brewoff has been changed to the 17th so as not to compete with New Orleans on Tap. Greg Hackenberg will be making an Old English Ale, which is one of my favorite styles. It is dark, malty, and strong and when aged can become very complex with notes of sherry and dark fruit. We are still looking for a host for this event along with equipment movers and grunts.

The October brewoff will be at Brewstock, we don't have a date yet but I will let you know when we do. That style will be an Imperial Pilsner. The November brewoff will also change dates due to the Winterfest, and we still need a host, Brewmaster, etc.

If you sign up for an event and don't plan to eat, please let us know in advance so we can plan accordingly. Also, Brewoff wort slots are for dues paying members, if you have friends who are interested, you can sign them up as a guest. The club equipment is available for use by the members so long as they can demonstrate they know what they are doing and bring it back in clean working condition. If you would like to sign up as a Wort participant or guest, see me at the next meeting or contact me at neilwbarnett@yahoo.com. Until next time, keep on brewing, Neil



CRESCENT CITY HOMEBREWERS

3444 Somerset Drive
New Orleans, LA 70131

Email - cchopline@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.