

THE CRESCENT CITY HOMEBREWERS HOPLINE

VOLUME 31

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ISSUE 9



2017 ADMINISTRATION

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Vice President:	Michael Malley
Treasurer:	Dan Rodbell
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So, before the summer is over, try boiling your Brats with a really nice strong IPA then turn them to the grill and taste your results... Save some of the beer for your sauerkraut. While the brats are cooking, make the sauerkraut. Add apples, onions, caraway seeds, salt, and pepper. Sauté that on the grill over smoked wooden chips in a ½ a cup of smoked beer. Enjoy the results. Try these wings, too. I have tried them and they are awesome!

GUINNESS FRIED CHICKEN WINGS

In a LARGE bowl, soak

- 1 qt buttermilk
- 3 lbs chicken wings, approximately.

Cover and refrigerate.

Place in a medium bowl and set aside

- 2 c flour.

Place in a large bowl

- 2 c flour.
- 12 oz Guinness
- 1 tsp cayenne
- 1 tsp garlic powder.

Mix until as smooth (a few lumps are ok). Let it sit for 5 minutes or so.

Dredge the wings from the buttermilk in the flour then dip them in the beer batter.

Heat in a deep fryer vegetable oil as required.

Fry wings until they are a deep golden color. Drain

on paper towels and serve. Enjoy!



COOKING WITH BEER

Submitted by Ricardo Delos Reyes

I thought, I might add a recipe for the beer aficionados. I've been with the club a couple of years. Over the summer, I have been experimenting with different types of beer. I have cooked bratwurst many times. But this time I tried boiling the Brats in beer before putting them to grill. (I do mean a Bar-B-que grill, not a stove top)

Since I have taken the Beer Appreciation Class put on by the club, I have tasted many styles and types of beer. But, when I tasted the smoked beers, I wondered how it would taste with the Brats. A year ago, I boiled brats with a strong IPA (I have forgotten the name of it) then grill them. They were wonderful. This year I used one of the smoked beers we tasted during class. The results weren't what I had hoped for. The smoky flavor was subtle. It was nice. But it didn't add any spiciness as the IPA did.



BRING YOUR FRIENDS!

Our meetings are usually held on the first Wednesday of the month, beginning at 7:00pm at:



The Deutsches Haus

1023 Ridgewood Street,
Metairie Louisiana

**Please support the Haus by purchasing
at least one beer at the bar.**

••PLEASE SUBMIT ARTICLES••

Submission deadline: 21st of the month. Anything that arrives after that will be held for the next month.

What you submit, will be formatted only. Please use spell check and consider the grammatical changes suggested by your word processor. Some of them are just so ridiculous!

SUBMIT TO: dogearbrewing@hotmail.com.

SUBJECT LINE: **HOPLINE** Thanks. Carol

.....

\$

...now, about your dues.

Only \$30 for a year of fun and frolic, payable to Treasurer Dan Rodbell, by check (made out to CCH), credit card, PayPal (to mcharbo@tulane.edu) or with that quaint stuff from another era – **CASH**.

MEMBERSHIP BENEFITS:

The aforesaid fun and frolic, etc.

- Participation in our BrewOffs. *See page 5.*
- You do not have to have ANY brewing experience. Brew-Offs give participants hands-on experience. Other members come to socialize. Wort is \$25. Lunch is \$10.
- Participation in our annual sausage making day.
 - First shot at a place on the bus for our pub crawls, brewery tours, and other adventures we concoct.
 - Members price tickets for our events, when appropriate.
 - Free Christmas Party. Guests tickets are \$10.

\$

Hymn to Ninkasi - annotated

[Editor: My goal was to make this more poetic than the awkward transliterations out there.]

CUNEIFORM WRITING



The Sumerian written language and the associated clay tablets are among the earliest human writings.

