THE HOPLINE

Crescent City HomeBrewers

Volume 26, Issue 12

DECEMBER, 2015

Editor: Monk Dauenhauer Submit articles to CCHHopline@aol.com



The 2015 Club Officers are:
Jack Gonzales – President
Frank Ballero – Vice President
Chris Caterine– Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre – Ouartermaster





MEETING LOCATION

Deutsches Haus 1023 Ridgewood Street Metairie, LA December 5, 2015 @ 7:00 P.M.

CCH Elections & Christmas Party Saturday December 5

The board has given it's recommendations. If you would also be on the ballot, you can nominate yourself or have someone nominate you. If you would like to give a stump speech, find a stump and whale away.

CCH CHRISTMAS PARTY MENU December 5

the list of foods coming to the party so far. Looks good!

beer. (Jack, does the club buy beer for this?) We could use some more veggie dishes - salads and side dishes - and more appetizers. Please call me to add to the list, or to clarify what is already on it.	SAVORY SIDE DISH Team Doskey Venezuelan Quesillo (Cheesey Flan?) Hank and Georgine BeinertTBA Richard and Carol Rice Artichoke Pie Kathleen BaleroBaked Macaroni and Cheese
Thanks! Carol 504-737-4309 BEER - PLEASE DONATE! Neil Barnett TBA APPETIZER Frank Balero Hogshead Cheese Ricardo De Los Reyes Texas Caviar(salsa) with Chips Richard Ebert/ Brian CrotteauSpinach and Artichoke Dip with Ron Mertz Taco Dip with	DESSERT Amanda Roark
Richard and Carol Rice Curried Rice Salad ENTRÉE Keith St. Pierre	TO BE DECIDED Richard and Maggie Cuccia Harold and Shirley Hochhalter SHARING BEER Bring your brew to the meeting. Last meeting we had a plethora of Beers to enjoy. Many thanks to all who shared their beers.

&&&&&&&&&&&&&&&

HANK Speaks Again... So

Listen By Hank

I have gotten a little pushback from folks who bemoan the absence of any Shakespeare or other classic reference in last month's article.

I will attempt to make amends out of a sense of duty as well as the realization that in this month "He's making a list and checking it twice". A recent leaf peeping trip in the Hudson Valley introduced us to their love of fermented liquids since before the Revolution including their many spins on Apple Jack.

The Volstead Act in many towns was considered "a federal law which did not apply as long as we didn't ship our stuff too far". Old Plank Road Tavern, Newburgh's well known bootlegging outlet and source of smuggled stuff from not too distant Canada during Prohibition has been quenching thirst since 1801 and hosts an annual End of Prohibition Party on December 5.

Esteemed members of CCH,

I respectively suggest we rename our December 5, 2015 event as CCH Christmas Party/End of Prohibition Eve Celebration

Freddie was a bright 7 year old who picked up on things quickly and also spoke up quickly. He came down with a cold and sought medical attention. He and Mom were walking through the Medical Plaza when they saw a crooked knee older gentleman and Freddie scrutinized him thoroughly, even turning around to watch then announced: "God damned Sam,the bowlegged man!" His Mother was mortified and admonished him but after his appointment and they were leaving and spied another similarly limb distorted fellow and once again,the halls rang with:

"God damned Sam,the bowlegged man!"
She turned on him and (probably due to not having attended the same Corporal Punishment mandatory Grammar School I did and probably due to having a Master's degree in Societal Amalgamation) gave him the ultimatum: One more outburst and severe punishment will come your way!

Next week when they went back to the Medical center for the follow up, they saw another and the same words were shouted out:

"God damned Sam,the bowlegged man!"
School term was ending so she locked him in his
room allowing only food and bathroom breaks and
filling the shelves with ONLY a nicely bound
collection of THE COMPLETE WORKS OF
SHAKESPEARE.

As summer break ended, she released him and he seemed happy and all was well.

A few weeks later, they had to go to the clinic since as Kid's parents often do, now she came down with a cold. Strolling through the lobby, they spied a fellow who had at least a 6 inch gap between inner seams and Freddie looked at him then up at his Mom and said NOTHING. And she was so pleased

...so pleased

... and a few paces later he broke away and ran up a staircase and with a sweeping gesture proclaimed: "Hark,what manner of men are these who wear their balls in parentheses!!"

We few, we happy few, we Band of Brewers

(The above,always used,phrase is based on a quote from Shakespeare so the Hopline is ALWAYS a touch of WS)

(Hank's note: Read about a member who is not only a classic but a classicist, bringing his skill set as Professor of Classics at Tulane to our home brewing club. Chris's beer and his excellent work for the club (September's brewoff showcased his cooking skills with appetizers of bacon wrapped dates (a recipe from the Marcus Aurelius cook book?) plus pork loin with fruit compote, a splendid companion to Tom May's pasta. This example shows his attention to detail and nuance as well as his good sense of humor.)

Chris Caterine clcaterine@gmail.com

1) When, where, why and how did you become a homebrewer?

Summer 2012, Charlottesville, VA. My wife (then my fiancée) encouraged me to buy a kit as a birthday present to myself since I'd expressed an interest in brewing before. After two kits I started cobbling together my own recipes from examples I found on the web.

