



# HOPLINE

*Newsletter of the Crescent City Homebrewers Club*

**June 2026**

**Next Meeting: Wednesday, July 1<sup>st</sup>**

**Location: *Deutches Haus***

**2026 Edition**

**Table of Contents**

Volume 38, Issue 6

President's Corner

2

Brewoff Schedule

4

Upcoming Events

7

Brew For Thought

10

Classified

16

Club Links

19

## PRESIDENT'S CORNER – JUNE 2026

Greetings All!

June was an eventful and productive month for the club. We had the Crawfish Boil at the Mattei's on the 6th, where 100 lbs of crawfish and 35 lbs of shrimp were enjoyed, in spite of the threat of foul weather. On June 13th we had the first Brewing in a Bathing Suit brewoff at the Barnett's where we made a red rye IPA. A big thank you to our hosts and boilers/brewers for these two events. We also had the first meeting of the 50th Anniversary Committee, so fermenters and ideas are bubbling around me while I write this.

We've got some more events coming up this month:

The next Meetup will be on July 10th at Abita New Orleans. The following day is the Pioneer's Pour at NOLA. More information can be found [here](#) and on the calendar pages.

July 25th is the annual bus trip. We'll be leaving the Haus at 11 AM, and heading to Parleaux, Skeeta Hawk, Ecology, and German Coast in Luling before returning to the Haus for 7 PM. The cost is \$40 for members. Details and tickets can be found [here](#).

We have two brewoffs in August: Mead Day on August 1st, and the second BIABS brewoff at Barney Ryan's house on August 8th. Please see the DUMBO notes for more information.

The Emerald Coast Beer fest is September 11th in Pensacola. This is the 30th anniversary of the event, and the Crescent City Homebrewers have been a part of it every year save two. It's a great time, whether you want to come to sample or whether you want to show off your brews. I honestly believe that we have had some of the best beer there, even counting the professional breweries. More information will be at the meeting.

Until then, keep brewing!

- Will

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## Brewoffs 2026

Month	Date	Style	Brewmaster	Host
March	3/28/26	Porter	(Mike Malley)	Deutsches Haus 1700 Moss St. Sausage Fest
April	4/18/26	Stout	Craig Laginess	CANCELLED
May	6/16/26		Postponed	Greg Hackenberg 3422 Annunciation St New Orleans LA 70115 US
June	6/13/26	Rye something	Will Thompson	Neil Barnett 5636 Hawthorne Pl New Orleans LA 70124 US
July	Off			
August	8/1/26	Mead Day	Will Lambert	
August	8/8/26	Oktoberfest	Peter Caddoo	Barney and Diane Ryan's 101 Garden Rd River Ridge, LA 70123
Sept				
October				
November	11/7/26	Learn to Homebrew	Matt and Rachel Ault	
November	11/21/26	Oyster Stout		Charles Sule 6325 Penlita Dr New Orleans LA 70123 US
December	Off			



Hey Buckeroo's,

We had our first Brewing in a Bathing Suit event at DUMBO's house on June 13<sup>th</sup>, and it was an exceptional event. William Thompson made a Rye PA, which gave us 11 units. It felt like the "loaves and fishes" by the end of it. The wort tasted great, and we were pretty close to target gravity, great job Will. Mike Malley was our Chef, and went back to his Italian roots. We had lasagna, Caprese salad, and a delicious cake for desert. Copious amounts of beer flowed, and the pool was well used. Will Lambert and Peter Caddoo were our trusty equipment movers, and everything flowed seamlessly.

Our next event is Mead Day, on August 1<sup>st</sup>, and I am sorry to say that we still don't have a venue yet. This is a fairly simple process which does not take much time or effort, and the results are great. Each participant will receive one gallon of mead to ferment and bring home. If someone does not step up, and supply a venue, we will have to cancel.

Our next Brewing event is on August 8<sup>th</sup>, at Diane and Barney's house. This will be another Brewing in a Bathing Suit event. Peter Caddoo will be Brewmaster, and we will be making an Oktoberfest beer. This is a great style and the timing is perfect. Barney will be cooking a ham, along with other food, and a good time will be had by all. Wort and guest positions are still available, but they are filling up. Grab your swimsuit and fermenter and join the fun.

September and October are still clean slates. October is tough since it is Oktoberfest at the Haus, but if there is interest, we can swing it. September is a great month to brew, and you will have beer for all your football watching parties. If you have a space for us, we can make this work. Please let me know.

