# THE HOPLINE

**Crescent City HomeBrewers** 

Volume 23, Issue 5

May, 2012

Editor: Monk Dauenhauer



#### The 2012 Club Officers are:

Keith St. Pierre – President Perry Soniat – Vice President Greg Hackenberg – Secretary Monk Dauenhauer – Treasurer Ryan Casteix – Quartermaster



SHARING BEER

### **MEETING LOCATION**

Deutsches (Half-Way) Haus 1023 Ridgewood Street Metairie, LA May 2, 2012 @ 7:00 P.M.

Bring your brew to the meeting.

Last month we had beers from:

**33333** 

Unfortunately your scribe could not attend the last meeting and everyone was enjoying the beers that names and styles brought to the meeting were not recorded.

When you bring your creation to the meeting, please give to Greg or Monk a slip of paper with your name and the style(s) you bring. We would like this to be published monthly. Also include any particulars you want mentioned.

BONUS: Get a FREE 50/50 ticket for your generosity.

### BET YOU DID NOT KNOW:

A 10th of the 7 million tons of rice grown in the U.S. each year goes into the making of beer.

Three Mile Island is only 2.5 miles long.

Once again, CCH is participating in the WYES Beer Tasting. We have supported and been involved with this community event for more than 20 years. Michele Brown is coordinating our efforts. Contact her at <a href="mailto:specktrout614@bellsouth.net">specktrout614@bellsouth.net</a> or see her at the meeting. Beer, in <a href="mailto:kegs">kegs</a>, is requested. Please support this worthy cause in any way you chose and have some good beer.



http://www.wyes.org/beer/

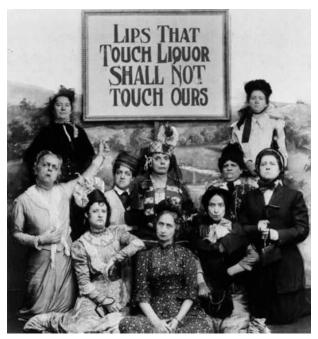
Join WYES, your local public broadcasting station, along with local and national beer distributors for two days of beer tasting – and well…just for a real good time!

Friday's event, WYES PRIVATE BEER SAMPLING, held at the Fair Grounds Race Course & Slots pays tribute to the craft of American and European brewers. With over 50 rare craft brewed beers, specially made cask and home brewed beers, as well as special one-off beers from local breweries – this limited ticket event is one you don't want to miss.

Then on Saturday night at the Lakefront Arena during the WYES INT'L BEER TASTING, enjoy a quarter-mile of beer by sampling regional craft beers, ales and lagers. Be sure not to miss out on our beer seminars (short & sweet, but right to the point and informative).

It's a weekend beer enthusiasts won't want to miss!

# If you were around in 1919 and came upon the following poster...



I mean, seriously

# Wouldn't you just keep drinking?

### **Brew-offs**

The last brewoff at Rick Doskey's house was a huge success. Sadly, this will be the last club brew until the weather cools a bit, most probably in September or October. Pictures taken at the brewoff are being sent attached to a separate email because of the size of the file.

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# Hank Speaks... So Listen

Instead of attending another session of the comedy/tragedy/psychological thriller called the monthly CCH meeting I went to England...and here's why

Last fall when the LA Rev Dept. was leaning on Monk for the uncollected tax bill, it was feared he would be arrested so the board (not to be confused with the bored although they often look/act alike) decided to find a place that had no extradition treaty for tax cheats and since Monk had slept through Spanish class, it would need be English speaking. I was chosen based on my past visits to the UK, my love of most things British and my possession of photos of various board members which would make my pix of recent sausage fest seem tamewho knew what strange preferences the board members have?

There are parts of the UK that fit the tax haven description but when the threat went away, I was told me to take the trip anyway courtesy of CCH as "a reward for my service" or was it the photos? Although the free trip was appreciated, if more CCH members had paid their dues on time, we could've flown first class. And I did say we. The old ploy of "I'm stepping out to buy a gallon of milk" wouldn't hold up for more than a week, too short a time for that long an excursions so both Georgine and I went.

A trip to England back in 1996 had shown me what good beer could be.. Which led to a beer kit from my step kids... which led me to brewing. Which led in 2000 to this interesting hobby/ club.