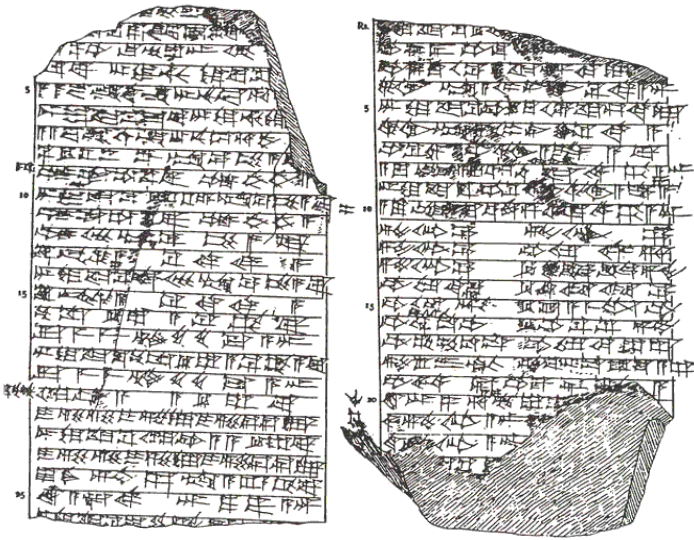
Scholarly works from the early 1800s onward have developed some facility translating the various Sumerian documents. The Hymn to Ninkasi is the oldest record of a direct correlation between the importance of brewing, and the responsibility that women had with regards to supplying both bread and beer to the household. Ninkasi is female, and the fact that a female deity was invoked in prayer with regards to the production of brewed beverages illustrated the relationship between brewing and women as a domestic right and responsibility. The repetitive nature suggests that it was used as a tool in order to pass down information as a way of learning. It is in the form of a responsive reading:

The first stanza is given by the instructor.

The second stanza, addressed to Ninkasi, is the students' response.

The poem from c. 1800 BC is a recipe for brewing beer. It explains that grain was converted into bappir before fermentation, and grapes as well as honey were added to the mix. A translation from the University of Oxford describes combining bappir, a source for yeast, with malted and soaked grains, then keeping the liquid in a fermentation vessel. The liquid was finally filtered into a collecting vessel.

In the struggle of Light against the Dark,
there was the Sumerian Goddess of Beer:



Hymn to Ninkasi¹

[I was] Borne of the flowing water...

[Several lines are missing here]

Tenderly cared for by the Ninhursag².

Having founded your town by Abzu³, the
sacred lake,

[I] finished its great walls for you.

Ninkasi, having founded our town by
Abzu, the sacred lake,

[You] finished its great walls for [us].

My father is Enki⁴, the Lord Nudimmud.
My mother is Ninti⁵, the queen of Abzu, the
sacred lake.

Ninkasi, your father is Enki, the Lord
Nudimmud.

Your mother is Ninti, the queen of abzu,
the sacred lake.

[Bread making provided yeast.]

I am the one who kneads the ... dough in a pit to
make bappir⁶ [and]

With a big shovel, mixes it with the sweet aromatics,
dates, and honey.

Ninkasi, you are the one who kneads the
... dough in a pit to make bappir [and]
With a big shovel, mixes it with sweet
aromatics, dates, and honey.

[Preparing the grain bill.]

I am the one who bakes the bappir in the big oven,
and readies the piles of hulled grains.

Ninkasi, you are the one who bakes the bappir in
the big oven, and readies the piles of hulled grains.

[Germination of malt...]

I am the one who waters the malt set on the ground.
My noble dogs keep away even the potentates.

Ninkasi, you are the one who waters the
malt set on the ground.

Your noble dogs keep away even the
potentates.

[Mashing...]

I am the one who soaks the malt in a jar.
The waves rise, the waves fall.

Ninkasi, you are the one who soaks the
malt in a jar.

The waves rise, the waves fall.

[No clue what she is doing here...]

I am the one who spreads the cooked mash
on large reed mats. Coolness overcomes...

Ninkasi, you are the one who spreads the
cooked mash on large reed mats.

Coolness overcomes...

[Boiling...]

I am the one who holds with both hands the heavy
pot of sweet wort, [then]

Brewing [it] with honey [and] wine.

Ninkasi, you are the one who holds with
both hands the pot of sweet wort, [then]
Brewing [it] with honey [and] wine.

Line heavily damaged

I [add] the sweet wort to the [fermenting?] vessel.