In November, we have two events. National Learn to Homebrew day is on the 7<sup>th</sup>, and we are looking to have it at one of our local breweries. The tentative plan is to have a table with information about home brewing, while having several small demonstrations going on. This will allow anyone interested can see what our hobby is about. It has been a fun time in the past, and we hope to keep spreading the word. Goal USA!

The second Brewoff is the annual Oyster Stout event at Charles Sule's house. We have been making this style for several years, with different recipes, and it always comes out great. Goal Turkey! The date is Nov. 21<sup>st</sup>, and we are taking names! For those who have not been to this one, we buy way more oysters than is need for the beer. This means we eat the rest, on the half shell, charbroiled, and even on pizza. This is a really fun event. Dammit, Turkey scored again. It has been really tough writing this with world cup on, it's half time now, so I am going to finish up. If you want to sign up, or have questions, contact me below. Second half, USA scores!

My email is [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) .

Take care, and keep brewing,

DUMBO



Editor's Addendum:

Speaking of brewing, Winterfest is February 27, 2027 (nice ring to that). Here is the link for the Winterfest donation form. *No time like the present!*

[Winterfest 2027 Beer Donation Form](#)

# UPCOMING EVENTS

HERE ARE SOME  
GREAT EVENTS  
THAT YOU MAY BE  
INTERESTED IN:

<b>Jul 1</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Jul 10</b>	<b>CCH Meetup</b> 7 PM - Abita New Orleans
<b>Jul 11</b>	<b>The Pioneer's Pour</b> 5-10 PM - NOLA Brewing
<b>Jul 21</b>	<b>2028 Committee Meeting</b> 7 PM - Deutsches Haus
<b>Jul 25</b>	<b>Brewery Bus Tour</b> Parleaux - Skeeta Hawk - Ecology - German Coast
<b>Aug 1</b>	<b>Brewoff - Mead Day</b> TBD
<b>Aug 5</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Aug 8</b>	<b>BIABS Brewoff - Festbier</b> 8 AM – 101 Garden Rd, River Ridge
<b>Aug 21</b>	<b>CCH Meetup</b> 7 PM - Care Forgot
<b>Aug 26</b>	<b>Beer Pairing Dinner</b> Boucherie

<b>Sept 2</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Sept 10</b>	<b>Emerald Coast Beer Pairing Dinner</b> Location & Brewery TBD
<b>Sept 11</b>	<b>Emerald Coast Beer Festival</b> 5 PM – Seville Quarter, Pensacola FL - <a href="#">Link</a>
<b>Sept 12</b>	<b>Emerald Coast Beach Party</b> Surf & Sand Pensacola Beach
<b>Sept 25</b>	<b>CCH Meetup</b> 7 PM - Breiux Carre
<b>Sept TBD</b>	<b>Brewoff - TBD</b> TBD
<b>Oct 7</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Oct Mult.</b>	<b>Oktoberfest (Oct 9-10, 16-17, 23-24)</b> Deutsches Haus



**We have many more events in the works for later in the year. Watch this space, or check out <https://crescentcityhomebrewers.org/calendar/>.**

**Know of any events going on that we might be interested in? Let us know at [crescentcityhomebrewers@gmail.com](mailto:crescentcityhomebrewers@gmail.com)**



THE



EIGHT BREWERIES  
SIX COLLABORATIONS  
ONE NEW ORLEANS

# PIONEER'S



HOSTED  
BY  
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&  
NOLA**  
BREWING & PIZZA CO.



# POUR

## FEATURING BEERS FROM:



## FEATURED BREWERS:

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MARK WILSON • BRIAN "BRUISER" BROUSSARD

IN MEMORIAM: TOM CONKLIN

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@



# JULY 11, 2026 5PM - 10PM

3033 TCHOUPITOULAS ST.

## BREW FOR THOUGHT – JUNE 2026

### Definition of Beer

The American Brewers' Review – 1899

### **No Such Thing as Non-Alcoholic Beer**

The German patent office recently gave a decision which may become important in persuading the proper authorities in the United States that the term “non-alcoholic” beer is not only inaccurate but a deception of the public.

