



HOPLINE

Newsletter of the Crescent City Homebrewers Club

May 2023

Next Meeting: Wednesday, June 7th

Location: *Deutches Haus*

2023 Edition

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EDITOR'S CORNER – MAY 2023

Hey Hoppers,

The Prez is world traveling, so just a quick note from your humble editor as a sad replacement. (I am not worthy!!)

The Pig roast was a rousing success. Thanks to our outstanding hosts, Rick and Genevieve. The venue was outstanding and actually quite a nice day for late spring in NOLA. Hector, Chad, and I were joined by several dedicated club members on Friday night, and Deanna saved the day with sustenance for the crew. On Saturday, more pork was smoked, sides were assembled, and beer flowed – just as planned. Thanks to Will for the beer setup, as usual, and Jo for procuring the tortillas. Good times had by all!

As per our fearless leader – the bus trip will be heading east this year to visit several breweries in Mississippi. The date is July 1st, and you must prepay before the event. Don't forget to sign up at the meeting.

The first Brew-In-A-Bathing-Suit will be at Neil and Denise's on June 24th. Mark it on your calendar and sign up. I heard that speedos were encouraged

Hop On!

Jack



CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2023

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Education Czar

Hector Meier



BREWOFF SCHEDULE FOR 2023 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/8/2023	Pumpkin Stout			Cancelled
2/25/23	Golden Ale/Pils			
3/25/23	Marzen	504 Craft Beer Reserve	3939 Tulane Ave NOLA	Will Lambert
4/15/23	Rye PA Fish Memorial	Monk		
5/20/23	Hog Roast	Labarre Farms		
6/24/23	BIABS Cream Ale	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Off			
8/12/23	BIABS Hoppy Pale Ale	Barney		
9/23/23	Vienna Lager	Chad Bowman	2700 Maureen Ln Meraux, LA	
10/21/23	Irish Red Ale			
11/4/23	LTHBD			
11/18/23	Oyster Stout	Charles Sule		

*BIABS = brewing in a bathing suit

Standard Wort price \$30.00 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 cbowman75@gmail.com or sign up at the meetings. [Buy a truck](#)

Hello good people,

The hog roast, WOW! The hog roast was a huge success. I want to give a special thanks to Rick Mattei for graciously hosting this event. I also want to thank everyone who pitched in and hung out to make this event happen. A special thanks to everyone who came and hung out with Jack, Hector, and me the night before the event. As they say, it takes a village. Also thank you Deanna for keeping us fed thru the night. Thanks to Jack and Hector. Without you guys, this event would not have been possible.

The next event on the calendar is the first BIABS of the year. Neil and Denise are the hosts of this brew-off. Bring your towel and bathing suit. Please, no speedos guys. LOL.

Come see me at the meeting and sign up for the brew-offs.

DUMBO



PIG ROAST SMOKER BAKED BEANS 2023

From: **Jack Horne**

Recipe for 2 lbs of Beans

Bacon, Onions, Garlic

1.25 lbs slices thick cut bacon – cut into small pieces – cooked until crisp

Saute 3 red onions (diced) in bacon fat

Add 12 cloves garlic (chopped) at the end of the saute

In Blender

4 chipotles deseeded

2 Tbs ancho chili powder

2 cups coffee

1.5 cup bbq sauce

8 tbs dark brown sugar (1/2 cup)

2 tbs molasses

3 tbs zatarans creole mustard

4 tsp kosher salt

2 tsp black pepper

Bring up to 3 quarts with water

Combine in Cast Iron Pot

2 pound Navy (Pea) Beans (soaked overnight – 3 Tbs salt, 1 Tbs sugar per 4 quarts water)

Sauted onions and bacon

3 additional red onion diced

3 quarts water with contents from blender

Smoke on hot side of smoker 6-8 hours uncovered (add water as needed)

Finish 2-3 hours covered, until beans are soft

2023 CCH Homebrew Competition

This is a competition for those in the Crescent City Homebrewers, to foster some competition, get brewers to investigate different styles, brew outside their comfort zone, and to practice evaluating different beer styles.

This is open to all CCH Members in *good standing*.

This starts in January with an introduction to the competition and to announce the beer styles for the upcoming months.