Our impression on this trip was that London, never the most handsome European city because of a hodge podge of classical Georgian mixed with thousands of Victorian brick buildings (Julia street X infinity) and crowded hovels (Tchoupitoulas street brick warehouses holding 8 apartrments) peppered with areas of ugly concrete block structures rapidly built to replace the damage from German bombings of WW2, is still a mixed bag. The past few years and impending Olympics have seen much new work from a gush of foreign money as the world's wealthy from the third world flock there to live. When you are a well to do Arab/Chinese, you want more choices than the unattractive Muslim life/foods/climate or the Chinese experience of crowded, malodorous streets and the favorite snack of the Celestial Kingdom, fried chicken feet.

These booms mean the entire east End and south bank are full of new construction of buildings generally of the same interest and appeal as the New Orleans city hall except for one that looks like a gherkin (Brit speak for pickle and another that looks like a glass cone.

On to the beer scene-

This time I noticed many more cask conditioned beers, a mixed blessing. I had brought a homebrew ale of this style to a meeting a few years ago. The low carbonation lets the malt and hops be more prominent and the feedback I got was mixed since most people seem to prefer the fullness that gas carbonation gives but IMHO,it is not so much the low carbonation but rather the degree of alcohol present that is the turnoff. I found German Keller bier which uses the same natural approach to be good as well as the English old/strong ales whereas bitters (3.5% alcohol) seem insipid This "mild" style is much more prevalent in the UK which now has less of a beer drinking culture.

Another big change was the pub food scene. It once was that "pub grub" was a locally produced surprise and it could be a negative or a positive one depending on who/what was in the kitchen and each place was unique but now the majority of pubs have joined an association and all the pubs in a group feature the exact same menu of good but not great pies, fish+chips and burgers/wraps.

The two main groups are the Taylor Walker chain and the Nicholson chain, the last being historical buildings that haven't necessarily always been pubs. Each pub will offer beers particular to a certain brewery (so called linked pubs) but all now also offer guest beers which meant I could "get some Brains" (Brains is a Cardiff Wales brewery) in a pub in central London many miles from place of production-a relatively new and commendable phenomenon-like getting a Deschutes at an Abita linked place.

Now that there is less emphasis on a night of heavy drinking, one sees the emergence of food oriented night life with nicely furnished places belonging to neither of the combines providing fine dining in the dining area in back of the place and usually needing reservations, the so called gastro pubs.

Most pubs look alike being large open rooms in dark colors and sometimes chopped up-visit Oscar's on Metairie road or the Bulldog as examples. The next level up would be like Winston's on Metairie road near the tracks (good fish and chips, BTW) but an especially fine one that would be in the highest tier in London as regards decor and cuisine is the upper class Irish/English gastro pub HERE in New Orleans The Irish House on St Charles Avenue <a href="http://www.theirishhouseneworleans.com/">http://www.theirishhouseneworleans.com/</a>

FWIW, my favorite London pubs are The Churchill for good Thai food but no better than Than-than in Gretna nor Bangkok in Riverbend and The Mall which offered a rib pie wherein the bone protrudes through the pastry cover giving visual as well as gustatory delight.

From an decorative point of view we have enjoyed the Princess Louise, the Museum Tavern and the Black friar Pub..take a look-

http://www.pubs.com/main\_site/pub\_details.php?pub\_id=182

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http://www.taylor-walker.co.uk/pub-food/museum-tavern-bloomsbury/pid-C0747

^^^^^

http://www.nicholsonspubs.co.uk/theblackfriarblackfriarslondon/

Blimey, Guv, wha' to quaff? (No extra charge for the Cockney accent)

Rather than dwell on beers which aren't available here, I sought out the unusual ones that are here or have been described on the net as able to be cloned-

Meantime (a brewery in Greenwich) makes

### Meantime London porter

http://www.meantimebrewing.com/our-beers/meantimelondon-porter

and **available** at the Rouse's downtown or airline at Labarre is **Wychwood's Hobgoblin** 

http://www.wychwood.co.uk/#/movies//hobgoblin/beers/2

.Some help on brewing these two can be had by listening to the podcasts of the Jamil show Can You Brew It?

http://thebrewingnetwork.com/shows/The-Jamil-Show

Also consider clone recipes for Wells

**Bombardier**, a tasty offering...here's a place to start

http://www.homebrewtalk.com/f12/wells-bombardier-english-premium-bitter-clone-85480/

The really adventuresome could try replicating the products of **Sharp's** brewed on a rock off the Cornwall coast

http://www.sharpsbrewery.co.uk

their Doom Bar and Chalky's bite/bark are the favs with the young professionals my London dwelling daughter hangs out with...bite's label mentions fennel and wheat.