Ninkasi, you [add] the sweet wort to the
vessel.

I place a filtering vat carefully upon the large
collector vat.

[When I pour in the wort(?)] it makes a pleasant
sound.

Ninkasi, you place a filtering vat carefully
upon the large collector vat.
[When you pour in the wort(?)] it makes a
pleasant sound.

When I pour the filtered beer out of the collector vat,
It is [like] the onrush of Tigris and Euphrates.

Ninkasi, when you pour the filtered beer
out of the collector vat,
It is [like] the onrush of Tigris and
Euphrates.



Sumerian mythology is confounding. A single entity may have many names and functions. Many entities may have the same function. Spellings of the names often vary.

¹ **Ninkasi** – ancient Sumerian tutelary goddess of beer. Borne of “sparkling fresh water.” She is the goddess made to “satisfy the desire” and “sate the heart.” She would prepare the beverage daily for the Gods. Her name means “the lady who fills the mouth.” The daughter of Enki, the lord Nudimmud, and Ninhursag, she was one of the eight children born to heal Enki’s wounds. In other stories she is the daughter of Ninti, the queen of the Abzu.



In ancient Mesopotamia the brewer’s craft was the only profession which derived social sanction and divine protection from female deities/goddesses, specifically: Ninkasi, who covered the production of beer, Siris, who was used in a metaphoric way to refer to beer, and Siduri, who covered the enjoyment of beer.

² **Ninhursag** – the Sumerian Mother Goddess - the earth mother, the principal Goddess of fertility. She is known as the Mother of Gods and Mother of Men for her part in creating both divine and mortal entities. Ninhursag’s name means “Lady of the Mountains.” She was also called Ninti (lady of

birth), Ninmenna (lady of the tiara), and Ninmah (exalted lady), although it is likely that these were names of other Goddesses who were later assimilated with Ninhursag. Myths of her origin vary. Whatever her origin, Ninhursag is most closely associated with Enki, God of the waters, as his consort. Other names associated with her include Ninmug (lady of the vulva), Ninzinak (lady of the embryo), Ninsigsig (lady of silence), Ninbahar (lady of pottery), Nindim (lady fashioner) ...*ad nauseum*.

In a well-preserved myth entitled *Enki and Ninhursag*, Ninhursag bears Enki a daughter named Ninsar, who in turn is impregnated by Enki and bears Ninkurra. Ninkurra too has Enki’s child, a daughter named Uttu. Uttu, unwilling to bear Enki’s child, was advised by Ninhursag to bury his semen in the ground, where it grew into eight plants. These were the first plants on the earth. Enki ate them.

Ninhursag was furious with Enki for eating the plants, and she cursed him so that each plant caused a disease in a different part of his body. The other Gods pleaded with Ninhursag to take the curse off Enki, because without his waters, the earth and its people were dying. To cure him of the diseases, Ninhursag gave birth to eight deities—five Goddesses including Ninkasi, and three Gods. These eight were each able to heal one of Enki’s diseases, and leave him whole and healthy.

³ **Abzu** - the name for fresh water from underground aquifers which was given a religious fertilizing quality in Sumerian mythology. Lakes, springs, rivers, wells, and other sources of fresh water were thought to draw their water from the Abzu. In Sumerian mythology it referred to the primeval sea below the void space of the underworld (Kur) and the earth (Ma) above.

⁴ **Enki**,– the Sumerian god of wisdom, fresh water, intelligence, trickery and mischief, crafts, magic, exorcism, healing, creation, virility, fertility, and art. He is also known as ... Nudimmud - that means ‘Begetter of Mankind.’ Iconography depicts him as a bearded man wearing a horned cap and long robes as he ascends the Mountain of the Sunrise; flowing streams of water run from his shoulders,

emphasizing his association with life-giving water, while trees representing the male and female principle stand in the background. The streams are interpreted as the Tigris and Euphrates Rivers which, according to one myth, were formed from Enki's semen. His name means "Lord of the Earth" and his symbols are the fish and the goat, both representations of fertility. In the poem *Enki and Ninmah [Ninhursag]*, the Ninhursag loses prestige when she is beaten in a drinking game by Enki.



