

HOPLINE

Newsletter of the Crescent City Homebrewers Club

July 2019

Next Meeting: Wednesday July 3rd, 2019 7pm

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

Volume 30 Issue 67 .

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President's Corner:

The President was unable to address the people this month due to his extensive travel itinerary. It is a tough job and only he can do it. Mr President, while in Japan, was rumored to find a unique brewery. Hopefully he will be back for the meeting this Wednesday. (a reminder for those of us that are calendar challenged. Always 1st Wednesday of month. Except for:

- 1) Holiday
- 2) Executive order from The President
- 3) Attack (successful) from beer hating terrorists destroying all beer and breweries, leaving us nothing to drink or talk about at meeting.

His next leg of his trip was the Koreas. Heard OB beer (S. Korea) is good. Hope he can bring some back. N. Korea? Good luck on that. Looking at Kim Jong-un, he has to be drinking all of it as fast as it comes out the fermenter leaving none for the poor people of N Korea. Of course the Dems have criticized his trip by..... wait.....what?.....oops..... wrong President.

Never mind ⁽¹⁾

⁽¹⁾Emily Litella

Famed SNL editorial commentator.

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General Meeting

June 5, 2019

- ❖ Motion to commence meeting
- ❖ Beers brought in

Neil Barnett	Saison
Neil Barnett	Traditional Pilsner
Neil Barnett	Vienna
Neil Barnett	Imperial Pilsner
Richard Hogis	Pilsner
Aaron Cosman	Pilsner
Mike Malley	German Alt -Kolsch Yeast
Mike Malley	German Alt – US 05 Yeast
Mike Malley	Belgian Dark Sour
Will Lambert	Dubbel
Will Lambert	Saison
Will Lambert	Scottish Cider
Club Unit	May Brewoff, Alt Bier
Matt Ault	Wildflower Farmhouse
Stuart Turner	Blonde Ale
Christian Pierce	Norwegian Pilsner

- ❖ New Members?
 - Brian Adams; new to home brewing, friend of Frank Ballero – Welcome!
- ❖ Officers Report
 - Secretary
 - Roster available if necessary
 - Must pay your dues to be able to come to events
 - Meeting minutes posted website
 - Treasurer
 - Treasury lower than we expected due to low attendance at crawfish boil
 - If you sign up, come to events – no shows cost us money!
 - Quartermaster
 - Serving gear in good shape
 - Peter Cadoo donated 3 gallon kegs to the club, will be used for education/comparisons
 - ◆ Also, donated assorted books to the club
 - Brewoff Equipment in working condition
 - 40lb propane tank has been recertified
- ❖ Brew-offs
 - June
 - Old English Ale, Brew in a bathing suit
 - No speedos! :P

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General Meeting

June 5, 2019

- No brew-offs in July
- August
 - Belgian Ale, Brew in a bathing suit
- All Sign-ups available with the Brew-off Dude, Neil Barnett
- ❖ Crawfish Boil Recap
 - 45 people showed up
 - Actual loss was more than budgeted loss, info available with treasurer
- ❖ Bus Trip, June 22
 - Will visit Gnarley Barley and Chafunkta, then Larryfest before returning to DH
 - \$50 per person; payment available online or via any board member
- ❖ Emerald Coast Coming Up
 - Frank Ballero is the club liaison
 - Tickets available now, limited VIP available
 - See club email about hotels, or talk to Frank
- ❖ Industry visitors?
 - Patrick Brown; 504 Craft Beer Reserve
- ❖ Motions from the floor
 - Gerald Lester – Winterfest Beer Wranger, December 7th
 - All members expected to contribute
 - Start thinking about what you can brew, we need even more beer than last year!
- ❖ Adjourn

Brewoff Schedule for 2019 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/12/19	ESB	Deutsches Haus	1700 Moss St.	Frederico Portillo
<u>2/9/19</u>	<u>Imperial Pilsner</u>	<u>Mickey Giovingo</u>	<u>413 Bear Drive Arabi, LA 70032</u>	<u>Marcel Charbonnet</u>
3/23/19	Rye Stout	Monk	7967 Baratavia Blvd Crown Point, LA	William Thompson
4/20/19	Saison	William Lambert	2908 Green Acres Rd, Metairie, LA 70003	Somebody Buy A Truck!
5/11/19	German Alt	Greg Hackenberg	3422 Annunciation St., New Orleans, LA70115	Mike Malley
6/8/19	Old English Ale BIABS	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett
July	Off			
8/10/19	Belgian Ale BIABS	Barney Ryan	101 Garden Rd. River Ridge, LA 70123	William Lambert
9/14/19	Marzen			Gerald Lester
10/26/19	New Hop IPA			
11/2/19	Christmas Ale	Rachel & Matt Ault	834 Faun St Metairie, LA 70003	
11/9/19	Omega Winterfest Brewoff	?	?	?

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

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 neilwbarnett@yahoo.com or sign up at the meetings. [Buy a truck](#)

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Brewoff News and Such for July

"Nothing ever tasted better than a cold beer on a beautiful afternoon with nothing to look forward to than more of the same." — Hugh Hood

Hey Buckeroo's,

It is really starting to heat up out there, but the cure is close at hand, or maybe in your hand. Yes, I'm talking about homebrew. We will be taking off the month of July, but will be right back on it in August.

So, the last event was an Old English Ale that we brewed at my house. The grain bill was 2 row, special B, Roasted Barley, Chocolate malt, and Crystal. We also added molasses and candy sugar to the boil, and hopped with Fuggles, Willamette and Golding. I was lucky enough to have a great group of brewers for this one, and the brewing went swimmingly. Mike Malley cooked up a storm and the beer was flowing. We were blessed with good weather, and we all got to enjoy the pool after we finished. The brew came in a little under gravity, but we wound up with 2 club units. I would like to thank my brewing minions for all their help in making this a great day.