While living as a graduate student in Virginia a friend got me interested in wine tasting. For a period of about five years I was trying at least one new wine a week--often six or seven through a local wine shop's tasting. I developed a decent nose, especially for the local products, but my tastes developed faster than my budget: by 2012 the only wines that had the depth and complexity that kept me interested were more expensive than I could afford. Beer offered an attractive alternative, and I started to mix up

wine with some higher-end brews. For me that switch was easy since many ales--especially the dark, malty ones--privilege the subtle flavors that I like in wine (chocolate, tobacco). A turning point was trying Bell's Two Hearted Ale: that was the first IPA I really liked, and it allowed me to branch out into other flavor profiles. I soon realized that beer was just as diverse as wine, but often featured the aromas and flavors that I was used to experiencing as subtle (read: expensive) hints or background notes. My desire to brew stemmed from an impulse to learn more about how that worked, as well as from a craving to make beverages with the specific profiles that I wanted to smell and taste. I knew making beer was supposed to be easier than making wine, so I went in this direction. My preference is to highlight just one or two flavors, but I always try to make sure that the entire drink is well-balanced (the influence of French wines--a major influence in Virginia-ultimately drives that taste). This comes across in two ways when I brew my Naked Wise Guy IPA. The beer is strong--8.25% alcohol--because I can't stand a thin beer that wrecks the palate with bitterness; I wanted the grain bill to be robust enough to complement the hops, and that led to a strong beer. In the same vein, I use continual hopping à la Dogfish Head to impart a rich, layered hoppiness instead of doing three simple additions for bitterness, flavor, and aroma.

2) When and why did you join CCH?

September 2013, when we moved to New Orleans, as a way to plug into a community in a city where I didn't know anybody. I'm very glad I did!

2) Where did the club meet?

At the (temporary) Deutsches Haus in Metairie.

4) What equipment/supplies did you use then that you no longer use?

My original fermenting bucket just died after I left some water in it too long and it got moldy. Apart from that, I'm still brewing with my

original 6 gallon stainless kettle and two glass carboys.

5) Where geographically have you brewed?

Virginia and New Orleans. It was much easier up there--I could have lagered in my basement during the winter.

6) What equipment (kitchen stoveatomic reactor) have you used?

I still do extract brews on the kitchen stove. A wort chiller helps cool things quickly, and I usually do a yeast starter. Apart from that, my equipment is very, very basic.

7) When if ever did you go to all grain?

I haven't, and don't have any plans to switch. I can do all-grain recipes with friends or at brewoffs. In the meanwhile, I like the ease of extract brewing. In order to increase my quality, however, I only ever use light or extra light extract: all my grain color and flavor comes from specialty malts that I steep into wort myself.

8) Is there anything in your background such as occupation/hobbies/family experiences that helped you improve your technique?

No, in fact I never really took to science until I started brewing. I feel like my grasp on cell biology is much better now.

9) Where are you from? If after age 10, you were local (lived within 10 miles of the directionally improbable junction of South Claiborne with South Carrolton) where were you raised?

I grew up in Boston, went to college in DC, then graduate school in Virginia. As noted above, I moved to New Orleans in Fall 2013.

NOSTALGIA FLASHBACK PAINS-

NOW MIGHT BE A TIME TO RELAX AND HAVE A HOMEBREW

10) Who if anybody do/did you brew with?

Some friends in Virginia--Mark Harris and Hunter Teets. Occasionally I brew here with Rick Doskey or Jacob Landry.

11) How often do you brew?

I try to do one per month, but it's more like nine batches a year.

12) Any advice for new brewers such as 3 most important things for creating a good beer?

Pay for good yeast, make a starter, and control your temperature as much as possible

--

And I wish all a great holiday season!!

Hank

What's in Your Beer? by Mike Retzlaff

Variety can be the spice of life or grounds for divorce. However, in the world of beer, variety is socially acceptable and expected. In certain beers, the use of spices can be the difference between the mundane and something really special. There really is a variety of suitable additives to enhance our favorite beverage. You don't need to be satisfied with just coriander, cinnamon, cardamom, or nutmeg. The following ingredients are approved by the FDA as natural and artificial flavors for use in beer.

benzyl propionate ginger methyl anthranilate

borneol ginsing extract

monosodium glutamate

calcium chloride glycerin or glycerol

nutmeg

citral grapefruit oil

orange flowers

citric acid hexanal propyl alcohol

citronellol hexanol quassia extract

cis-3-hexanol isoamyl acetate

quillaia

cognac oil isopulegol

sodium chloride

corn syrup jasmine oil

sodium citrate

ethyl acetate lactic acid

styralyl acetate

ethyl acetoacetate lactose

sucrose

ethyl alcohol lemon oil

sucrose otaacetate

ethyl butyrate licorice

tartaric acid

ethyl oenanthate lime oil

undecalactone

ethyl propionate malic acid

yerba santa

ethyl vanillin menthol

yucca mohave

benzyl propionate ginger methyl anthranilate

borneol ginsing extract

monosodium glutamate

calcium chloride glycerin or

glycerol nutmeg

citral grapefruit oil

orange flowers

citric acid hexanal

propyl alcohol

citronellol hexanol

quassia extract

cis-3-hexanol isoamyl acetate

quillaia

cognac oil isopulegol

sodium chloride

corn syrup jasmine oil

sodium citrate

ethyl acetate lactic acid

styralyl acetate

ethyl acetoacetate lactose

sucrose

ethyl alcohol lemon oil

sucrose otaacetate

ethyl butyrate licorice tartaric acid

ethyl oenanthate lime oil
undecalactone ethyl propionate
malic acid yerba santa
ethyl vanillin menthol
yucca mohave