Beers will be due at the following month's General Meeting. (e.g. February is Irish Stout, entries are due on the March 1st Meeting.)

Beer submissions should be in bottles, growlers, cans, any vessel, but please bring at least 60 oz (5 X 12 oz bottles, or 4 X 16oz bottles, or 2.3 wine bottles, etc....)

Judging will follow the 2021 BJCP Style Guidelines in a BJCP-esqe format, but this is NOT a BJCP sanctioned event.

Anyone interested in judging is welcome. A few weeks out I will send out an email calling for Judges, and If you are interested please respond. I aim to have a judging the following weekend or shortly thereafter. A location will be selected before the judging, anywhere friendly for beer judging, more than likely a brewery.

On Judging day the plan is to start with the beer judging followed by a beer education session.

Scoring will go as follows:

The beer with the highest score (through the BJCP grading) gets 1st place for that month and is awarded 3 points. The second highest score is 2nd and is awarded 2 points and 3rd place is awarded 1 point.

These points will be recorded and tallied up at the end of the year where the winner (The person with the highest accumulated points) will be announced.

Any questions or concerns please email me at hector.meier@gmail.com

Let the brewing begin!

Prost!

Hector the Education Czar

2023 Crescent City Homebrewers Competition

January *Introduction of the Competition*

February *Irish Stout*
 Bring to 1 March Meeting

March *Witbier*
 Bring to 5 April Meeting

April *Belgian Golden Strong*
 Bring to 3 May Meeting

May *American IPA*
 Bring to 7 June Meeting

June *Dark Mild*
 Bring to 5 July Meeting

July *English Porter*
 Bring to 2 Aug Meeting

August *Baltic Porter*
 Bring to 6 Sept Meeting

September *Black IPA*
 Bring to 4 Oct Meeting

October *Barelywine*
 Bring to 1 Nov Meeting

November NONE

December *Winners Announced*



SEP 23, 2023 • 11AM - 4PM
UNIVERSITY OF NEW ORLEANS

Alumni Center on Levee Road @ Lakeshore Drive

UNLIMITED SAMPLING • EXCLUSIVELY HOMEBREW
People's Choice Comp • Best Booth Comp • BJCP Comp



brewstock.com/festival ... brewstock.com/tickets

\$40 before Sep 1st • \$50 after Sep 1st
Tickets include custom festival sample cup

Visit / Email Brewstock for booth info, beer info, and competition registration

New Designs in the CCH Store



le
shirt styles and colors

<https://stores.customink.com/crescent-city-homebrewers>



WINTERFEST IS OVER, AND IT'S TIME
FOR THE SPRING

CONTAINER CLEAN UP

100%
sick of
tripping over
this stuff!

email whlambert@gmail.com for inquiries



Beer Nuts

\$1



Tail Pieces

(1/4", 3/16"
or 5/16")

\$1

Keg parts
Faucet parts
Regulator parts
Disconnect
parts

Misc repair

parts

Ask



Stainless **\$5**
Tasting cup



Coozies

\$2

SWEET DEALS!

WOW!



Secondary
Regulators **\$20**

Homebrew Favorites
Beer style books
Brewers Publications
and more

Brewing
Books **\$5**



Winterfest Tee
Shirts ~~\$10~~

Purple & Blue **\$5**

Stir Plate

(needs some rewiring)



