
THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 6

June, 2013

Editor: Monk Dauenhauer



MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
June 5, 2013 @ 7:00 P.M.

Our Club Officers For 2013 are:

Perry Soniat – President
Richard Doskey – Vice President
Jack Gonzales – Secretary
Monk Dauenhauer – Treasurer
Barney Ryan – Quartermaster



BRING YOUR BREW TO THE MEETING.

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibility, with your name and the style(s) you bring.

Last Meeting we had:

Mike Mally Mocha Porter
Frank Ballero McGuires Porter
Neil Barnett Pilsner, ESB, Scotch Ale
John Vinson Commercial Variety
Perry Soniat Maibock

Meeting Note: When you come to the meeting at the Deutsches Haus realize that for the past 20 years they have allowed us to use their facilities free of charge. The only thing they ask is for us to patronize the bar. So, we encourage you to have your first beer from their taps. They have a quality selection.

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SHARE YOUR BEER

Upcoming Brewoff

Please send all comments and questions regarding this brewoff to Richard Cuccia, aka Cooch, at: richardcuccia@cox.net

2nd 2013 HackenDome BrewOff, Saturday, June 1, 2013

[A]

[i] BrewMeister: Marcel Charbonnet

[ii] Host: Greg Hackenberg, 256-2713

[iii] Equipment Movers: Need 2. Please contact your humble servant, Cooch, ASAP.

[iv] Chef: Dan Stein's Market & Deli

[v] Need more wort participants/grunts. Please contact your humble servant, Cooch, ASAP.

[vi] Need Guests. Please contact your humble servant, Cooch, ASAP.

[B]

Saturday, June 1, 2013, 8:00 am.

HackenDome, **3422 Annunciation**, New Orleans, LA, **256-2713**

Directions from Greg: first house off of Louisiana on the River side. Street sign is down, but the street is easy to find. Louisiana heading towards the river drops down from two to one lane at Annunciation. Also the attached photo is pretty prominent on the neutral ground (head uptown). Park where you can, but mind peoples' driveways. There is parking in the neutral ground on Louisiana if needed.

[C] Wort:

Marcel Charbonnet is brewmeister, & he is brewing a Burning Ladder Saison. There is an interesting background story to the beer's name. It will come in relatively short order.

[D] Costs:

Wort: pro rata of grain/yeast/ propane bill, probably about \$25-30.

Food & Refreshments: We are going to get lunch from Dan's Stein's Deli on Magazine near Jackson. Lunch Costs will be whatever Dan's charges are.

At brewoff refreshments costs: Not too much per participant & guest.

[E] Lists

Participant List, 504 area code, unless otherwise noted:

1. Marcel Charbonnet, Brewmeister;
2. Greg Hackenberg, host, 256-2713;
3. Bob Annoni, grunt & wort participant;
4. Denis Finigan, grunt & wort participant;
5. Lisa Sayegh, grunt & wort participant;

Guest List, 504 area code, unless otherwise noted:

1. Ricardo Delos Reyes + 1;

[F] Guests Invited: Please contact your humble servant, Cooch, ASAP.

Everyone is welcomed (CCH member or non-CCH member) and everyone is encouraged to **attend and enjoy this brewoff**. We **need guests**. **Contact me ASAP** if you wish to be a guest.

[G] Food & refreshments:

Appropriate brewoff breakfast, lunch, and refreshments according to what the Chef & Host decide upon. See above.

[H] General Info:

[1] [a] **Grunts, Important Policy: No Work, No Wort**. I am being completely **straightforward, blunt, and as clear as can be**. All participants, read the following carefully, and then fully comprehend.

If a brewoff grunt **does not fully perform his complete assigned brewoff job**, he **will not get wort**.

If someone does not like this CCH policy, [i] **take it up with your humble servant**, Cooch (you will be quite lucky with that), [ii] in a forthright manner, **bow out** of this brewoff & inform your humble servant, Cooch, and/or [iii] **complain** to the CCH board, & they will take it up with your humble servant.

This policy is in the interests of fairness, non-partisanship, social justice, economic justice, impartiality, righteousness, rectitude, correctness, spreading the wealth, spreading the work, taking from those who have, giving to those who need, liberty, freedom, and equality, and to make sure that no one participant has more or less of anything than any other participant.

