



HOPLINE

Newsletter of the Crescent City Homebrewers Club

August 2023

Next Meeting: Wednesday, September 6th

Location: *Deutches Haus*

2023 Edition

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PRESIDENT'S CORNER – AUGUST 2023

Hey Buckaroos,

Ok, it's time for a quick rundown of what's going on.

On August 5th, we celebrated Mead day at Brad and Tammy's house, and the event went swimmingly. Will Lambert led the group, which was good since I have never made one before. All wort, or rather Must, participants went home with a gallon of fermenting honey juice, and instructions on how to proceed. Mead making is much simpler and quicker than beer making, so we started a little later, and hit the pool sooner. I would like to thank the host, and Will for making this a great day.

On August 12th, we had our second BIABS event at Barney and Diane's house. Again, Will Lambert took the bull by the horns, and took on the role of Brewmaster. We made 50 gallons of Cream Ale, using a simple recipe, with corm as the adjunct. The wort tasted fantastic. We had a great spread as always, and the pool was very welcome due to the heat. Thanks again to our host, Brewmaster, and all the grunts who worked so hard in the heat.

The latest event, which was not on our calendar, was Peter Caddoo's retirement party at NOLA. Peter has been a professional brewer for over 30 years, both at Dixie, then NOLA. It was a great party, with food, music, and beer. The club wishes you all the best of luck in retirement.

I would also like to give a shout out to Kevin Stuart, long time Brewmaster for Dixie and Faubourg Breweries. Kevin also retired this year, and we all wish him well.

On September 7-9th the CCH will be presenting beers at the Emerald Coast Beer Festival. If you haven't been, you don't know what you are missing. The weekend kicks off with a food paired, beer dinner. Then on Friday night, there will be a grand tasting at Seville Quarter, followed by a beach party on Saturday. Sun, Surf, Sand, and Beer, what else could you want?

Another opportunity to show off your beer will be on September 23rd, at Brewstock fest. This year it will be held at UNO, and will run from 1100 to 1600. Entrance is free if you bring a beer, and we will have a tent and table set up, so if you would like to get involved, sign up.

We also have a lot more events coming up, so stay involved, have fun, and make some beer. Take care,

Neil

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2023

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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 IPA	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Off			
8/12/23	BIABS Cream Ale	Barney Ryan	TBA	Will Lambert
9/30/23	Vienna Lager	Chad Bowman	2700 Maureen Ln Meraux, LA	Chad Bowman
10/21/23	Cancelled	Cancelled	Cancelled	Cancelled
11/4/23	LTHBD	Hoppy Amber Ale	Skeeta Hawk 455 N Dorgenois St NOLA	Chad Bowman
11/18/23	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	

*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 finally brewing in a bathing suit of the year was a success. Thank you to everyone who made that brew-off happen. The next brew-off will be a Vienna lager in Meraux, La. Come and see me at the meeting to sign up or email me at cbowman75@gmail.com. That brew-off will be on 9/30/23. Due to the Deutsches Haus having Oktoberfest, there will not be a brew-off in October. Learn to Homebrew Day will be hosted by Skeeta Hawk Brewing on November 4th. I will see everyone at the September meeting.

Prost,

DUMBO



FIVE QUESTIONS FOR THE BREWMASTER – AUGUST 2023

Rich Szydlo

Owner/Brewer

Calliope Beer Works

1. How did you start brewing?

I was always into craft beer and a friend got me a homebrew kit, that was 15 yrs and a lot of brews ago.

2. How did you get into commercial brewing?

I had a wheat beer with lemongrass that everyone loved, and a local brewery in Chicago allowed me to brew it there on their 15 bbl system and serve it on tap. That response was great so we took that recipe, my IPA, and a dunkelweiss and started contract brewing those and selling them on tap and in local stores in bottles.

3. Which style(s) are you most interested in brewing and why?

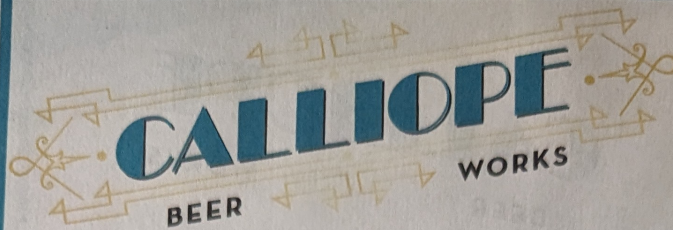
I love Belgian Wit, it's my favorite beer to drink. I think all Belgian styles are really fun to play with. I also like food friendly beers, so something balanced that can pair with certain foods are going to be my wheelhouse, especially with the brewpub model.