I urge those with analytical skills and adventurous enough to try cloning any of these keeping in mind of course the limitations on cloning I opined in an earlier post. If you can come even close you will be happy with the result, a singular libation which I trust you will share with this humble traveling scribe and those who can not clone any of these will receive my legendary forgiveness by performing a penitent act such as bringing me a beer of any quality type at the next meeting

The general summation of Georgine and myself is that the British ladies and gents, especially those in London are fine looking, well dressed, exceedingly polite mumblers who still don't know how to or don't care to season their food---much we encountered needed salt/pepper.

As always, Constructive comments are welcome via the Hopline ... for those uncomfortable with readin' n' writin' big words, please continue to mumble during meetings from the back row which is where I like to sit/sip/mumble...and where the afore mentioned free beer should be delivered

THNX Hank

### **Quotable Quotes**

"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."

Dave Barry

### **Useless Facts**

A kick in the "groin" for a man is above 9000 del (units) of pain which is similar to giving birth or breaking up to 3200 bones at the same time.

Your brain is more active sleeping than it is watching TV.

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#### **Web Site Links to Some of Our Sponsors**

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** 



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

# DUES-R-DO

# Same cost as last year -\$30.00 CASH OR CHECK

New never been members are prorated for amount of time remaining in year.

### **Special note:**

There will be no DEAD BEAT list published at this time because your treasurer was absent from last month's meeting. He will be there May 2. Mailing is also an option.

The DEAD BEAT list will reappear next month. You know who you are and have been warned.



# CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072 Email - <u>cchhopline@aol.com</u>

## 2012 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 Mer	mber (joined CCH in	)
Н	Iome Telephone:	
C	Cellular Telephone:	
e-	-mail Address	
$\mathbf{S}_{\mathbf{j}}$	pouse:	
V	Work Telephone:	
Beginner Intermediate	Advanced	
Apprentice Recognize	æd	
tional Master		
e Experienced Professi	ional Brewer	
offered at various functions, and that cept full responsibility for my self, a	at my consumption of the and absolve the CRESO	hese beverages may affect my CENT CITY HOMEBREWERS,
DA	ATE: , 2012	
Check #		
	Beginner Intermediate  Apprentice Recognize tional Master  Experienced Profession CHAT: My participation in the Cresoffered at various functions, and that cept full responsibility for my self, and AND FELLOW MEMBERS of an DA	Home Telephone:  Cellular Telephone: e-mail Address Spouse:  Work Telephone: Beginner Intermediate Advanced  Apprentice Recognized  tional Master Experienced Professional Brewer CHAT: My participation in the Crescent City Homebrewer offered at various functions, and that my consumption of the cept full responsibility for my self, and absolve the CRESO, AND FELLOW MEMBERS of any responsibility for my  DATE: , 2012

For the responsible drinker, there is always another party.

# **Schedule of Events 2012 CALENDAR**

<u>January</u>				
CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm
February				
<u>February</u>	*** 1		<b>7</b> 00	11.00
CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off – Monk's Haus	Sat	25	7:00 am	4:00 pm
Sausage Making – Monk's Haus	Sat	25	9:00 am	4:00 pm
CCH Beer School Continues	Sat	11	7:00 am	4:00 pm
<u>March</u>				
CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	10	9:00 am	12:00 pm
Brew Off	Sat	31	7:00 am	4:00 pm
<u>April</u>				
CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	14	7:00 am	4:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm
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<u>May</u>				
CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Beer School for this month has been postponed.				
<u>June</u>				
CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
WYES Beer Tasting	Sat	2	6:00 pm	9:00 pm
http://www.wyes.org/events/beer.shtml	Sut	_	o.oo piii	7.00 pm
CCH Beer School Continues	Sat	19	9:00 am	12:00 pm
luly				
	Wed	11	7:00 pm	11:00 pm
CCH General Membership Meeting CCH Beer School Continues	Sat	21	7:00 pm 9:00 am	11:00 pm 12:00 pm
Cert 200 Benoof Communes	Sut		7.00 till	12.00 pm
<u>August</u>				
CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm

# **September**

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	7	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	8	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	9	TBA	TBA

# **October**

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm

# **November**

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	10	6:00 pm	11:00 pm

# **December**

<b>CCH General Membership Meeting, Nominees</b>	Fri	7	7:00 pm	11:00 pm
from Floor, Election and Christmas Party				
<b>Location Pending</b>				



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