[b] I'll set forth and assign each grunt's brewoff work position in a later posting at a later date, probably this coming weekend. If someone has some time constraints, contact me ASAP & inform me appropriately.

[c] To **reiterate & to be clear to all**, in outline form: other than the brewmeister, the chef, and the two above-mentioned equipment movers, in order to get wort, **all other brewoff participants MUST:**

[i] be at the brewoff's start at 8:00 am, and

[ii] help with all of his assigned and unassigned grunt-work,

[iii] during the whole brewoff,

[iv] through the end of the brewoff, and

[v] through equipment cleaning, packing, and placement onto the equipment movers' vehicles.

OK, got it? We are not kidding.

Cheers, Richard Cuccia, Cooch

Metairie, LA 70006, richardcuccia@cox.net,
richardcuccia@hotmail.com

504-454-3847 – h, 504-512-2814 – mp, 504-454-3847 – fax

Please, only leave messages on my home (h) phone, or call me until you contact me. I don't check messages on my mobile phone (mp). Thanks. :)

>>>>>

16C. Saison

Aroma: High fruitiness with low to moderate hop aroma and moderate to no herb, spice and alcohol aroma. Fruity esters dominate the aroma and are often reminiscent of citrus fruits such as oranges or lemons. A low to medium-high spicy or floral hop aroma is usually present. A moderate spice aroma (from actual spice additions and/or yeast-derived phenols) complements the other aromatics. When phenolics are present they tend to be peppery rather than clove-like. A low to moderate sourness or acidity may be present, but should not overwhelm other characteristics. Spice, hop and sour aromatics typically increase with the strength of the beer. Alcohols are soft, spicy and low in intensity, and should not be hot or solventy. The malt character is light. No diacetyl.

Appearance: Often a distinctive pale orange but may be golden or amber in color. There is no correlation between strength and color. Long-lasting, dense, rocky white to ivory head resulting in characteristic “Belgian lace” on the glass as it fades. Clarity is poor to good though haze is not unexpected in this type of unfiltered farmhouse beer. Effervescent.

Flavor: Combination of fruity and spicy flavors supported by a soft malt character, a low to moderate alcohol presence and tart sourness. Extremely high attenuation gives a characteristic dry finish. The fruitiness is frequently citrusy (orange- or lemon-like). The addition of one of more spices serve to add complexity, but shouldn't dominate in the balance. Low peppery yeast-derived phenols may be present instead of or in addition to spice additions; phenols tend to be lower than in many other Belgian beers, and complement the bitterness. Hop flavor is low to moderate, and is generally spicy or earthy in character. Hop bitterness may be moderate to high, but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides a sufficient background for the other flavors. A low to moderate tart sourness may be present, but should not overwhelm other flavors. Spices, hop bitterness and flavor, and sourness commonly increase with the strength of the beer while sweetness decreases. No hot alcohol or solventy character. High carbonation, moderately sulfate water, and high attenuation give a very dry finish with a long, bitter, sometimes spicy aftertaste. The perceived bitterness is often higher than the IBU level would suggest. No diacetyl.

Mouthfeel: Light to medium body. Alcohol level can be medium to medium-high, though the warming character is low to medium. No hot alcohol or solventy character. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. A low to moderate tart character may be present but should be refreshing and not to the point of puckering.

Overall Impression: A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped, and dry with a quenching acidity.

History: A seasonal summer style produced in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It had to be sturdy enough to last for months but not too strong to be quenching and refreshing in the summer. It is now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

Comments: Varying strength examples exist (table beers of about 5% strength, typical export beers of about 6.5%, and stronger versions of 8%+). Strong versions (6.5%-9.5%) and darker versions (copper to dark brown/black) should be entered as Belgian Specialty Ales (16E). Sweetness decreases and spice, hop and sour character increases with strength. Herb and spice additions often reflect the indigenous varieties available at the brewery. High carbonation and extreme attenuation (85-95%) helps bring out the many flavors and to increase the perception of a dry finish. All of these beers share somewhat higher levels of acidity than other Belgian styles while the

optional sour flavor is often a variable house character of a particular brewery.