Application was made at the patent office to register the term “non-alcoholic beer” as a trade name for a new beverage, and the registration was opposed, whereupon the patent office asked the Berlin Scientific Station for Brewing for an opinion, which was given and contained the following among other explanations:

The German Patent Office has refused to register the term nonalcoholic beer, accepting as correct the following definition of the “Scientific Station for Brewing in Berlin.” :-  
*“The characteristic feature of beer is that it enables the consumption of a moderate amount of alcohol and other stimulating products of fermentation in palatable and wholesome form, conditioned in part by the extractive matters (dextrin, sugar, etc.), and for the other part by the hop constituents, and the presence of carbonic acid generated by fermentation and retained probably in a peculiar form. If one of those constituents of beer is eliminated, the beverage loses its character and peculiar nature of beer. This is true particularly of the alcohol in beer, and the stimulating effect it has when taken under normal circumstances. A product which either is made from the same materials as beer but remains in the state of the half-finished product called wort or is obtained from finished beer by distilling off the alcohol, cannot be designated by the name beer.*

*The designation, ‘non-alcoholic beer,’ for which legal sanction is sought, could have no other object than to profit from the fact that it is a non-alcoholic beverage, to the prejudice of real beer, which is alcoholic, by being represented to the public as a harmless beer, in contradistinction to, injurious alcoholic beer! It is manifest that such a practice would be improper competition with beer and the brewing trade, which represents an economically highly developed industry, and it therefore appears imperative to prevent at the outset such misuse of the term ‘non-alcoholic beer,’ which is really an illogical term.”*

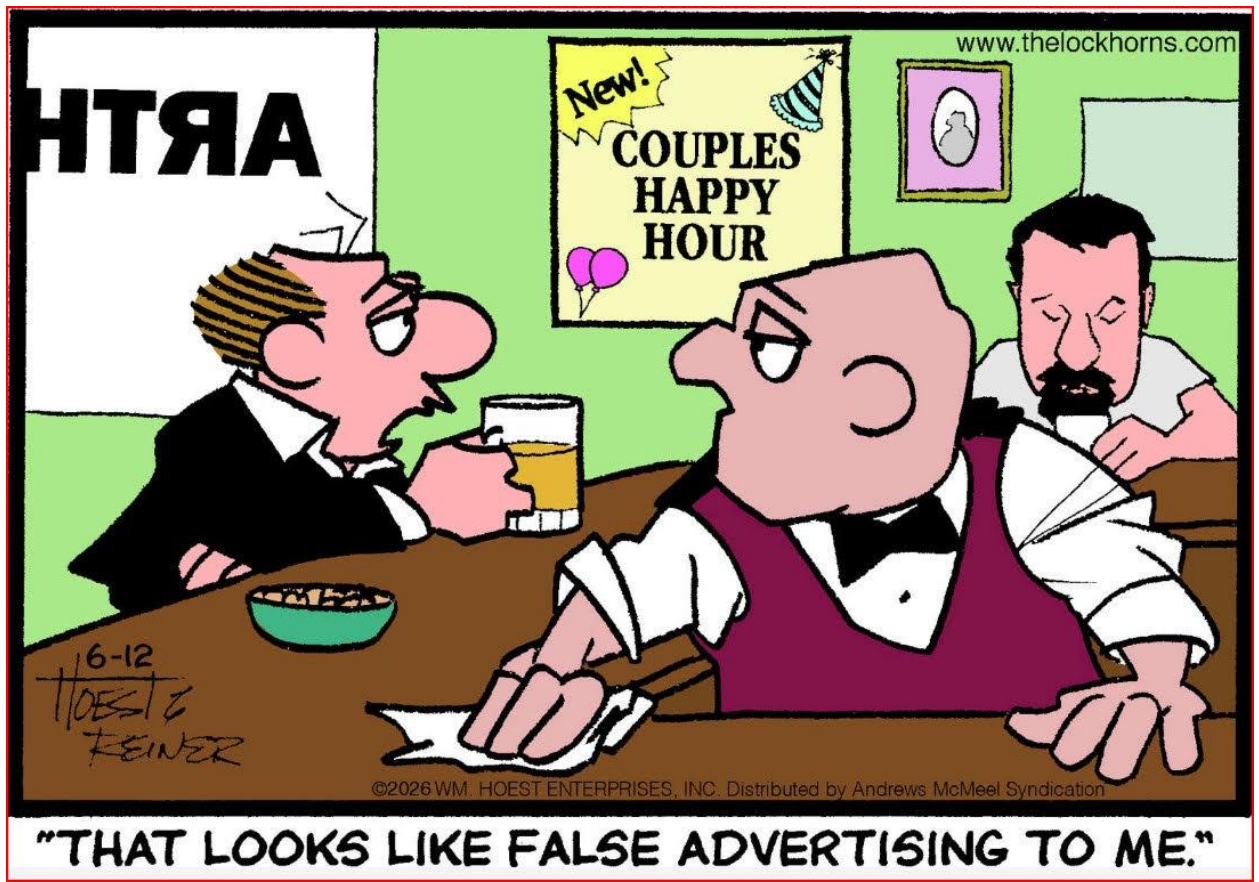
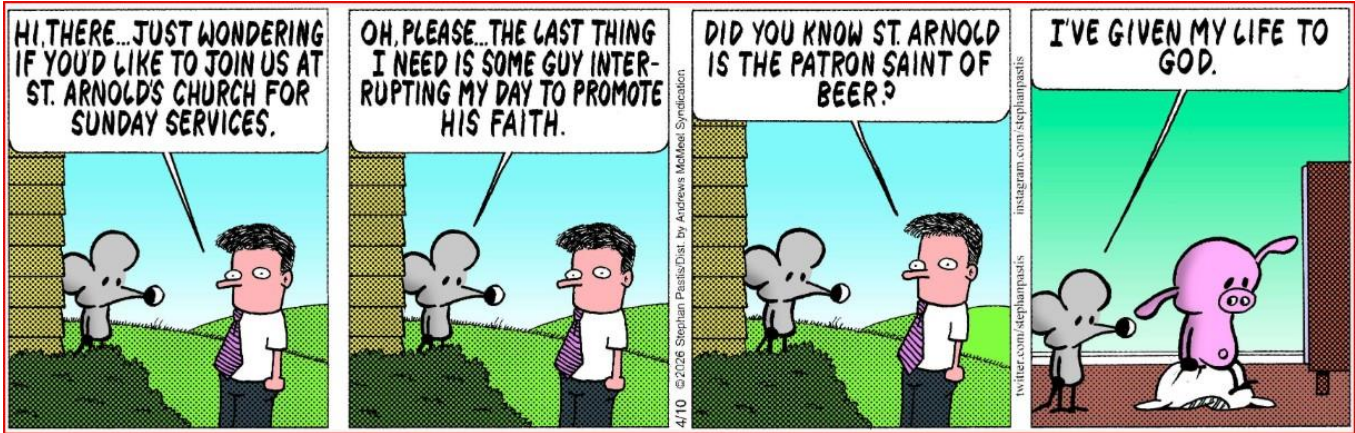
On the strength of this opinion the patent office overruled the complaint and decided that the trademark division was right in arguing that the term “non-alcoholic beer” was self-contradictory and must be looked upon as a statement not in accordance with the facts and liable to deceive the public.