4. What is the most challenging aspect of being a commercial brewer?

Balancing the fun of brewing with the commercial reality. I had originally wanted a production brewery, but the thought of brewing the same styles over and over made me reconsider. I think having a smaller system that I can play with and experiment with is more in line with what I want to do. Also, people really love IPAs and Pilsners right now. how do you get them to try your other beers and not cave in and keep brewing those 2 styles.

5. What advice do you have for homebrewers?

master the basics. pick a style and brew it as classically as you can. Once you get those basics down and understand that, then start experimenting with it. you'll learn the traditions and history, and then learn what other manipulations do as you play with it compared to the original.



OPENERS

SHRIMP LETTUCE BOATS 10
avocado, tajin/lime,
romaine

PIMENTO DIP 8
crostini, poblano

FRIED FUNGI FINGERS 9
portabella, balsamic,
queso, bacon

MELON COLLAGE 9
watermelon, honeydew,
cantaloupe, feta

HEADLINERS

REMMY SHRIMP ON FRIED GREEN
TOMATOES 18
marinated shrimp, fgt, mixed
greens

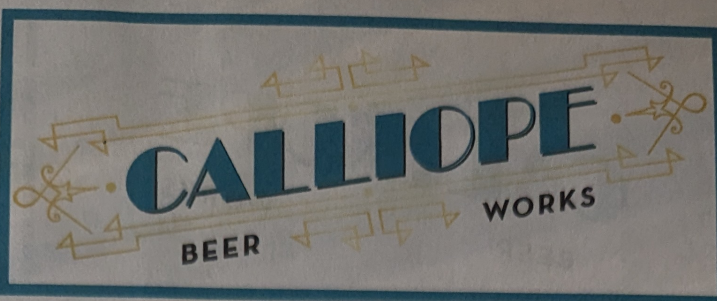
PORTABELLA SANDWICH 14
poblano, fried onion strings,
provolone, peppercorn aioli

JERK CHICKEN SANDWICH 13
pineapple bbq sauce, slaw,
pickles

STRAWBERRY BRUSCHETTA CHICKEN 20
tomato, basil, feta, green beans

ENCORE

CALAS 7
rice fritter, chicory glaze



GUEST BEERS

WHILE OUR BREWERY IS BEING FINISHED, WE ARE SUPPORTING OTHER LOUISIANA CRAFT BREWERIES.

ZONY MASH - CAN 8
Big Peel Wit

GNARLY BARLEY - CAN 7
Jucifer IPA

FAUBOURG - BTL 6
LAGER

DRAFT

BRIEUX CARRE - 7.75
90s Women Power Ballads IPA

LOW ROAD - 7.75
Rebellious Redhead Red Ale

HUCKLEBERRY - 7.75
Tangerine Wheat

AGILE - 7.50
Narrow Path Czech lager

WINE

WHITE

SAUVIGNON BLANC - 10
Black Cottage, NZ

CHARDONNAY - 10
Maddalena, CA

ROSE

SYRAH/MALBEC - 10
Minimalista, Argentina

RED

TEMPRANILLO - 10
Delicioso, Spain

GAMAY - 10
Domaine Boulon, France

SPARKLING

CAVA - 10
Castel de Sant Pau

COCKTAILS

FROZEN LEMONADE - 10
Cathead Vodka

AVIATION - 11
Tanqueray Sevilla, violette

HURRICANE - 12
Don Q, Flor de Cana

FROZEN PAINKILLER - 10
Pusser's

MELON DAIQUIRI - 11
Don Q, melon liqueur

COLD CARAJILLO - 10
Arette Reposado, chicory coffee

IN THE BREWS NEWS – AUGUST 2023

A Loss For Beer Lovers Everywhere As Anchor Brewing Closes Its Doors

<https://www.forbes.com/sites/emsauter/2023/07/13/a-loss-for-beer-lovers-everywhere-as-anchor-brewing-closes-its-doors/?sh=4255cab84f11>

Genetically-engineered yeast is the future of flavor

<https://courses.lumenlearning.com/readinganthology/chapter/audio-genetically-engineered-yeast-is-the-future-of-flavor-by-gastropod/>

Martin's Oktoberfest

<https://www.eventbrite.com/o/martin-wine-cellar-9903031344>

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*

BREWSTOCK FEST – AUGUST 2023

Information from Oliver:

- Same thing applies as last year for big clubs and collectives, those who brew a beer get entrance for themselves to the festival. I encourage CCHB to setup their big tent, and anyone in the club who brings a beer for CCHB gets entrance to the fest.
- We are doing ticket deals this year. Anytime before September tickets are \$40/piece, but if you buy 10 or more tickets, they are \$30/piece. So if the club wants to do bulk ticket buys, that is an option.
- We talked in the past about CCHB advertising for Winterfest at our festival, I think that would be great if you had some flyers and posters at Brewstock Fest promoting the next homebrew festival (Winterfest) for people to brew for.
- Let me know if CCHB wants to set up a tent, need homebrew registrations and information no later than July 31.

