

CCH General Meeting – 03.04.15

7:14 Jack calls meeting to order.

Jack: New members or guests?

There were four new people, but I couldn't catch their names.

Jack: Commercial brewers in the house?

Michael from 40 Arpent:

He's going to get deep. Will talk later

Mr. Smith

March 6, 5 PM at NOLA is 6<sup>th</sup> anniversary. Release of sour line. Music.

Beers?

Keith – Pale Ale

Double IP & an Irish Red

Steam Beer and a Hellesbock

Dark Lager and a Blueberry Wheat

Southern Brown Ale & Belgian Wit

Dry Irish Stout (Jan. Brewoff)

Apricot Sour

Honey Wheat & Belgian

There should be a full list that circulated, but it never got back to me.

7:18 (-ish): Reading of Minutes

7:21: Treasury report from Marcel

\$9400. Sausage fest sold 103 units of sausage, plus a few extras given away. We only lost a tiny bit of money on the event. Pay dues. \$30. Paypal accepted.

7:22: Old business.

Carol: I have membership cards.

7:23: New business.

Rick Doskey: It's been one year since the fire in the storage unit. Rick is looking for pictures of burned equipment that we can collect together to create a memorial scrapbook on the website. We now have the Bayou State Circuit—a beer competition. Larryfest at the end of April is one of the events. Larry was well known to CCH and Mystic Krewe of Brew. We'll put up a link on the website.

Jack Gonzales: Go to the website. It looks great! Calendar is up to date. Use it to pay attention to festivals so you can have beer ready to go. Zapps is at the end of this month. The brewoff schedule is also posted, as are the Hoplines, the minutes, etc.

Rick Doskey: Thanking Hank, Mike Retzlaf, and Keith for all the articles.

Jack: Hank is collecting beads for St. Michaels.

Jack: April meeting may happen at Courtyard Brewery on Erato & Magazine. Keep an eye out for a notification about that.

Jack: Saturday the Deutsches Haus is having a work party. Come help out by doing clean-up, painting, etc. Starts at 8:00 AM.

Jack: Crawfish boil on May 30<sup>th</sup>. This year it will be \$10 per person. Members and guests invited. 10 and up is \$10; under 10 is free. The charge is so that we can also afford to do the Northshore brewery tour and have some left over to buy a shipping container if the Haus agrees to let us use their land. Cut-off for buying tickets is the May 18<sup>th</sup>—two Mondays before the event.

Rick Doskey: Big festivals coming up are NOLA on Tap; not WYES; and Pensacola Beer Festival. >I missed a few others because I was buying 50/50 tickets<

Frank: Pensacola is the weekend after Labor Day. More information next month, also with hotel sign-ups.

Carol: Emerald Coast is later than normal this year because Sept. 1<sup>st</sup> is a Tuesday or Wednesday, so it's happening the 9<sup>th</sup> or 10<sup>th</sup>. Second beer class is happening next month. Don't tell anybody else. It's already too big—there are fifty in a room that seats 36.

Jack: This is your club dues in action—we do subsidize the class a little bit.

Neil: Sign up for Brewoffs. Happening at Hank's house. A bock beer, with Marcel as Brewmaster.

Jack: Sausagefest was a fabulous time. The sausage fest and brewoff was a huge success. We made 350 or 375 pounds of sausage. We made a RyePA. With rye this time! Probably 75+ people. It was a great time. Lots of ladies and children. Good fun had by all.

Michael from 40 Arpent: Political stuff out of the way first. A new homebrew club just opened in New Orleans. >Boos< Michael doesn't personally think this is a good idea. What happens is it brings us under current of competition in homebrewing. While it's nice to have a friendly competition within the club, it's not good for homebrew to be focused solely on competition. Fracturing those interested in brewing is never a good thing. Opening multiple homebrew clubs in one city or parish isn't good for anyone. What would be better is if we have multitudes of homebrew clubs parish-by-parish at most. Homebrew clubs should guild together. The lack of this cooperation is part of why WYES is closing. If there's going to be a lobby to have more homebrew in society at large, we have to work together. If you don't like how something is run, then run for office within the club. Lastly, if you're really interested in competition, then open a

goddamned brewery—that's the best way to find out if your beer sucks or not. Stick with this club, elevate the club, or compete in an actual free market. April 9<sup>th</sup> (Thursday) is a brew day at 40 Arpent Brewing. Michael would like to offer the opportunity for five kettles to come to the brewery. They will mash in their stout, and the hope is to fill five kettles with mash, then cook beers inside the brewery. Those five kettles will come with their own accompanying hops and yeast—go see Kyle at Brewstock if you want to try your own. A few warnings. 1) Michael is open to leaving the fermenting kegs at the brewery, but he would prefer it if people brought them home. They have a single grist to which people are adding different yeast and hops. The hope is to see what different possibilities there are for the Milk Stout—how might it look different with different hops or yeast. This is a way to get 10 gallons of wort **for free**. Michael will be making his beer at the same time as others work on theirs. You have to bring your own 10-12 gallon kettle, heating equipment, cooling equipment, yeast, hops, and a fermenter. Plan is to start at 9:00 AM. The brew day would end around 3:30 or 4:00.

Carol: Is there a sign-up sheet?

Michael: Yes, there will be a sign-up sheet up front. Michael will send out an e-mail tomorrow or Friday to set everything up.

Michael: 40 Arpent is in the St. Bernard Challenge. It's open to the public. It's on March 23<sup>rd</sup> (Monday) from 1-3pm. If anybody has time to go out and show support, you can get a 40 Arpent t-shirt! Please come. What's at stake is this: 40 Arpent wants to build a taproom, and this competition would give them a huge influx of cash to build up and advertise. Please come out. Thanks!

Jack: Friday brewery tours?

Michael: No, not anymore. There was a permitting issue. This is how he ended up in the competition. He wanted to give people beer, which he can't do without a taproom.

50/50 Drawing.

We had a Guinness Stout for the first drawing, plus two other bombers (a Stone Pale Ale, maybe? Plus one other?).

Jack: John has been appointed by the VP to put out snacks.

7:53 – Meeting adjourned.