



HOPLINE

Newsletter of the Crescent City Homebrewers Club

July 2026

Next Meeting: Wednesday, August 5th

Location: *Deutches Haus*

2026 Edition

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PRESIDENT'S CORNER – JULY 2026

Greetings All!

July has come and gone, but it has left this heat with us. Remember to hydrate, and don't forget your electrolytes. Goses count for that, right? I'll have to test this... for science.

As it was too hot to hold a brewoff, we instead opted to hop on a bus and drink beer in the AC. On July 25th we visited Parleaux Beer Lab, Skeeta Hawk Brewing, Ecology Beer Creative, and German Coast Brewing. Many beers and laughs were shared. Thank you to Mona for once again putting together a great trip. I can't wait to see what you have in store for us next year.

While August might not be any cooler, we are willing to hold two brewoffs because we have some wonderful hosts willing to share their pools. The first is Mead Day on August 1st. We'll be making an assortment of 1-gallon mini meads at Chip de Lanza's. The following week we will be brewing an Oktoberfest at Barney Ryan's place. Peter Cadoo will be the brewmaster. Times and addresses are on the calendar pages. More details can be found in the DUMBO report.

We also have the return of the beer dinner on August 26th. We have six beers lined up to pair with the fine offerings at Boucherie. The dinner will be \$60 per person. More info can be found [here](#).

This month's meetup will be at Care Forgot Beercraft on August 21st.

Just a reminder that Emerald Coast is coming up on 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 next time.

- Will

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DUMBO

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Jack Horne

Education Czar

Greg Hackenberg





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	
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	Chip De Lanzac 1527 Cherokee Ave Metairie, LA 70005
August	8/8/26	Oktoberfest	Peter Caddoo	Barney and Diane Ryan's 101 Garden Rd River Ridge, LA 70123
Sept	9/26/26			Greg Hackenberg 3422 Annunciation St New Orleans LA 70115 US
October				
November	11/7/26	Learn to Homebrew	Matt and Rachel Ault	Urban South
November	11/21/26	Oyster Stout	Peter Caddoo	Charles Sule 6325 Penlita Dr New Orleans LA 70123 US
December	Off			



Hey Buckeroo's,

On August 8th, we will be brewing beer at Diane and Barney's house in River Ridge. Peter Caddoo will be Brewmaster, and the style will be an Oktoberfest. This malt forward style is a real crowd pleaser. Bring your bathing suits and towels, wort spots are filling up fast.

Greg Hackenberg will be hosting a Brewoff on Sept 26. We are still figuring this one out, but we would like to do a historic, US beer. To that end, we want to make a pre Prohibition lager. This beer will be made with mostly 6 Row malt, and about 10% flaked corn. If you use ale yeast, you have cream ale, but I plan to make the lager. This is a beer Hemingway would have drunk, if he ran out of rum. It will be a good one, so sign up!

We will take October off, and have two more events in November. The 7th will be national "Learn to Homebrew Day" which we hope to have at a brewery, and on the 21st is our Oyster Stout Brewoff. We still have 5 events this year, please get involved. It is also a good time to start thinking about beer for Winterfest.

My email is neilwbarnett@yahoo.com . Take care, and keep brewing, DUMBO

UPCOMING EVENTS

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

Aug 1	Brewoff - Mead Day 11 AM - 1525 Cherokee Ave, Metairie
Aug 5	General Meeting 7 PM - Deutsches Haus
Aug 8	BIABS Brewoff - Oktoberfest 8 AM - 101 Garden Rd, River Ridge
Aug 12	50th Anniversary Committee Meeting 7 PM - Deutsches Haus
Aug 21	CCH Meetup 7 PM - Care Forgot
Aug 26	Beer Pairing Dinner Time TBA - Boucherie - 8115 Jeanette St, New Orleans - Link
Sept 2	General Meeting 7 PM - Deutsches Haus
Sept 3-7	Louisiana Shrimp & Petroleum Festival Morgan City - Homebrew Comp on 09/05
Sept 10	Emerald Coast Beer Pairing Dinner Apple Annie's - Brewery TBD
Sept 11	Emerald Coast Beer Festival 5 PM - Seville Quarter, Pensacola FL - Link

Sept 12	Emerald Coast Beach Party Surf & Sand Pensacola Beach
Sept 18	CCH Meetup 7 PM - Breiux Carre
Sept 26	Brewoff - Pre-Prohibition Lager 8 AM - 3422 Annunciation Street
Oct 7	General Meeting 7 PM - Deutsches Haus
Oct Mult.	Oktoberfest (Oct 9-10, 16-17, 23-24) Deutsches Haus
Oct 14	CCH Meetup 7 PM - The Courtyard Brewery
Oct TBD	Brewoff - TBD TBD
Oct 24	LASPCA Carnival 1 PM - 1700 Mardi Gras Blvd - Link



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



Oktoberfest

AND
HOMEBREW COMPETITION

**OCTOBER
10, 2026**

**5-9 PM
WORTHY STABLES
502 SHEEPLO LOOP
PETAL, MS 39465**

**HOMEBREW
COMPETITION
REGISTRATION**



FEATURING

**German Food
Oompah Music
Open Barn
Fun Activities**

worthystables@gmail.com

601-337-8414

worthystables.org

BREW FOR THOUGHT – JUNE 2026

The Dangers of Root Beer

published in the American Brewers' Review - 1900

Mrs. Helen L. Bullock of the W.C.T.U. has made another horrible discovery to the effect that root beer contains alcohol, and begun a crusade in Evanston against the dangers of the root beer habit. No doubt Evanston needed this new reform. It has been so quiescent of fate that anyone might have known it was in some mischief, but it required the keen scent of the W.C.T.U. to discover the secret sin of Evanstonians was root beer.