The Duplex



Brewstock Homebrew Supplies presents

BREWSTOCK FEST

2023

OVER 100 BEERS!

PEACE LOVE BEER



DEADPORK

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

Alumni Center on Levee Road @ Lakeshore Drive

UNLIMITED SAMPLING • EXCLUSIVELY HOMEBREW
People's Choice Voting • Food by Dead Pork • LASCPA Dog Adoptions

brewstock.com/festival
brewstock.com/tickets



Scan QR for Tickets
Ticket includes custom
festival sample cup

Visit / Email Brewstock
for festival information



WHERE YAT





BREW FOR THOUGHT – AUGUST 2023

Bear Attack

by Mike Retzlaff

* * * Fake News You Can Use * * *

F•N•S – Kalispell, Mt. CCH member Brian Smith, his wife, and dog have been touring the country for a few months now. They recently arrived in West Glacier, Montana with the intent to drive the **Going To The Sun Road** originally constructed in 1933 as a WPA project. It is now a part of the National Park Service.

As he was taking a solitary hike along a mountain trail, Brian came across a black bear in his path. His presence inadvertently startled the bear which then turned and attacked him. The bear took a single bite of Brian's leg and immediately released him. The bear gagged, stumbled a few yards away, and fell dead.



Brian quickly made a bandage from his shirt and stopped the bleeding. With no cell phone service available in this remote area, he returned to the trail head and got medical assistance from a Park Ranger. He later visited a local barber shop to finish cleaning the wounds; he also received a few stitches. Brian is expected to make a full recovery but will surely have a few conversation-starting scars as witness to the event.

Brian's wife was initially quite shocked and concerned by the attack but stated "Brian is a big guy, pretty tough, but can be a bit toxic to be around; at least on occasion." A National Park veterinarian checked the carcass of the bear and ruled out rabies. His conclusion agreed with Sara in that the bear apparently died of toxic masculinity. This seems to be the first incidence of a bear being killed by a hiker in National Park history. As Brian did not initiate the attack, he has been exonerated of any wrongdoing. Brian did ask for the bear's pelt but the Park Service declined the request. "It would have made a great welcome mat for the RV" Brian lamented.

Brian may be immune to black bears and possibly grizzlies but Park Rangers warn against trying this with Alaskan brown bears as they are quite a bit larger and might get in a few more bites and swipes with their long claws before succumbing to Brian's natural defenses. Fortunately, there are no Alaskan brown bears as far south as Montana.

Brian stated "I had two pints of Imperial Stout last night; I don't know if that had anything to do with it but I'll probably have some more tonight; just in case."

Thought for self Improvement

Their – There – They're
If you don't know the difference, your an idiot.

Old-Time Brews of Rural England

From the Brewers' Journal of London (c.1938)

Mead, recently chosen by Queen Elizabeth (wife of George VI) as a “nice old-fashioned drink,” is but one of many brews for which rural England was famed in the past. Strange beverages, indeed, are still made in certain localities.

When the Queen drew attention to the merits of mead as an “old-fashioned drink,” at Norwich recently, she referred to a brew which is commonly regarded as a medieval one. Actually, however, this drink was fairly popular only 100 years or so ago.

Early last century, Jane Austen, the authoress, referred to a honey shortage and its probable effect upon the brewing of mead. Several other old-time drinks, though they are not prepared on the big scale common in the past, are still known in country districts today.

Metheglin and Syllabubs

Metheglin, known in some rural districts of Wales, is brewed in several ways, for those who prepare it have their own views about the “right” way to brew it. One old recipe includes wild sage, saxifrage, betony, wild marjoram, and thyme among the ingredients, and there are country housewives who say that this drink can only be prepared successfully if the whole plant, including the roots, is used.

Probably the best-known home-made ale of recent times, however, was syllabubs, a drink widely brewed until towards the end of last century. Even those to-day who have never tasted syllabubs will have heard of its being drunk by a generation still living, for it was at one time, not so very distant, brewed on the spot at fairs.