So there you go, boys and girls. It's just like discovering a new paint set or chemistry kit under the Christmas tree! Imagine what you could do to a Wit, Winter Warmer, or Saison by applying just some of these ideas!

Even though there are a few in this listing which sound like ingredients in carburetor cleaner, rocket fuel, or floor stripper, they're all FDA approved. Throw caution to the wind and get out there and have some fun. Surprise your friends and astonish your fellow CCH members with your latest creation at an upcoming meeting!

(I'm not really sure about the menthol . . . what style of beer would it enhance?)

Christmas Cookie Recipe:

Makes 5 dozen

4 cups all-purpose flour

1 cup softened butter

1 cup water

1 tsp baking soda

1 cup sugar

1 tsp salt

1 cup brown sugar

2 tsp lemon juice

2 large eggs

1 cup chopped nuts

2 cups finely diced dried fruit

1 bottle **Patron Anejo** tequila

Sample the **Patron** to check quality. Take a large bowl, check the **Patron** again. To be sure it is of the highest quality, pour one level cup and drink.

Turn on the electric mixer and beat one cup of butter in large fluffy bowl.

Add one teaspoon of sugar & beat again. At this point it's best to make sure the **Patron** is still okay, try another cup... just in case.

Turn off the mixerer thingy. Break 2 leggs and add to the bowl and chuck in the cup of dried fruit, pick the frigging fruit off floor . . . mix on the turner. If the fried druit gets stuck in the beaterers just pry it loose with a drewscriver.

Sample the **Patron** to check for tonsisticity.

Next sift two cups of salt, or something. Who giveshz a sheet. Check the **Patron**. Now shift the lemon juice and strain your nuts. Add one table plus a spoonfool of sugar, or somefink. Whatever you can find.

Greash the oven.

Turn the cake tin 360 degrees and try not to fall over. Don't forget to beat off the turner.

Finally, throw the bowl through the window, finish the **Patron** and make sure to put the stove in the dishwasher.

CHERRY MISTMAS

by Mike Retzlaff

7 THE HOPLINE

Hey Buckeroo's,

This is a list of the planned brewoffs for next year. If you are interested, please contact me my email or at the meetings. Take care, Neil

neilwbarnett@yahoo.com

2016 Brewoffs

Date	Style	Host	Brewmaster
1/23/2016	Vienna		
2/20/2016	IPA		Chris Caterine
3/5/2016	Cream Ale	Monk's Sausage Fest	Tom Lay
4/16/2016	German Alt	Dan Rodbell	Gordon Biersch
5/21/2016	Pre Pro Am Prem	Al' thang	
6/18/2016	BIABS Belgian Trappist	Neil Barnett	Neil Barnett
7/16/2016	off month ?		
8/20/2016	BIABS ESB	Barney Ryan	

THE HOT EINE			
9/24/2016	Old English Ale		
October	Imperial Pilsner		
11/12/2016	Dunkelweissen		

Brewoff Schedule for 2016 (Subject to Change)

*BIABS = brewing in a bathing suit

THE HOPLINE

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.

Don't forget to see our WEB SITE from time to time. It has been revitalized with current activities and historical archives.

www.crescentcityhomebrewers.org



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058

Email - cchhopline@aolo.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	e Advanced
Beer Judging Experience:	
BJCP Ranking: # Apprentice Recog	gnized
Certified National Master	
Non-BJCP: None Experienced Prof	fessional Brewer
I FULLY UNDERSTAND THAT: My participation in the that alcoholic beverages are offered at various functions, and perceptions and reactions. I accept full responsibility for my set ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of	d that my consumption of these beverages may affect my elf, and absolve the CRESCENT CITY HOMEBREWERS
SIGNED:	DATE: , 2016
Paid: \$ Cash Check #	
	!

For the responsible drinker, there is always another party.

Web Site Links to Some of Our Sponsors and Brother Clubs.

Deutsches Haus

Southern Brewing News

New Orleans Beer Company

Covington Brewhouse

Abita Brewery

Crescent City Brewhouse

Gordon Biersch

NOLA Brewing Company

BrewStock

Mystic Krewe of Brew - Northshore

BR club-Brasseurs a la maison

Dead Yeast Society - Lafayette





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

CCH --- Brewing Today For a Better Brew Tomorrow

Published by:

CRESCENT CITY HOMEBREWERS

c/o Monk Dauenhauer 7967 Barataria Blvd Crown Point, LA 70072