(stir bar not included) **\$10**



Embroidered
Ball Cap **\$20**

Gas & Liquid Tubing



Asst sizes
& lengths **\$0.10/ft**

BREW FOR THOUGHT – MAY 2023

IN THE NEWS

From: **Ron Guarino**

The Best Brewery in Every State, According to Yelp

<https://www.insider.com/best-brewery-in-every-state-according-to-yelp-2023-5>

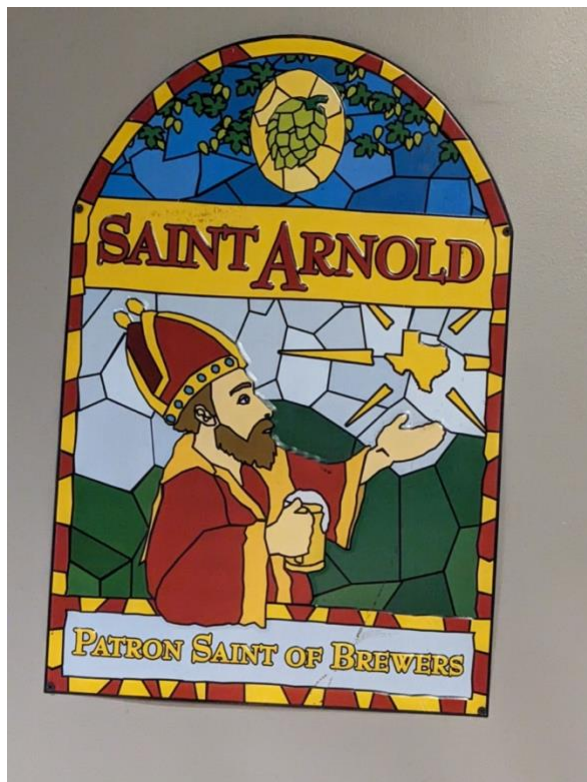
Larry Fest – June 17

<https://larrybrewfest.com/>

Martin's Mini Beer Fest – June 24

<https://www.eventbrite.com/e/mini-beer-fest-tickets-636690818377?aff=ebdsoporgprofile>

Pic from Skip Newfield – At Loft 18 on Metarie Road



From: **Mike Retzlaff**

God, help us! You know who has gotten some more of that strange infection in his latest brew. It had predictable results. And so, under great pain (some of which is attributable to flatulence) we reluctantly present . . .

SON OF UP YOUR BBQ !!

By Larry Bristol (groan) of The Foam Rangers Homebrew Club in Houston

- BBQ – Beer Brewing Quotient
- 1. The principle difference between home brew and imported beer is:
 - a) Price
 - b) Quality
 - c) Availability
 - d) What do you mean – Canadian imports or European imports?
 - e) FlatulenceAns. _____
- 2. The principle difference between home brew and domestic beer is:
 - a) Price
 - b) Quality
 - c) Availability
 - d) What do you mean – Bud or Miller Lite?
 - e) I don't know, I've never been drunk enough to actually try a domestic beer.Ans. _____
- 3. You walk into a neighborhood bar and order a swallow of Samuel Smith's Old Brewery Pale Ale. Which of the following best describes the conversation which ensues?
 - a) BT (bar tender): "What's that?"
You: "An English Beer."
BT: "We don't serve none of that sissy foreign stuff."
 - b) BT: "Sorry, I just served my very last one to that truck driver at the end of the bar."
 - c) BT: "Where do you get that?"
You: "I find it in a lot of places."
BT: "Isn't that a foreign beer?"
You: "Yes, it's British."
BT: "Why would you think we would have it here?"
You: "Why not?"
BT: "This is America!"
You: "Yes, but do not the Canadian goose and the swallow fly south for the winter, and yet these are not strangers to our land?"
BT: "Are you suggesting that beer migrates?"
You: "Not at all, but it could be carried."
BT: "What? By a swallow? That's impossible!"
You: "For heaven's sake . . . it could grab it by the cap!"
BT: "It's not a question of how it grasps it, it is a question of aerodynamics. An 8 ounce bird cannot carry a 2 pound bottle of beer!"
You: "Yes . . ."
BT: "Look, a swallow has to beat its wings 42 times a second in order to maintain air speed velocity, right?"
You: "I really don't . . ."
BT: "AM I RIGHT?"
You: "Yes, yes, I see."
BT: "So you see, it's aerodynamically impossible!"
Cowboy at pin ball machine: "Perhaps two swallows could carry it together."
BT: "Are you kidding? How could they tie themselves together?"
Trucker at end of bar: "It could be carried by an African Swallow."
BT: "Oh, sure, but African Swallows are non-migratory."
Trucker: "Oh, sure, but it could do it. That's my point."
BT: "Oh, yes, I agree with that."
 - d) BT: "An African or European Swallow?"
 - e) BT: "Bottled or draught?"Ans. _____
- 4. The best example of "moxie" is:
 - a) To walk into a truck stop bar and order a Guinness at room temperature