The recipe prescribes fresh, frothy milk and a bowl of mashed fruit, such as gooseberries. This concoction is then to be sweetened, and the final step is to add some wine, cider or ale. Ale was usually used, for the sake of cheapness, when syllabubs was prepared at fairs.

As far back as the eighth century, vines were cultivated in England for the production of wine from the grapes, and some of the abbeys had vineyards. But cider was the most popular drink in medieval times, and Wessex, in particular, has villages where this drink is still brewed in the rough and ready manner of past centuries. Cider also forms the basis of many old recipes, notably that for brewing hydromel. As with mead, honey was freely used in these concoctions.

“Lamb’s Wool” Brew

Wild fruits are mentioned in some of the old recipes, too. “Lamb’s Wool” was the name given to a brew made from good English ale and roasted crab-apples. Special brews were also prepared to

fill loving-cups— such as “copus”, made by mixing beer, wine and spice, and then heating them. This drink was popular at Oxford University.

Oxford again, had its special “night cap,” and it was drunk by students as recently as the last century. A popular recipe was based upon a mixture of bottle wine and egg yolk, though the less affluent students used home- brewed beer instead of wine. “Aleberry,” another University drink, consisted of boiled ale, sugar and spice.

Nottinghamshire Ale

The ale brewed by Nottinghamshire folk was at one period widely regarded as unequalled by that brewed in any other locality. It was made by allowing the ale to stand in the tub (often in the corner of a cottage living—room) for four or five days before it was put into a cask. Then it was thoroughly stirred twice a day, the “head” of yeast being beaten down during the process. This method was said to give an unusual but pleasant taste to the ale.

Burton ale, however, was a close runner-up for popularity. An old jingle says :—

*Never tell me of liquors from Spain or from France
They may get in your heels and cause you to dance.
But the ale of old Burton, if mellow and right,
Will get in your heads and inspire you to fight.*

Among traditions surrounding the old-time brews, one of the strangest was that which declared mortar mixed with ale to be unusually strong. Mortar thus prepared was fairly widely used in the building of some of England's churches.

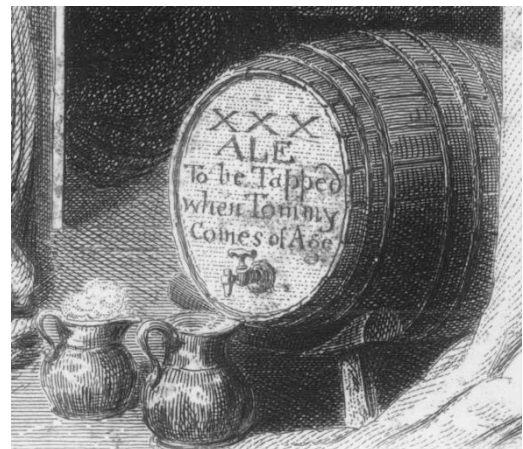
Strange Beliefs

One of the strangest ale customs was observed only a month or two ago, when Mr. Robin Bagot, of Levens Hall, Westmorland, gave his bride a curious wedding gift. It took the form of a secret recipe for making an ale known as “Morocco”, the details of which are passed down to the heir of his manor when he succeeds his father. Only one other person, the Lady of the Manor is traditionally entitled to know the secret recipe.

Morocco, which has a well-defined quality of its own, owes its distinctive flavour to the fact that it is kept for 21 years before it is drunk, as well as to the secret process by which it is brewed.

It was once a custom to brew a special ale on the birth of an heir to an English manor, and to drink it 21 years later. Some old and notable families still preserve the particular secret recipes, even if the ale is not brewed to-day.

Another secret drink is made every year at Barnstaple. For centuries it has been the privilege of the local senior beadle to make this ale, which is known as “Bragget.” It is brewed for the annual charter fair, and, though the process is guarded, experts who have tasted the ale are unanimous in their belief that it contains a substantial proportion of honey.



FOOD AND WHINE – AUGUST 2023

Jamie Oliver's Beer Can Chicken

Serves 6

- 1 x 1.8 kg whole free-range chicken
- olive oil
- 1 x 330 ml can of beer
- 2 tablespoons barbecue sauce
- 1 fresh red chilli, deseeded
- 1 bunch of spring onions, trimmed
- ½ a bunch of fresh coriander
- For the rub:
 - 1 heaped tablespoon smoked paprika
 - 1 heaped teaspoon cayenne pepper
 - 1 heaped tablespoon fennel seeds
 - 1 heaped tablespoon coriander seeds
 - 1 teaspoon cumin seeds
 - 1-2 dried red chillies
 - 1 heaped teaspoon sea salt
 - 1 heaped tablespoon freshly ground black pepper
 - 1 heaped tablespoon soft dark brown sugar

Preheat the oven to 200°C/400°F/gas 6. Remove the chicken from the fridge and leave aside to come up to room temperature. Bash the rub ingredients to a fine powder in a large pestle and mortar, then drizzle the chicken with olive oil. Sprinkle over the rub and use your hands to massage all those lovely flavours into all the nooks and crannies.

