



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 30

February 2019

Issue 2

Next Meeting: February 6, 2019 at 7 p.m.

Location: Deutsches Haus, 1700 Moss Street, New Orleans, LA 70119

Next Meeting: February 7th at the Haus!

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January Meeting Minutes

- I. Board Introductions 2019
- II. New Members
 - A. Oliver – owner of Brewstock..... It's open!
- III. Board Reports
 - A. Vice President, outgoing Treasurer
 - 1. Big focus for 2019 is non profit
 - 2. Line item list available for members
 - a) Not necessary to zero out at end of years as a non profit, misnomer
 - B. Secretary
 - 1. Applications available for returning/new members
 - C. Quartermaster
 - 1. Cleanup from Winterfest
 - 2. Locker is organized
 - 3. No immediate equipment needs
- IV. Brewoffs
 - A. January 12th, ESB
 - 1. No host yet
 - 2. Need at least 7
 - B. February 9th, Pils
 - 1. Need lots of sign ups
 - C. March 23rd, Stout
 - 1. Sausage Stuffing
 - 2. \$15 for food
 - a) Take home 3lbs of sausage
- V. Sausage Fest
 - A. Semi Annual
 - 1. See above
 - 2. Expected to work if you show up
 - 3. Will make roughly 400lbs
- VI. Crawfish Boil
 - A. Mid may
- VII. 50/50
 - A. 3 prizes

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January Beer List

Beer	Brought By
Jax Boch	Will Lamert
Smoked IPA	Gerald Lester
German Alt	Mike Mallery
Munic Dunkel	Phinlles Sule
German Pils	Phinlles Sule
Imperial Russian Stout	Evan Kolk
IPA	Neil Bennet
Bock	Neil Bennet
Vienna Amber	Neil Bennet

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Beer Dip

Preparation 10 minutes – Serves 7

Ingredients

- 4 - 8 ounce packages of cream cheese, softened
- 2/3 cup beer
- 2 envelopes ranch salad dressing mix
- 4 cups shredded cheddar cheese
- pretzels

Instructions

1. In a large bowl, beat the cream cheese, beer and dressing mix until blended.
2. Stir in cheese.
3. Serve with pretzels.

NOTE: This dip is a little on the salty side; which makes it a perfect match with beer. If you are not serving beer with this dip I would recommend you add the Ranch dressing a little at a time and do a taste test to make sure it satisfies your taste buds.

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Sausagefest 2019!

"Fish Memorial"

Sausage Fest And Brewoff

join in the festivities

making approximately

350 lbs sausage & 50 Gallons of Stout

Scheduled for March 23, 2019!

Location--- Monk's Haus -- Crown Point --Directions – Below

Time: 10:00am till

Flavors: Green Onion, Italian, Chorizo

We may sell spices for the rookies. 3lb units---- bulk or link - Please specify desired.

Cost is \$15.00 per unit --- Including all consumables. (Food & Drink)

Must be present to work or make arrangements for someone to take the goods home!

If you want to trade your now drinkable homebrew for event goodies, we will talk about it.

Sign up sheet at next Meeting.

DRIVING DIRECTIONS

From - Westbank Expy, Marrero, LA

1. Start out going SOUTH on LA-45 S/BARATARIA BLVD (go 2.9 miles)
2. Turn LEFT onto LA-3134 S/LAFITTE LAROSE HWY/LEO KERNER/LAFITTE PKWY. (go 5.4 miles)
3. Turn LEFT onto LA-45/BARATARIA BLVD. (go 1.0 miles to yield sign)
4. Turn RIGHT to stay on BARATARIA BLVD/LA-45. (go 0.6 miles)
5. End at 7967 Barataria Blvd – Crown Point

For GPS users - enter Marrero as city rather than Crown Point

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Brewoff News and Such for February

– Neil Barnett

“There are more old drunks than old doctors.” - Anonymous

Hey Buckeroo's,

This year's first Brewoff started off with a bang. Rico was Brewmaster and made an ESB. He used a blend of Marris Otter, 2 Row, Cara Pils, Aromatic malt, Crystal, and Roasted Barley in the Mash, and used Northern Brewer and Willamette to bitter. The starting gravity was about 1.058, and the wort tasted great. Gerald Lester cooked a whole lot of food, and the event went off without a hitch. I would like to thank everyone who participated for making this such a great event.

On February 9th, we will be making an Imperial Pilsner. Marcel Charbonnet will be the Brewmaster, and it will be hosted by Mickey Giovingo in Arabi. Mickey has a great, covered location in which to brew, which anyone who has been to a Brewoff there will attest. The wort for an Imperial Pils also makes a great Strong Golden Ale. You can pitch Lager, American Ale, or Belgian yeast and have a really great beer. One more grunt spot is available, and guest and alternates are welcome.

March 23rd will be the annual "Fish" Memorial Sausage Stuffing and Brewoff at Monks house in Crown Point. This is probably my favorite event of the year. William Thompson will be the Brewmaster, for the third year running, and will be making a Rye Stout. We still have spots for Grunts. The food price will be \$15 bucks, but you get to take home 3 pounds of sausage along with the wort.

I have come up with a schedule to take us through June, subject to change. You can sign up at a meeting, or email me at neilwbarnett@yahoo.com. Take care and keep brewing. DUMBO

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Rough Draft of 2019 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
01/12/2019	ESB	Deutesches Haus	Frederico Portillo	
02/09/2019	Imperial Pils	413 Bear Drive Arabi, LA 70032	Marcel Charbonnet	
03/23/2019	Rye Stout	7967 Baratavia Blvd Crown Point, LA	William Thompson	
04/20/2019	Saison			
05/11/2019	Amber/Vienna			
06/08/2019	Old English Ale	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett	BIABS
July (off)	n/a			n/a
December (off)	n/a			n/a

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

Standard Lunch price\$10.00

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

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 neilwbarnett@yahoo.com or sign up at the meetings.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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Links To Things

Club Links:

- [Membership Application Form](#)

Local Brewing Supply:

- [Brewstock](#)

Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [Miel Brewery & Taproom](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)

Missing links – just email them to Hopline@CrescentCityHomebrewers.org!

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