- b) To travel to London (at your own expense) so that you can order an imported American beer.
 - c) To soak the labels off bottles of Samuel Smith's Old Brewery Pale Ale, enter them in a home brew competition, and swear that you made it by following the directions on a can of EDME malt extract.
 - d) What do you mean – Oriental moxie or South Pacific moxie?
 - e) To soak the labels off bottles of Miller High Life, enter then in a home brew competition, and swear that you made it by following the directions on a can of Ajax.
- Ans. _____
5. When you see a picture of a majestic moose, it immediately makes you think about:
- a) Taking a vacation in Sweden this year.
 - b) A hoppy Canadian export lager.
 - c) The time a moose bit your sister.
 - d) What do you mean – a Canadian moose or a European moose?
 - e) Boris and Natasha.
- Ans. _____
6. Rene Descartes:
- a) Was a real pissant.
 - b) Is famous now for the quote: "I drink, therefore, I am."
 - c) Was the second President of the Republic of Mexico.
 - d) What do you mean – The politician or the philosopher?
 - e) Was a drunken fart.
- Ans. _____
7. Home Brewers make:
- a) A mess in the kitchen.
 - b) \$246.75 an hour.
 - c) Better lovers.
 - d) What do you mean – American or European home brewers?
 - e) All of the above.
- Ans. _____
8. The official beer of the 1984 Olympics:
- a) Is bleeding Watney's Red Barrel.
 - b) Is Olympia.
 - c) Now costs \$1 more per bottle than last year.
 - d) What do you mean – The Los Angeles or Yugoslavian Olympics?
 - e) Tastes as good as Budweiser, but at a better price.
- Ans. _____
9. The best use for "light" beer is:
- a) To lower unemployment by giving former athletes lucrative commercial contracts.
 - b) To prevent unemployment increases by keeping aluminum can companies solvent..
 - c) To lower unemployment by hiring thousands of former steel workers, airplane pilots, and computer experts to pick up empty cans along the side of the road.
 - d) What do you mean – American light or European light?
 - e) Flatulence.
- Ans. _____
10. When you've had too much home brew, and you take that long painful walk to the little house (which sits off away from the big house) to make room for more home brew, does your (hmm . . .) "organ" burn?
- a) I don't know, I leave the organ in the big house.
 - b) We don't have an organ so we just throw a quilt over the piano.
 - c) Only if I've had too much "Stingo" to go along with the home brew.
 - d) What do you mean – my chord organ or my pipe organ?
 - e) I don't know. I've never been so drunk on home brew that I've actually tried to light it!
- Ans. _____

If you failed miserably the original BBQ test (as practically everyone did), you now have a chance to redeem yourself! Think about your answers carefully; the correct answers along with a scoring guide will be published in a subsequent issue (assuming they are not confiscated by the FCC.)

Again, it may behoove you to print out this section of the HopLine and actually mark your answers on the page.

FROM THE EDITOR

I told you that you would be sorry, and you are beginning to see that the fruits of your sins is flatulence!

SON OF UP YOUR BBQ!!

by Larry Bristol (groan) of The Foam Rangers Homebrew Club in Houston

- BBQ – Beer Brewing Quotient

In a previous issue of this outstanding periodical (rag), you were presented with a list of questions, designed (?) to help you up your BBQ. The wise among you promptly skipped to the next article. The more fool hearty read the questions, but were wise enough to not answer. Then, there were those sick minds that decided that they could outwit the nitwit!

Just to prove you wrong, the following text (sic), provides you with the official (sic) answers, and a scoring guide (sic); this exercise is just to see who is really (sic).