Crack open the beer and pour out around two-thirds of it (or drink it!), then carefully lower the chicken cavity onto the can so it looks like it's sitting up. Position the chicken so it's upright on a roasting tray, then place in the oven and cook for around 1 hour 10 minutes, or until golden and cooked through. To check it's done, insert a knife into the thickest part of the thigh – the juices should run clear.

Brush the chicken all over with the barbecue sauce, then return to the oven for a further 10 minutes, or until dark and sticky. Meanwhile, finely slice the chilli and spring onions and pick the coriander leaves. Once ready, carefully remove and discard the can, then carve up the bird, scatter over the chilli, spring onions and coriander leaves, then serve.

Cider-Glazed Turkey with Lager Gravy

Lots of people brine their **turkeys**. In this turkey recipe, salt the bird well and refrigerates it overnight to season it. Before roasting, cover the breast and legs with cheesecloth that's been soaked in a cider-infused butter. For the beer-spiked gravy, a German-style Dortmunder Gold would do.

Ingredients

Turkey

- One 12- to 13-pound turkey—neck and giblets reserved, wing tips cut off and reserved
- 2 tablespoons kosher salt
- 1 unpeeled head of garlic, halved crosswise
- 1 jalapeño, halved
- 1 Granny Smith apple, quartered
- 12 sage leaves
- 1/3 cup apple cider
- 1 stick unsalted butter

Gravy

- 2 tablespoons vegetable oil
- Reserved turkey neck, wing tips and giblets
- Salt and freshly ground pepper
- 1/3 cup all-purpose flour
- 1/2 cup apple cider
- One 12-ounce bottle lager
- 1 bay leaf

How to Make It

Step 1

Season the turkey inside and out with the kosher salt. Cover with plastic wrap and refrigerate overnight.

Step 2

Uncover the turkey and let it return to room temperature. Stuff the cavity with the garlic, jalapeño, apple and 6 of the sage leaves. Transfer the turkey to a large roasting pan.

Step 3

Preheat the oven to 350°. In a small saucepan, combine the cider with the butter and the remaining 6 sage leaves and cook over low heat until the butter has melted and the sage is fragrant, about 4 minutes. Dampen a 32-by-20-inch piece of cheesecloth with water and squeeze dry. Immerse the cheesecloth in the cider butter until the liquid is absorbed. Drape the soaked cheesecloth over the turkey breast and legs.

Step 4

Roast the turkey for 30 minutes. Add 2 cups of water to the roasting pan and continue to roast for about 2 hours longer, rotating the pan a few times, until an instant-read thermometer inserted in the inner thigh registers 165°.

Step 5

In a large saucepan, heat the vegetable oil. Add the turkey neck, wing tips and giblets, except for the liver, and season with salt and pepper. Cook over moderate heat, turning a few times, until nicely browned, about 12 minutes. Remove the turkey parts and reserve. Off the heat, stir the flour into the fat in the saucepan to make a paste. Gradually whisk in the cider until smooth, then whisk in the lager. Add 3 cups of water and bring to a boil over moderately high heat, whisking until thickened. Return the turkey parts to the saucepan and add the bay leaf. Cover and cook over low heat, whisking occasionally, until the gravy is flavorful, about 1 1/2 hours. Discard the turkey parts and bay leaf.

Step 6

Carefully peel the cheesecloth off the turkey and discard. Transfer the turkey to a cutting board and let rest for 30 minutes. Pour the pan juices into a glass measuring cup and skim the fat. Add the pan juices to the gravy and bring to a simmer over moderate heat. Season the reserved liver with salt and pepper, add to the gravy and simmer until pink in the center, about 5 minutes. Remove the liver and cut it into small pieces.

Step 7

In a blender, puree the liver with 1 cup of the gravy. Whisk the liver puree into the gravy and season with salt and pepper. Rewarm the gravy if necessary. Carve the turkey and serve with the gravy.

Suggested Pairing

Pinot Noir Its balance of medium-bodied fruit and bright acidity makes it easy to pair with the many different dishes on the holiday table.

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](#)

[Oak Street Brewery](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

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