Ingredients: Pilsner malt dominates the grist though a portion of Vienna and/or Munich malt contributes color and complexity. Sometimes contains other grains such as wheat and spelt. Adjuncts such as sugar and honey can also serve to add complexity and thin the body. Hop bitterness and flavor may be more noticeable than in many other Belgian styles. A saison is sometimes dry-hopped. Noble hops, Styrian or East Kent Goldings are commonly used. A wide variety of herbs and spices are often used to add complexity and uniqueness in the stronger versions, but should always meld well with the yeast and hop character. Varying degrees of acidity and/or sourness can be created by the use of gypsum, acidulated malt, a sour mash or Lactobacillus. Hard water, common to most of Wallonia, can accentuate the bitterness and dry finish.

Vital Statistics: OG: 1.048 – 1.065

IBUs: 20 – 35 FG: 1.002 – 1.012

SRM: 5 – 14 ABV: 5 – 7%

Commercial Examples: Saison Dupont Vieille Provision; Fantôme Saison D'Erezée - Printemps; Saison de Pipaix; Saison Regal; Saison Voisin; Lefebvre Saison 1900; Ellezelloise Saison 2000; Saison Silly; Southampton Saison; New Belgium Saison; Pizza Port SPF 45; Lost Abbey Red Barn Ale; Ommegang Hennepin

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BET YOU DID NOT KNOW:

Zebras are actually black, with white stripes.

Andre The Giant once drank 119 beers in 6 hours.

Helpful Health News

BANANAS ARE ACTUALLY BERRIES

RECORDS ARE RECORDS

The longest record for constipation is 102 days.

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

[Deutsches Haus](#)

[Southern Brewing News](#)

[New Orleans Brewing Company](#)

[Heiner Brau](#)

[Abita Brewery](#)

[Crescent City Brewhouse](#)

[Gordon Biersch](#)

[NOLA Brewing Company](#)

[BrewStock](#)

[BR club-Brasseurs a la maison](#)

[Dead Yeast Society – Lafayette](#)

[Bicyclebrewclub](#)

[Louisianahomebrewers](#)

[Maltmunchingmashmonsters](#)



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

Yes....another reason to drink beer.

Scientists suggest beer after a workout

Source: The Washington Times

By Jessica Chasmar

May 31st

Researchers at Granada University in Spain have found that beer can help the body rehydrate better after a workout than water or Gatorade.

Professor Manuel Garzon also claimed the carbonation in beer helps to quench the thirst and that its carbohydrate content can help replace lost calories, The Telegraph reports.

The study involved a group of students who were asked to work out until their body temperature reached 104 degrees. Researchers then gave beer to half of the students and water to the other half.

Mr. Garzon announced the results at a press conference in Granada, saying the hydration effect in those who drank beer was "slightly better," The Telegraph reports.

A cardiologist with the Real Madrid football team, Dr. Juan Antonio Corbalan, told the paper he long has recommended barley drinks to professional sportsmen after exhausting activities.

[illegible]

Marcel's Helpful Hints

JUNE 2013

Tips to Brewing with Extracts

Malt extract is not just for beginning brewers! It remains a valuable tool in the experienced homebrewer's toolkit.

I've noticed some of our membership don't seem to use extract very often, or know how useful it can be in an all-grain brew. So here's a few of the insights I've found in my 2 years brewing (a lot of that with extracts).

Dry vs. liquid: These two are made in very different ways. Both start out as wort at a factory, but dry extract is evaporated at relatively low temperatures under a vacuum to make a powder. Liquid is boiled extensively under a vacuum to concentrate it into syrup. So when you're using them, remember. Dry extract has not been boiled before, so it **NEEDS TO BE BOILED**. Add your DME at the beginning of the boil. Liquid has **ALREADY BEEN BOILED**. You can add it in the last 10 minutes of the boil, just to sanitize it. Boiling liquid extract for an hour will darken it noticeably and alter the flavor you get.

In an all-extract brew, I like to use half dry and half liquid. You do want some sugar in your wort while the hops acids are isomerizing, and the dry extract provides that. Add the liquid extract at 10 minutes up to your target gravity. For a normal beer, you can make a lovely recipe with 3lbs dry and 3lbs liquid or 6 lbs. liquid (just add half and the beginning, half at the end).