Required reading: The chemistry of beer aging

Draft Magazine July 12, 2012

There isn't a ton of academic literature on beer aging; unfortunately, most of the scholarly work out there seems to benefit the winos. (Cue the beer-versus-wine fight where we all throw corks at each other.) A healthy compendium of brewing studies exists (trying to kill a few hours?) Check out the archives of the *Belgian Journal of Brewing and Biotechnology*, but it doesn't seem that too many scientists are keen on studying beer in the bottle. Still, there are a few golden nuggets out there, and some of the most important beer research is from Belgian scientist Bart Vanderhaegen.

Vanderhaegen's notable works were completed in the early 2000s during turns as a scholar and consultant at the beer think-tank Centre for Malting and Brewing Science, a research arm of the Katholieke Universiteit Leuven, just east of Brussels. Since 2006, he's been a brewing scientist at Anheuser-Busch InBev; as of this summer, he's handling quality compliance for Hoegaarden.

Vanderhaegen's authored several studies on beer and brewing, but every cellar enthusiast should familiarize themselves with his 2005 publication, **"The Chemistry of Beer Aging: A Critical Review."**

The report sums up brewing scientists' knowledge on the chemical origins and causes of "aging flavors" in beer (particularly the cardboardy (E)-2-nonenal flavor) and touches on the relationship between those flavors and the brewing process. Vanderhaegen starts off by crediting a 1977 report as the most thorough—but certainly not always applicable—mapping of aging flavors (see chart). That study offered up a lot of the information we cellar folk just call the basics: Over time, bitterness decreases, sweetness grows, stale cardboardiness sneaks up on you, and ribes—what that study's authors call black currant/catty notes—increase quickly, then fall nearly just as fast. But Vanderhaegen regards this study as a "simplification of the sensory changes during storage"—this isn't hard-and-fast stuff, because, as he goes on to explain,

Ninti - the Sumerian goddess of life. Ninti is also one of the eight goddesses of healing who were created by Ninhursag to heal Enki's body. Her specific healing area was the rib (Sumerian Ti means rib and to live).

Bappir - a Sumerian twice-baked barley bread that was primarily used in ancient Mesopotamian beer brewing. Historical research done at Anchor Brewing Co. in 1989 (documented in Charlie Papazian's *Home Brewer's Companion* reconstructed a bread made from malted barley and barley flour with honey and water and baked until hard enough to store for long periods of time; the finished product was probably crumbled and mixed with water, malt and either dates or honey and allowed to ferment, producing a somewhat sweet brew. It seems to have been drunk with a straw.



Adapa (?). Ninhursag, Isumud – two-faced vizier, Enki, and a primitive male attendant.



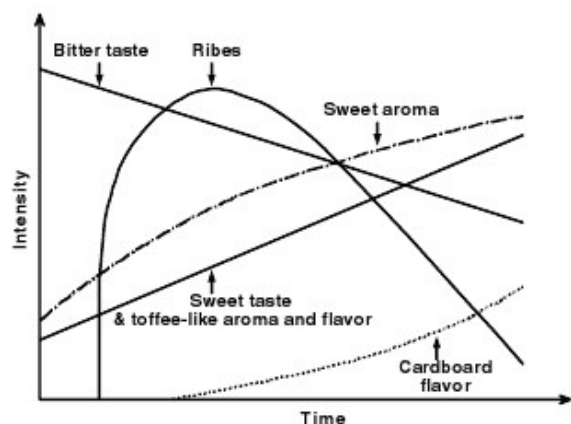


Fig. 1. Sensory changes during beer aging according to Dalglish (1977).

these changes vary according to several chemical processes.