# *Thought for self Improvement*

If the earth was really flat,  
cats would have pushed everything off by now

**5000 YEARS EATING BREAD  
AND SUDDENLY, IN ONE  
DECADE, EVERYONE IS  
ALLERGIC TO  
GLUTEN.**





From Ron:

[AI Beer??](#)

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RETAIL Published June 23, 2026 7:25pm EDT

# Samuel Adams founder says craft brewers face tough market, but 'AI can't brew beer'

Samuel Adams' Brewing the American Dream program has helped provide over \$123 million to small businesses

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By **Sophia Compton** | **FOXBusiness**

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## FOX Business Flash top headlines for June 23

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Samuel Adams founder Jim Koch says America's [craft brewers](#) are facing a tough business climate, as rising costs, tighter margins and a crowded marketplace put pressure on independent brands.

But Koch, who helped build Boston Beer Co. into one of the country's best-known beer companies, says he remains "very optimistic" about the future of craft brewing because the industry still has something technology cannot replicate.

"Over the last four decades, we've seen trends come and go, consumer tastes change, and new challenges emerge, but what hasn't changed is people's desire for authentic, high-quality products made by dedicated people," Koch told FOX Business. "[AI can't brew beer.](#)"

**Recommended Videos**

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Jim Koch stands for a portrait at the Samuel Adams Brewery in Boston, Massachusetts, on Sept. 1, 2010. (Kelvin Ma/Bloomberg via Getty Images / Getty Images)

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Koch's comments came ahead of Samuel Adams' announcement naming Soul Mega, a [Washington, D.C.-based](#) beer brand, the 2026 winner of Samuel Adams' Brewing & Business Experienceship, a mentorship program that gives emerging craft brewers access to business guidance, industry resources and the chance to collaborate on a specialty beer.

Koch said many up-and-coming brewers are facing the same types of obstacles he encountered nearly 40 years ago when he launched Samuel Adams.