Controlling Gravity: Light extract is great to have on hand. When your boil is nearly complete, check the gravity with a hydrometer/refractometer. If the gravity is low, you can add liquid extract to compensate. Light extract is made from just 2-row, all it does is up your gravity. This gives you much better control over the final alcohol content and overall balance of your beers. You can use cane sugar similarly, but simple sugars will dry out beers more than malt sugars because they are more fermentable. For beers that are not meant to be very dry, you want to use extract for this!

Big Beers: Eventually, everyone wants to brew a high gravity beer. When you have moved to all-grain, this is a pain. Your normal mash schedule is probably around 10lbs grain for a 5% ABV beer. For a 10% beer, you'll need 20lbs! You'd only use first runnings from the mash; probably have to boil the wort for a few hours to get your volume down to 5 gallons. This results in a big loss in efficiency and wasted grain. A much better option is to replace the extra grain with extract. Do your normal-sized mash and add in light extract to make up the difference. It is more expensive, but much easier and more reliable.

Extract to Grain Calculation: Replace 4lbs Base Malt with 3Lbs of Extract. Liquid is 10% less sugar, but close enough for homebrew. Easy!

Specialty Extracts: Extracts are all made like you would make a normal wort. The question is....what was the manufacturer's malt bill? Well, you don't always know. Gold/Light/Pale extracts all mean base malt with minimal specialty grains. Amber has some crystal, Vienna, or Munich. Dark is made with dark crystal or a small amount of black malt. Wheat extracts are generally made with 50% base malt and 50% wheat malt. Unless you are using all extract with no steeped specialty grains at all, I'd stick with light extracts. Add in your own specialty malts as needed.

***Hank Speaks... So Listen* by Hank Bienert**

JUNE 2013

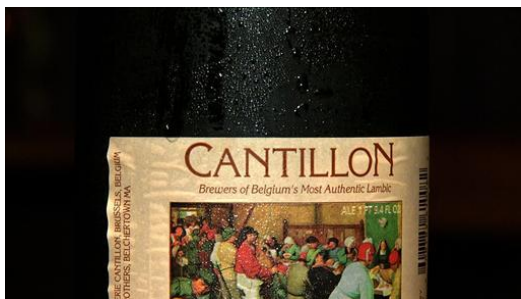
The heat....the incredible heat..it's Old Testament punishment (AKA New Orleans summer) and some in their delirium turn to SOUR BEERS



MAGIC BREW | Pucker-inducing lambic comes to ferment without yeast.

IN CRAFT BEER, a world lit mostly by hype, sour beers burn brightest. An acquired taste for most but a life's pursuit for a devoted few, sours command long lines and high prices when they appear at bars and shops—which they rarely do.

Behind the fans, collectors and cultish online forums are relatively simple brews that get their uniquely puckering flavors not from boutique ingredients but from humble bacteria more commonly found in pickles, vinegar and rustic sourdough bread. Brewers dose a basic beer, like saison or stout, with acid-producing microbes, then age it, often in barrels and sometimes with fruit, to produce flavors that range from balsamic-y to floral.



Who doesn't love a sour beer? While not always popular in the US, sour beers, including the Belgian favorite the lambic, are more and more popular. Beer expert Jimmy Carbone, owner of Jimmy's No. 43 in New York, explains what makes a sour beer sour.

And then there's lambic. Far simpler and far more rare, the king of sours is made by only a handful of traditional Belgian breweries in a centuries-old process called spontaneous fermentation. More sorcery than science, it was never practiced here—until now.

I tasted my first American lambic in the woods north of Portland, Maine, in a rough-hewn shack behind the Allagash brewery, best known for its crisp, lemony White beer. There, members of an adventurous sect of American brewers are creating an astonishing and ancient beer anew.

“More sorcery than science, it was never practiced here—until now.”

Most breweries today are part-factory, part-lab: whirring bottle-fillers, gleaming steel tanks and tangled pipes. Allagash is no different. Except for that shed, a small and simple building made from raw wood beams and salvaged church windows. Inside sits the koelschip, the engine of sour-beer production. Based on Belgian tradition, it's basically a shallow steel bathtub. On brew days in the spring and fall, the shack's windows are swung open, unfermented beer is pumped into the tub, left to cool overnight in the breeze and poured into barrels the following morning. And then, the brewers wait.