Vanderhaegen walks through the various chemical changes that can occur in beer aging—both the formation of compounds like the cardboard, stale-tasting (E)-2-nonenal [*an unsaturated aldehyde. The colorless liquid is an important aroma component of aged beer... The odor of this substance is perceived as orris, fat, and cucumber.*^[3] *Its odor has been associated with human body odor alterations during aging (a.k.a. old person smell).*] and honeylike phenyl-acetaldehyde, and the degradation of others like esters and hops' bitter alpha acids—then launches into why these things happen. “The constituents of freshly bottled beer are not in chemical equilibrium,” he says. “Thermodynamically, a bottle of beer is a closed system and will thus strive to reach a status of minimal energy and maximal entropy. Consequently, molecules are subjected to many reactions during storage, which eventually determine the type of the aging characteristics of beer.” The author goes on to detail the causes and effects of many chemical reactions happening in your beer bottle: The drama of reactive oxygen species, the degradation of amino and hop acids, the trigger of (E)-2-nonenal “potentials,” the Maillard reactions that yield bread/sweet/vinous notes, and more. It’s heady stuff, but geeks will dig it.

Of course, none of these reactions (thus, none of the aging characteristics they produce) are the same in every beer, because beer styles, ingredients, brewing technique and storage vary. And Vanderhaegen intended this summary to be used for re-tooling the brewing process to avoid staleness, not beer cellaring. In 2005, the American craft beer boom was still getting its sea legs, and beer collectors were few and far between. But it’s cool to use this information to guess what might happen to the bottles in your cellar, or figure out why a beer tastes like a box.

Vanderhaegen’s second must-read is 2006’s “**Aging Characteristics of Different Beer Types**,” a study that puts the previous article’s research to work. Here, Vanderhaegen aged eight commercial Belgian beers—three lagers, two “dark ales” and three high-ABV ales—for one year in the dark at 20 degrees C (that’s 68 degrees F), and measured the changes in their concentration of 15 compounds at least four times throughout the aging period. A 10-person tasting panel evaluated changes in sherry, cardboard, solvent, old hops, red fruit and caramel flavors. Among several noteworthy results, the most interesting finding was a difference in the very nature of aging flavors between the lagers and heavier, darker ales.

In all eight beers, fruity yeast esters decreased, which Vanderhaegen says decreases the intensity of the beer’s “background” flavor and increases a drinker’s perception of stale flavors. But the sensory tests of the lagers yielded much less significant flavor development than the ales, which Vanderhaegen credits to increased Maillard reactions, which yield burnt, caramel and sherry flavors.

“The Maillard reaction is probably responsible for the gradual diacetyl increase in the eight beers. Formation of this compound is again greater in beers with a dark colour or high alcohol content,” says the author. “Consequently, dark beers and high alcoholic beers must contain many Maillard intermediates (e.g., furfuryl alcohol, α -dicarbonyl compounds), which are reactive substrates for aging reactions and many different (off) flavours.”

The formation of linear aldehydes, ester formation, ester degradation, acetal formation, etherification and the degradation of hop bitter compounds were

also linked to the flavor changes in the darker brews.

Again, Vanderhaegen's work was never intended for beer hobbyists, but it seems that he caught a whiff of the beer-aging trend back in '05. Citing a 2002 study by Stephenson & Bamforth, the author mentions, "Indeed, a study with consumer trials pointed out that aging flavours are not always regarded as off-flavours." He's a quality-control guy, but we hope he's gotten to find the love in a perfectly oxidized English-style old ale since then.



BEER - MEDICINE FOR THE PSYCHE

by Mike Retzlaff

Beer is considered a foodstuff in Germany by both statute and social convention. To illustrate how basic the

German perspective actually is, bottled beer is sold on passenger trains as well as in McDonalds. Beer is nutritious and an indispensable social lubricant. Recent articles in the HopLine illustrate how ingrained the Biergarten is to German society. Such places continue to thrive as a venue for social interaction.

The British Pub was born in an age long before radios, cars, TVs, computers and cell phones; when conversation was considered entertainment and a game of darts or checkers (draughts) the highlight of the week.

Shakespeare commented on this concept by writing that alehouses were "sites . . . where people of disparate status mixed ... [which] ... brought men, high born and low, into relation, fostering a propinquity that might secure, adjust or threaten hierarchies." Taverns throughout Europe have served the same

function and continue to help transcend the barriers of dialect, religion, politics, and sports club affiliation. They are indeed social institutions.