1. The principle difference between home brew and imported beer is:
 - a) Price *Sounds good but refer to question 7.*
 - b) Quality *Also sounds good; everyone knows home brew is vastly superior to imports.*
 - c) Availability *Have you checked your local package store lately? They are likely to have a better stock than you do!*
 - d) What do you mean – Canadian imports or European imports? *Of course!*
 - e) Flatulence *Sounds (and smells) terrible.*

The right answer which scores 1 point is (d), of course.
2. The principle difference between home brew and domestic beer is:
 - a) Price *Still sounds good but, refer to question 7.*
 - b) Quality *Still sounds good, but then, who cares?*
 - c) Availability *Who cares?*
 - d) What do you mean – Bud or Miller Lite? *Read the question! It specifically asks about domestic BEER. Neither of them actually fit into that category.*
 - e) I don't know, I've never been drunk enough to actually try a domestic beer. *A man (or woman) after my own heart!*

The right answer which scores 1 point is (e), of course
3. You walk into a neighborhood bar and order a swallow of Samuel Smith's Old Brewery Pale Ale. Which of the following best describes the conversation which ensues?
 - a) BT (bar tender): "What's that?"
You: "An English Beer."
BT: "We don't serve none of that sissy foreign stuff."
Too true to be funny, so this, of course, is not the right answer!
 - b) BT: "Sorry, I just served my very last one to that truck driver at the end of the bar."
The one driving the Coors truck parked outside?
 - c) BT: "Where do you get that?"
You: "I find it in a lot of places."
BT: "Isn't that a foreign beer?"
You: "Yes, it's British."
BT: "Why would you think we would have it here?"
You: "Why not?"
BT: "This is America!"
You: "Yes, but do not the Canadian goose and the swallow fly south for the winter, and yet these are not strangers to our land?"
BT: "Are you suggesting that beer migrates?"
You: "Not at all, but it could be carried."
BT: "What? By a swallow? That's impossible!"
You: "For heaven's sake . . . it could grab it by the cap!"
BT: "It's not a question of how it grasps it, it is a question of aerodynamics. An 8 ounce bird cannot carry a 2 pound bottle of beer!"
You: "Yes . . ."
BT: "Look, a swallow has to beat its wings 42 times a second in order to maintain air speed velocity, right?"
You: "I really don't . . ."
BT: "AM I RIGHT?"
You: "Yes, yes, I see."
BT: "So you see, it's aerodynamically impossible!"
Cowboy at pin ball machine: "Perhaps two swallows could carry it together."
BT: "Are you kidding? How could they tie themselves together?"

Trucker at end of bar: "It could be carried by an African Swallow."

BT: "Oh, sure, but African Swallows are non-migratory."

Trucker: "Oh, sure, but it could do it. That's my point."

BT: "Oh, yes, I agree with that." *This happens to me all the time.*

d) BT: "An African or European Swallow?" *Great answer, wrong question.*

e) BT: "Bottled or draught?" *Can I have the name of your neighborhood?!!!!*

The right answer is, of course (e) which scores 1 point. Score minus 1 point for answer (d) since you are obviously trying to score an unfair advantage.

4. The best example of "moxie" is:

a) To walk into a truck stop bar and order a Guinness at room temperature. *No but this is a great example of stupidity.*

b) To travel to London (at your own expense) so that you can order an imported American beer. *Another example of stupidity. At least this one is not likely to get you killed!*

c) To soak the labels off bottles of Samuel Smith's Old Brewery Pale Ale, enter them in a home brew competition, and swear that you made it by following the directions on a can of EDME malt extract. *Do you really think we are that stupid? Now we are getting somewhere, however, as this at least is an example of moxie.*

d) What do you mean – Oriental moxie or South Pacific moxie? *Keep trying; answer (d) is bound to be right sooner or later!*

e) To soak the labels off bottles of Miller High Life, enter then in a home brew competition, and swear that you made it by following the directions on a can of Ajax. *Entering Miller High Life into a home brewing competition under any circumstances is a fine example of moxie.*

Score 1 point for answer (e), honorable mention for (c); that and 50 cents will get you a cup of coffee anywhere.

5. When you see a picture of a majestic moose, it immediately makes you think about:

a) Taking a vacation in Sweden this year. *Wasn't that a fantastic movie?*

b) A hoppy Canadian export lager. *You are definitely trying too hard!*

c) The time a moose bit your sister. *A moose once bit my sister. No, really, she was carving her initials on it with a laser toothbrush she had gotten from Svenge, the director of several documentaries, when . . . (I'm sorry)*

d) What do you mean – a Canadian moose or a European moose? *Eventually answer (d) should be correct.*

e) Boris and Natasha. *Simon and Garfunkel would have been a slightly better answer but more obvious. Don't you think?*

Score 1 point for (e), minus 1 point for (b); answers (a) and (c) are my personal favorites, but what do I know?