The only trouble with Mrs. Bullock's crusade is that it is too limited. Root beer is not the only thing that contains alcohol. To be certain that no vestige of alcohol gets into the Evanstonian stomach she should close up the bakeries and forbid the use of yeast. Home-made bread, especially when fresh, may contain quite as much alcohol as root beer. Unleavened bread is less open to suspicion. Fruits are sometimes known to generate alcohol in the stomach. In fact, all solid foods are more or less dangerous in this respect. Nothing remains but milk and water, and milk is not above suspicion.

At present there seems to be no particular danger of delirium tremens in a straight diet of absolutely pure water, but it should first be filtered and boiled.

Mrs. Bullock is too modest in her reform program. — *Chicago Tribune*.

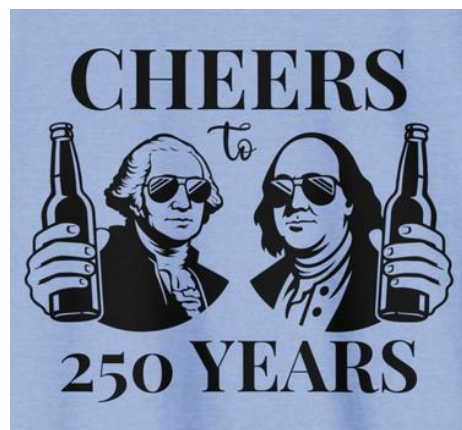
Note – WCTU is the Woman's Christian Temperance Union

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Thought for self Improvement

Bread is like the sun
It rises in the yeast and sets in the



CLASSIFIED – JULY 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

**WELCOME TO . . .
PRECISION BREWMaking !**

A remarkable " R.I.M.S." (Recirculating Infusion Mash System) has arrived !

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MAKIN' MAGIC . . .

Harvard University's **Dr. George Fix**, respected brewing scientist, speaker, and as well as noted 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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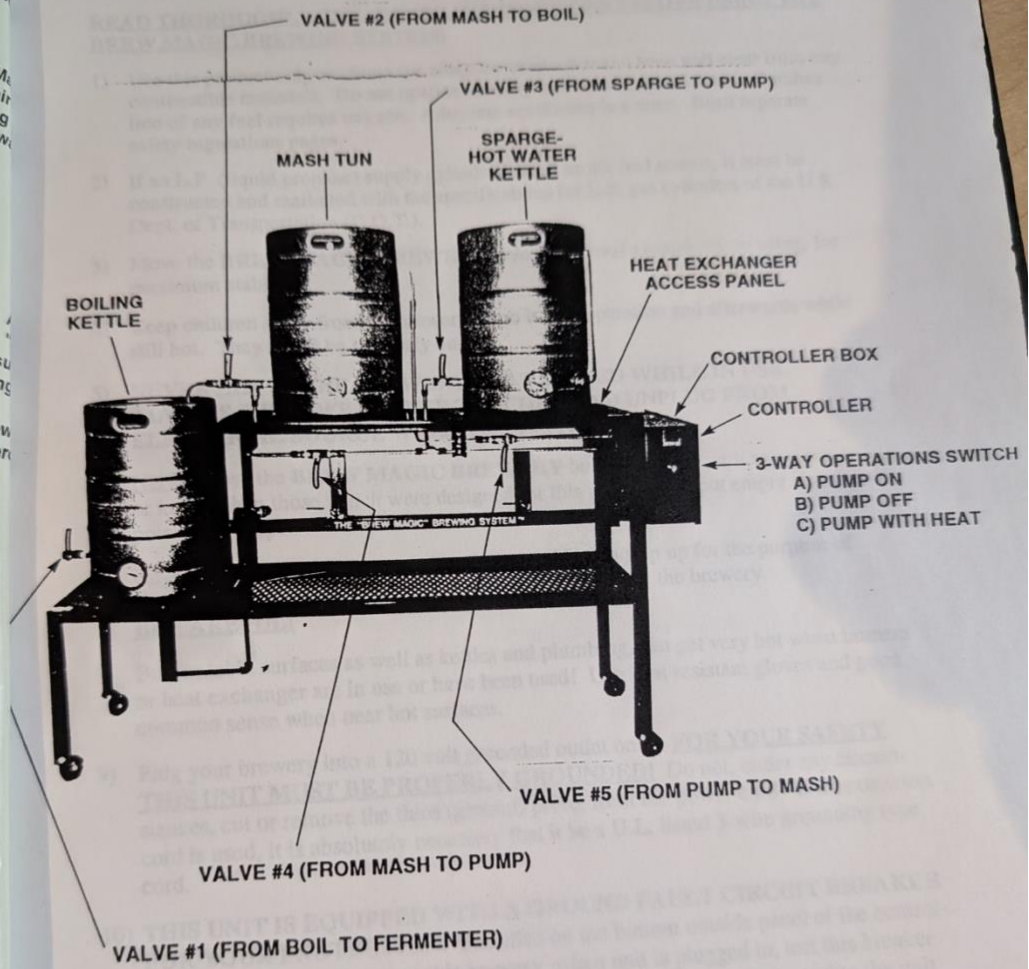
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[Louisiana Craft Brewers Guild](#)

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