A group from University Hospital, Basel, Switzerland conducted a study of the effects of beer on 60 subjects; 30 men and 30 women. The goal was to see how beer affected their ability to identify happy faces and to feel empathy. The results overwhelmingly showed that subjects who were given alcoholic beer were able to choose images of people with happy faces better than those given non-alcoholic beer. They were also much more likely to want to join those happy people in a social group. The study concluded "These effects of



alcohol on social cognition likely enhance sociability." If we weren't already convinced that beer is conducive to a healthier mindset, this study seems to put other notions to bed.

I can claim with almost certainty that the vast majority of CCH members attend the monthly meetings for the social aspects rather than for a continuing education in the "Brewer's Art." Our socializing is directly connected to our love of beer. Beer has brought us together while the friendships developed over the sipping of homebrew have kept us here. Beer allows us to flourish as friends by suspending, if only temporarily, our many differences.

It seems that beer is powerful medicine!

BrewOff News and Such for August

"Covfefe"-the name of my last beer Truck Man

Hey Buckaroo's,

Thank God for Cut and Paste. I am writing this fast and furious since I go on Vacation tomorrow, and will miss the deadline. On August 5th, we made an Einbeck beer at Barney Ryan's house. All went well, well almost, the beer came out at 1.069 OG and mine has already finished out at 1.014. The mash was one third Red Wheat and two thirds German Barley. We then hopped it with Hallertau to 30 IBU's. My beer came out fairly dry and nicely hopped. The pool was welcome after all the hard work. If only we had left an hour earlier, we would not have had to swim home. The rain was torrential and I'm glad I drive, wait for it, a TRUCK! I even named my beer "Luther's Biblical Deluge". I would like to thank Barney and Diane who were the perfect host and hostess.

On September 30th, we will be heading to Brewstock to make a Belgian Blond. Greg Hackenberg will be leading us in this most seductive of styles. Although well-hopped, this is a yeast forward beer with smooth finish and fruity overtones. The alcoholic strength can be anywhere from 5.0 ABV on up. Don't miss out.

October 28th will be the Christmas Ale BrewOff at Urban South. Mike Malley will be Brewmaster for this one. This is a rather undefined style, that leaves a lot to the Brew-master.

Anchor Steam goes with a different recipe each year. Dark malts, adjuncts, and spices are all fair game. Expect something special from our "Special Man" Mike. Neil, where is the truck trail??

The last event of the year will be on November ?, and will be a Scotch Ale. William Thompson will be presiding over this one, but we still need a venue. Scotch Ales are the strongest of the Scottish ale, malt forward, lightly hopped, and strong. It is a style I make every year, and is a real crowd pleaser. Side effects include kilt wearing, bagpipe playing, and Caber tossing. I will update when we have a date, sign up today.

For those of you who are involved in these events, especially the hosts and Brewmasters, I would like to thank you. It can be a lot of work, but I hope you have as much fun as me.

To sign up for any event, or if you have questions, see me at a meeting or email me at neilwbarnett@yahoo.com. I want a truck I can homebrew in

2017 BrewOff Schedule (Subject to Change)

Wort participants must bring their own 5-gallon fermenter, and yeast. Guests and Alternates are encouraged to sign up and join in the fun. If you are interested, email me at neilwbarnett@yahoo.com or sign up at the meetings. Standard Wort: \$25.00 Standard Lunch: \$10.00

DATE	STYLE	HOST	LOCATION	BREWMASTER
09/23	Belgian Blond	Kyle Dupont	Brewstock , 3800 Dryades Street	
10/28	Christmas Ale	Urban South	1645 Tchoupitoulas Street	Mike Malley
11/11	Scotch Ale			William Thompson

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). Buy a truck.

What's a BrewOff?

For those of you new to the club, or if you just have not been paying attention, I will describe what our Club BrewOffs are all about. Our Club has a storage container located on the Deutsches Haus property. It houses our beer serving equipment, along with our 50-gallon brewing system. About ten times a year, we move the gear to different locations, and make a big batch of beer. These events are part educational, part social, and part constructive. The 10 people who sign up as brewers, all bring home five gallons of wort, that's the constructive part. Guest are also welcome, which is the social aspect. For those new to whole grain brewing, or who are just learning about our equipment, we will instruct and educate.