6. Rene Descartes:

a) Was a real pissant. *Close but no cigar. Emmanuel Kantt was the pissant.*

b) Is famous now for the quote: "I drink, therefore, I am." *He did say this, of course, but is almost always misquoted.*

c) Was the second President of the Republic of Mexico. *Are you serious?*

d) What do you mean – The politician or the philosopher? *Not yet!*

e) Was a drunken fart. *So obvious; everybody got it right, I bet.*

Score 1 point, of course for (e) and minus 1 point for (d). You will eventually quit trying this ridiculous answer.

7. Home Brewers make:

a) A mess in the kitchen.

b) \$246.75 an hour.

c) Better lovers.

d) What do you mean – American or European home brewers?

e) All of the above.

How would anyone miss this? Score 1 point for (e), and minus 1 point for anything else. At least answer (d) was finally correct.

8. The official beer of the 1984 Olympics:

a) Is bleeding Watney's Red Barrel. *Not a chance. Everything "red" is boycotting. (You might ask how I knew this two months ago when these questions were devised!)*

b) Is Olympia. *Tastes as good as "LA"; but at a better price.*

c) Now costs \$1 more per bottle than last year. *Obviously.*

d) What do you mean – The Los Angeles or Yugoslavian Olympics? *Are you convinced to quit trying (d)?*

e) Tastes as good as Budweiser, but at a better price. *Who cares?*

You should have kept trying answer (d) which finally scores 1 point.

9. The best use for "light" beer is:

- a) To lower unemployment by giving former athletes lucrative commercial contracts.
- b) To prevent unemployment increases by keeping aluminum can companies solvent.
- c) To lower unemployment by firing thousands of former steel workers, airplane pilots, and computer experts to pick up empty cans along the side of the road.
- d) What do you mean – American light or European light?
- e) Flatulence.

How many times must I tell you? This is no good use for light beer! Minus 10 points if you answered this question at all.

10. When you've had too much home brew, and you take that long painful walk to the little house (which sits off away from the big house) to make room for more home brew, does your "organ" burn?
- a) I don't know, I leave the organ in the big house. *An interesting idea . . .*
 - b) We don't have an organ so we just throw a quilt over the piano. *Fascinating answer, but this is the punch line for a different joke.*
 - c) Only if I've had too much "Stingo" to go along with the home brew. *Stingo only burns going down.*
 - d) What do you mean – my chord organ or my pipe organ? *Are you stuck on answer (d) again?*
 - e) I don't know. I've never been so drunk on home brew that I've actually tried to light it! *What more can be said?*

Score 1 point for answer (a) because (a) has not been used before. For those of you who complain that answer (e) is correct, score minus 1 point; I know several people who have tried this, I myself, have singed the varnish on a grand piano!

What does it all mean? If you scored between 1 and 10 points, you are obviously a good home brewer. Anything less and you have this problem concerning light beer that has to be resolved; anything more than 10 shows that you need a refresher course in arithmetic.

SITES OF INTEREST

Crescent City Homebrewers:

[Crescent City Homebrewers](#)

[CCH Member Application](#)

Local Brewing Supply:

[Brewstock](#)

Louisiana Craft Beer Info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[504 Craft Beer Reserve](#)

[Big Easy Bucha](#)

[Brewery Saint X](#)

[Bayou Teche Brewing Company](#)

[Brieux Carre Brewing Company](#)

[Broad Street Cider & Ale](#)

[Bywater Brew Pub](#)

[Chafunkta Brewing Company](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Deutsches Haus](#)

[Gnarly Barley Brewing Company](#)

[Gordon Biersch](#)

[Kingfisher Cider](#)

[Miel Brewery and Taproom](#)

[New Orleans Lager and Ale Brewing Company](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing Company](#)

[Royal Brewery](#)

[Second Line Brewing](#)

[Skeeta Hawk Brewing](#)

[Urban South Brewery](#)

[Zony Mash Beer Project](#)

Member Pages:

[Crescent City Brew Talk](#)