Brewers typically make beer by fermenting a sweet, grainy nectar called wort with specific strains of yeast. When they add nothing, as lambic-makers do, the untreated wort becomes a refuge for airborne wild microflora, which now have space to grow and food that would otherwise be hogged by beer yeast to eat. If conditions are exactly right, the wort ferments on its own, as if by magic. Spontaneous fermentation may not be a new method—lambic recipes go back to the 1300s—but it's new here. Like Champagne or Stilton, the name binds product and place (the Belgian town of Lembeek was an early brewing hub). For years, sour beer meant lambic; lambic meant Belgium. Then, in 2006, Allagash founder Rob Tod flew to Brussels along with a few beer-industry colleagues, filled a journal with tasting notes and designed his shack.

Lambic-style beers can take years of aging and careful blending of multiple batches before they're ready to drink. But old as they are, these beers taste mind-blowingly fresh, bright and vibrant. Allagash's Resurgam, star of what they call the Coolship series of lambic-style beers, is clean and tart with an effervescent strawberry finish. Balaton, made with local cherries, is a slice of syrupy roadside-diner pie. American lambics are a small but varied bunch. Vinnie Cilurzo of Santa Rosa, Calif.-based brewery Russian River was on that fateful trip with Mr. Tod; he built a koelschip in his brew pub this winter. Beatification, his so-called "sonambic" (a lambic from Sonoma County, get it?) is edgy and dry, with hints of grapefruit rind.

Want a taste? That's a challenge. Russian River and Allagash release their sour beers in few-hundred-bottle runs with little warning besides a tweet. The latest Resurgam emerged in July; Russian River should have a new batch by early next year. It's hard to plan a schedule around wild yeast. Mr. Cilurzo releases Beatification "when it tastes right," he said. "It's best to let the beer talk to you, instead of trying to control it."

When these beers talk, what do they say? That tradition transplanted becomes something new. Belgian brewers have generations of experience making lambics. Messrs. Cilurzo and Tod, along with those they're inspiring, are in uncharted territory. "I'm just trying to make something that tastes good," Mr. Cilurzo says. "I don't know what I'm looking for yet."

Five sour beers to seek out:

Russian River Beatification, 5.5% ABV

Russian River's "sonambic" is aggressively sour, exploding with grapefruit rind and finishing with a mineral, peppercorn-inflected bite.

New Belgium Tart Lychee, 8.5% ABV

From the Colorado brewery that introduced Americans to Belgian beer 21 years ago, a new take on an old style: French-oak-aged sour beer mellowed with a kiss of sweet, nutty litchi and earthy cinnamon.

Jolly Pumpkin La Roja, 7.2% ABV

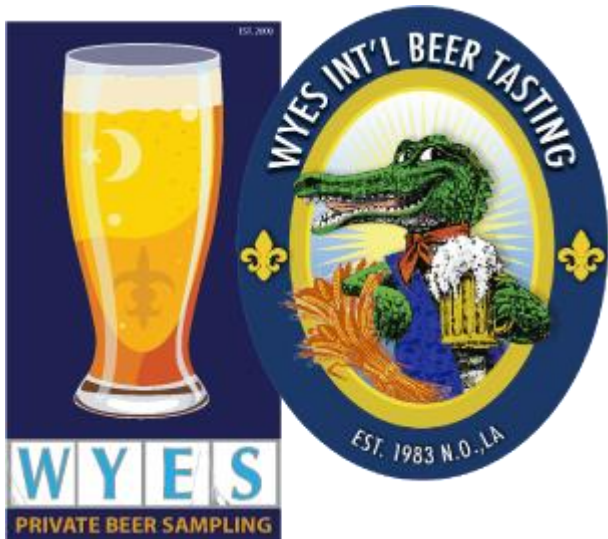
Deep, dark and dirty, Michigan-made La Roja is earthy and moist, illuminated by sparkling shafts of lemon, cherry and sour plum.