The 10 brewing positions are:

1. **Host:** The person whose house we are using. They will supply coffee, water and beer for the event. The Host should have a level area for us to brew in which also has access to a water facet and electricity. They will coordinate with the Chef, Brewmaster and equipment movers.
2. **Brewmaster:** The man or woman with the plan. It is their job to come up with a recipe, buy ingredients, and decide on the brewing program. They will be in complete control of the entire brewing operation and will instruct, and organize the Grunts and helpers during the setup, mashing, boiling, run off, clean up, and breakdown of the event.
3. **Chef:** The Chef supplies, cooks, and serves the food at the event.
- 4 and 5. **Equipment movers:** These two people are responsible for getting the equipment to and from the event. In most cases, we try to move the gear a day or two before. This makes it easier to get a good start at 8 AM. After the event, they will load the gear back up and take it back to the storage container. Equipment movers must have their own truck, van, or trailer to move the gear. They can also come late to the event since they moved the gear the day before.
- 6 thru 10. **Grunts:** These five good folks are the muscle of the operation. They work under the direction of the Brewmaster and Host to set up the equipment, brew the beer, clean the gear, and help breakdown the gear.

All Brewers are expected to work.

A few important things to keep in mind:

1. Do your best to try to stay within your budget. The Brewmaster will have \$250.00 to buy ingredients. If the malt and grain bill is low, it may be possible to supply dry yeast for the event. The Chef will have \$100 for the Wort participants and another \$10 each for the Guest and Alternates. I will coordinate with you to let know how many people will be there. Again, try to stay within budget.
2. Make sure all the equipment comes back to the storage unit clean, and in working condition. If there are any problems with the gear, or anything breaks, let me know as soon as possible so we can address it before the next BrewOff.
3. All brewers will need to bring a 5-gallon fermenter and yeast, unless the Brewmaster tells you otherwise. When the Brewmaster gives the word, you will pick numbers to decide the order of wort units.
4. The Host and Brewmaster will work with the Equipment Movers to make sure all the gear is clean and nothing is left behind.
5. All Brewers are expected to work.
6. The Host's and Brewmaster's word is Law.
7. These are Homebrewing events and homebrew should be available at these events if possible. If not, the host can buy some beer and submit the receipt.
8. Guests and Alternates are encouraged to sign up and join in the fun.

To sign up for any event, or if you have questions, email me at neilwbarnett@yahoo.com or see me at a meeting.

As always, I'm your

Director Undertaking Massive Brewing Operations,

take care and keep on brewing,

Neil Damn right I drive a truck.

2017

SEPTEMBER

- 5 Meeting, 7:00pm at Deutsches Haus
- 7 Seville Quarter Beer Paining Dinner,
Pensacola, Florida
- 8 Emerald Coast Beer Festival,
Pensacola, Florida,
- 16 Beer Appreciation School,
9:00am at Deutsches Haus
- 23 BrewOff. See Neil's calendar for details.

OCTOBER

- 4 Meeting, 7:00pm at Deutsches Haus
- 6 Up on the Roof, EJGH
- 21 Beer Appreciation School,
9:00am at Deutsches Haus
- 28 BrewOff. See Neil's calendar for details.

NOVEMBER

- 1 Meeting, 7:00pm at Deutsches Haus
- 11 WINTERFEST
BrewOff. See Neil's calendar for details.
- 18 Beer Appreciation School,
9:00am at Deutsches Haus

DECEMBER

- TBA Christmas Party and election of officers
- 16 Maybe - Beer Appreciation School,
Graduation Party

2018

JANUARY

- 3 Meeting, 7:00pm at Deutsches Haus
- 18 BJCP Tasting Exam, Mandeville

MORE TO COME



CRESCENT CITY HOMEBREWERS

3444 Somerset Drive

New Orleans, Louisiana 70131

2017 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: _____

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

SIGNED: _____ **DATE:** _____, 2017

Paid: \$ _____ ☐ **Cash** ☐ **Check #** _____

For the responsible drinker, there is always another party.