"Many aspiring craft brewers are in the same position I was nearly 40 years ago, working their butts off to create an enduring business, which is why the Brewing the American Dream program and its signature Brewing & Business Experienceship were created," Koch said. "These brewers have a great concept and passion, but lack nuts and bolts business advice and access to resources."

Soul Mega was selected after Samuel Adams' annual Crafting Dreams Beer Bash on June 11 in Brooklyn, where six finalists poured their beers and pitched their [businesses to guests](#).

## **MILLER LITE CELEBRATES 2026 FIFA WORLD CUP FANS WITH A LIMITED-EDITION MATCHBALL THAT HOLDS A 12-PACK**

**Image 1 of 6**

Soul Mega team members pose at the brewery's table during Samuel Adams' Crafting Dreams Beer Bash in Brooklyn, New York, on June 11, 2026.

## Recommended Videos

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The craft beer industry has been under pressure, with the Brewers Association reporting a production decline in 2025 amid broader softness in beer sales.

"Small brewers are dealing with rising costs, tighter margins, and the ongoing challenge of trying to get noticed in a crowded marketplace," Koch said. "The good news is that craft brewers are resilient, and their communities show up when it counts, which is the main reason we've seen such exponential industry growth with over 10,000 craft breweries [open in the U.S.](#) today."

For Koch, this year's Crafting Dreams Beer Bash underscored why he still believes in the future of the industry.

## **HEINEKEN TO CUT UP TO 6,000 JOBS GLOBALLY, LOWERS PROFIT GROWTH FORECAST AMID INDUSTRY STRUGGLES**

An attendee drops a ballot during Samuel Adams' Crafting Dreams Beer Bash in Brooklyn, New York, on June 11, 2026. (Samuel Adams)

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"Seeing the finalists and entrepreneurs gathered at this year's Crafting Dreams Beer Bash was a great reminder of what makes craft beer special," Koch said. "The success of this industry has never been about one brewery. It's about an entire community of passionate brewers and drinkers who are raising the bar together. We are all independent brewers, and we succeed together or not at all."

Since 2008, the Brewing the American Dream program and its signature Brewing & Business Experienceship have helped provide more than \$123 million in funding to

# CLASSIFIED – MAY 2026

Hey Everyone,

Daniel Aucoin has a Brew Majic brewing system that is taking up room in his garage. It's been there a while, but hasn't been used hardly at all. He needs the space and is will to donate to a good home. You can contact him at (504) 559-1069.

Thanks – CCH Editorial

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1 PAGE

## MAKIN' MAGIC . . .

Harvard University's **Dr. George Fix**, respected brewing scientist, speaker, and author of 'Principles of Brewing Science' wrote the following:

" Upon witnessing a full 1/2 barrel brew on the new system, I was simply astonished . . . Brew Magic did what I thought was impossible . Not only was there no frothing or foaming, there were even no bubbles present. Later analysis of the finished beer indicated that there was no hot side aeration during recirculation. The unit creates a self cleaning effect, followed by one of the clearest runoffs one could see. The result is a totally automated system, with which the brewer can exert precise control . . . . . first rate workmanship ! "

**Mr. Daniel Litwin**, award winning brewmaster and President of Blue-N-Gold Brewing Co., Arlington, Va. writes:

" I would like to commend you and your staff with regard to the "Brew Magic" brewing system. In an entire year of very heavy use, your system has never had a mechanical failure of any kind. With the "Magic" system anyone can produce commercial quality beer and easily obtain consistent repeatable results with every brew. I have not encountered another system of this size on the market capable of producing commercial quality beer with commercial system consistency. In my opinion this makes your system indispensable as a pilot system for product research, limited pub production, or for the savvy home brewer who wishes to make his or her beer with the same quality of production and repeatability as the commercial breweries. "

Sincerely, Daniel Litwin

### SPECIFICATIONS

SIZE: 74-1/2" L X 68" H X 24" W  
WT: 279 LBS  
ELEC: 120v, grounded  
GAS: Propane or Natural

### OPTIONS

New or Reconditioned kettles  
SS or Brass valves & fittings

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The "BREW MAGIC"™ System, is 'state-of-the-art' technology, automated and designed for high precision control and consistency. It has been thoroughly tested by brewing professionals and has proven itself to be nothing less than remarkable ! We're confident that you'll find it to be a truly enjoyable as well as beneficial investment for your brewing future.