Rodenbach Grand Cru, 6% ABV

This classic example of the Flemish take on sour beer (typically darker and fruitier than lambics) is rich and warming, like chocolate-covered cherries, with the sweet-and-sour, balsamic vinegar kick of acetic acid.

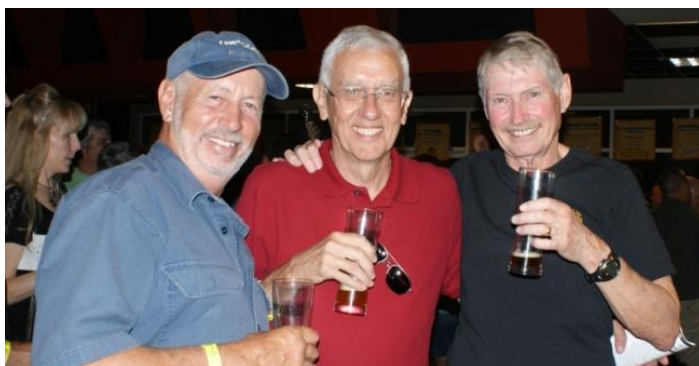
Allagash Resurgam, 6.6% ABV

Allagash blends one-, two- and three-year-old batches from its backwoods koelschip into this spectacular beer: bright and zesty, impossibly fresh-tasting, with wisps of flowers and earth, and a hint of strawberry shortcake.



Michele will be taking final ticket orders at the June 5th meeting. All money must be turned in at that time (\$20 per ticket). She will get the tickets & have them at the Haus to be picked up during a few dates to be determined soon.

- [WYES](#)



WYES is proud to present TWO Great Beer Events at ONE Great Venue **MARDI GRAS WORLD!**



5TH ANNUAL
WYES PRIVATE
BEER
SAMPLING
FRIDAY, JUNE 21, 7-10PM

30TH ANNUAL
WYES INT'L
BEER
TASTING
Saturday, June 22, 6-9pm

WOW
30 YEARS!
\$30 ADVANCE
TICKET PRICE TO ALL
ATTENDEES

The logo for WYES Int'l Beer Tasting is circular with a blue border. Inside, a green crocodile is depicted holding a glass of beer with a thick head of foam. The crocodile is wearing a red bandana. The text 'WYES INT'L BEER TASTING' is written in white along the top inner edge of the circle, and 'EST. 1983 N.O., LA' is written along the bottom inner edge. Three lit candles in red, blue, and yellow are positioned above the word 'BEER'.

Michele will be taking final ticket orders at the June 5th meeting. All money must be turned in at that time (\$20 per ticket). She will get the tickets & have them at the Haus to be picked up during a few dates to be determined soon.



CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - cchhopline@aol.com

2013 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

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 myself, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

SIGNED: _____ DATE: _____, 2013

Paid: \$ ☐ Cash ☐ Check #

For the responsible drinker, there is always another party.

Schedule of Events

2013 CALENDAR

January

CCH General Membership Meeting	Wed	9	7:00 pm	11:00 pm
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February

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Begins	Sat	16	7:00 am	4:00 pm

March

Sausage Making – Monk’s Haus	Sat	9	9:00 am	until
Brewoff – Monk’s Haus	Sat	9	8:00 pm	until
CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	16	9:00 am	12:00 pm
Brew Off – Greg Hackenberg House	Sat	30	8:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Crawfish Boil	Sat	13	Noonish	4:00 pm
Brew Off –	Sat	27	8:00 am	4:00 pm
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	25	9:00 am	12:00 pm

June

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brewoff -	Sat	1	8:00 am	until finish
WYES Beer Tasting	Sat	22	6:00 pm	9:00 pm
http://www.wyes.org/beer/				
CCH Beer School Continues	Sat	15	9:00 am	12:00 pm

July

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

August

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	24	9:00 am	12:00 pm

September

CCH General Membership Meeting	Thu	4	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun		TBA	TBA

October

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat		2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town				
October TBA 11:00 AM until ???				

November

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	?	6:00 pm	11:00 pm
Club Brew	Sat	?	8:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party	Fri	7	7:00 pm	11:00 pm
Location Pending				
Club Brew	Sat		7:00 am	4:00 pm

***CRESCENT CITY
HOMEBREWERS***

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