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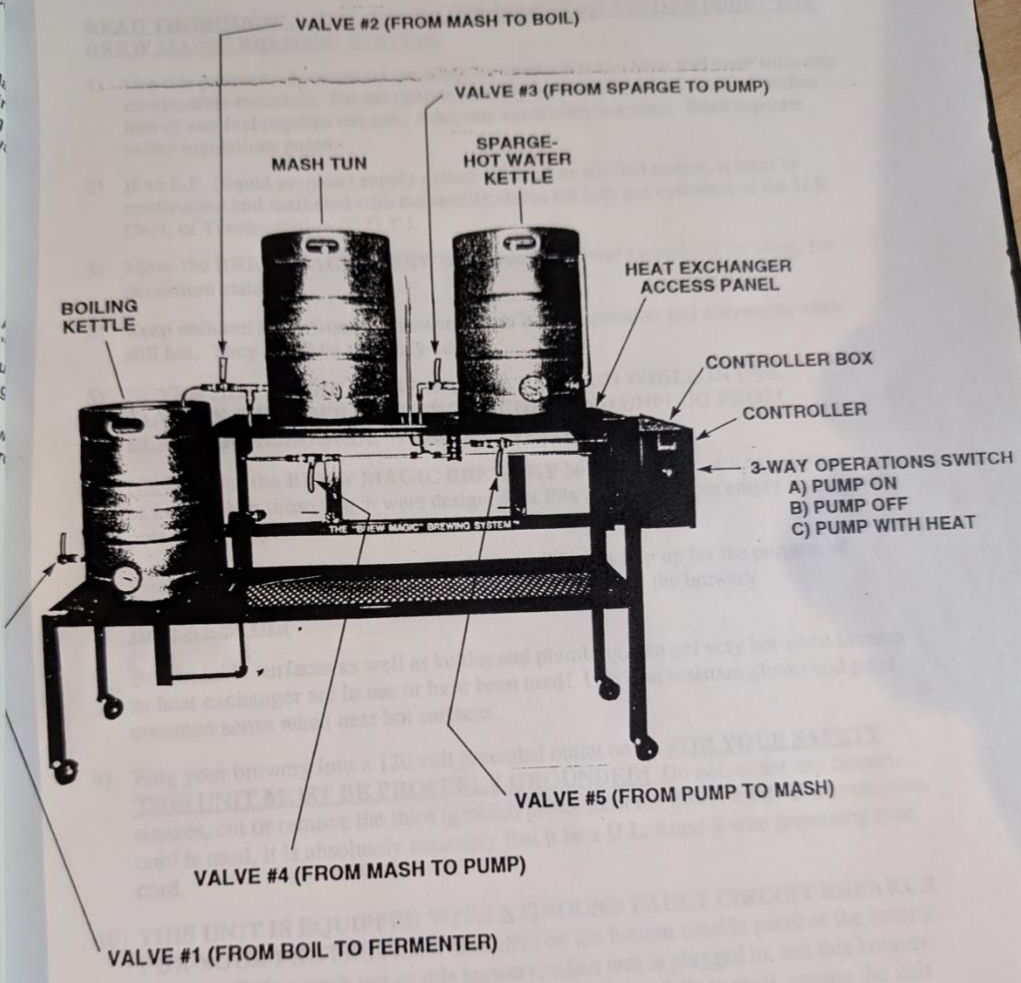
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## SITES OF INTEREST

### **Crescent City Homebrewers:**

[Crescent City Homebrewers](#)  
[CCH Member Application](#)

### **Local Brewing Supply:**

[Brewstock](#)

### **Louisiana Craft Beer Info:**

[Louisiana Craft Brewers Guild](#)

### **Breweries:**

[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](#)  
[Deadbeat Brewing](#)  
[Deutsches Haus](#)  
[Ecology Beer Creative and Taproom](#)  
[German Coast](#)  
[Gnarly Barley Brewing Company](#)  
[Kingfisher Cider](#)  
[Miel Brewery and Taproom](#)  
[New Orleans Lager and Ale Brewing Company](#)  
[Nine Toes Brewing Company](#)  
[Oak Street Brewery](#)  
[Parish Brewing](#)  
[Parleaux Beer Lab](#)  
[Port Orleans Brewing Company](#)  
[Second Line Brewing](#)  
[Skeeta Hawk Brewing](#)  
[Urban South Brewery](#)  
[Zony Mash Beer Project](#)

### **Member Pages:**

[Crescent City Brew Talk](#)