On August 10th, we will bookend the month of July with a second BIABS event at Barney Ryan's house. The style is a Belgian pale ale, which is often over shadowed by all the stronger, more eccentric Belgian Ales. William Lambert has stepped up to lead this one, which make me very happy since I know it's in good hands. Belgian Ales are the work horse of Belgian brewing, just as the label on a bottle of Palm will show you. They are slightly malty, and extremely drinkable. As you can tell, I really love this style, and if you normally read this column, that I cut and pasted this from last month. We need equipment movers, a chef, and a few more grunts. Sign up NOW!

On September 14th, Gerald Lester will be doing a Marzen. We still need a Host and Crew. Next will be a fresh Hop IPA, then a Christmas beer hosted by Matt and Rachel Ault. There is also a chance that we may do special batch of beer just for Winterfest. We will see how things go.

Two final things. First, I will not be at the next meeting, so please contact me by email. Second, the club is having a lot of trouble with people signing up for events, and then not showing up. I will be making note of the no shows, and act accordingly. If you sign up and can't make it, please contact me. That's just common courtesy.

You can sign up at a meeting, or email me at neilwbarnett@yahoo.com. Take care and keep brewing. The "Dude"

*(previously known as DUMBO)

CCH Classifieds

Your place to BUY and SELL

This page intentionally left blank

Because

The President

Has not

De-Classified it as of publishing

Well kind of



©Hilary B. Price

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Dan Fagan: Louisiana craft beer brewers vs. distributors is like fighting Goliath without a rock

Editors Note: MUST READ. This is what happens when the Govt sets out to make things better for you. CCH (Carol Rice) was contacted years ago to give homebrewers better protection under state law. Sounded great. Then the distributors got involved. This is why breweries are not allowed to (officially) donate free beer to our club. A lot of Winterfest beer used to be commercial beers. (Any brewery that does not use a distributor is exempt. ie G.B.) Why WYES had too many other restrictions that they could no longer have the "Beer Tasting" fund raising event. Mike Biggs

You've probably heard the biblical story of David and Goliath. Goliath, a nine-foot tall cocky Philistine, mocked and terrorized Israel for 40 days in an attempt to goad the nation into war. The Israelis lived in terror and refused to challenge the giant.

But along comes wet-behind-the-ears David, a simple shepherd boy and the youngest of 12 sons. David had no combat experience and unlike Goliath, was not a seasoned warrior. But the courageous David wasn't easily intimidated. Armed with nothing more than a sling-shot, he picked up a rock and struck Goliath in the center of his forehead killing him instantly.

If this story were set today in Louisiana, some powerful legislator, backed financially by Goliath, his lobbyists, and the trade group, "The Giant Industry Association," would pass a law prohibiting the use of rocks in sling shots without a pre-approved state license. Just in case someone got a permit, the law would also prohibit targeting giants.

Louisiana's 34 craft brewers can relate to the David versus Goliath story. The Beer Industry League of Louisiana, representing the state's major alcohol distributors, a Goliath if there ever was one, has made sure the state's smaller craft brewers are left without a rock and a slingshot when competing with the big guys.

The lobbying group was able to kill legislation this session, sponsored by state Rep. Scott Simon, R-Abita Springs, allowing craft breweries to host private events and weddings serving catered alcohol at their facilities.

"This bill was a life raft to help the current operating breweries to stay in business. I hear every week from brewers that turned down another event because the client wanted to have a Champagne toast," Cary Koch, executive director of the Louisiana Craft Brewers Guild, told the website The Center Square.

"We think that's a serious encroachment on the business," said Renee Amar, vice president of government affairs at the Pelican Institute for Public Policy, a New Orleans-based think tank promoting free-market principles.

The Beer Industry League of Louisiana plays a significant role in state politics. Seasoned Advocate reporter Tyler Bridges' job covering politics requires he attend

events hosted by the group.

"The Beer League's longtime executive director, John Williams, has a friendly style and is well-liked by legislators. He provides beer for their fundraisers, contributes money to their political campaigns and frequently hosts informal after-hours gatherings at the Beer League's office near the State Capitol," Bridges writes. What Williams and his organization are doing is working. The latest available numbers show Louisiana consumes, per capita, more beer than 35 other states. Yet Louisiana ranks 48th in craft breweries per capita, according to the Brewers Association.

"We think (craft beer) could be a flourishing industry that could provide jobs for our citizens if the lawmakers and regulators would back off the industry," said Amar.

"We're small businesses in our state, competing in a big beer world. We feel the effects by ranking 48th in the nation for breweries per capita and to make matters worse, we're closing at double the national average for craft brewery closure rates," Koch said.

Each time a craft brewery closes, it's a victory for the big distributors.

"We'd like to see some real substantive change in the way our laws are written," Koch said. "We are pushing for a more pro-business, free enterprise market that gives brewers a fighting chance."

When the free-market determines success, competition forces a basic fundamental commitment to excellence. Those who work hard, are persistent, take risks, and employ wisdom, for the most part, succeed. When the free market, not bought-and-paid-for politicians, determines success, everyone has a shot. It's not who you know, it's how much you want it.

We hear a lot these days about inequality in America. Nothing levels the playing field more than the color-and-gender-blind invisible hand of the free market. Few things promote inequality more than government intervention motivated by a lust for power and influence.

Email Dan Fagan at faganshow@gmail.com. Twitter: @DanFaganShow.

BREW FOR THOUGHT (AND REVIEW)

A new section for thoughts on beer or breweries. Yes, another “Whine” section.

Shaun Hill and the Price of Perfection

What do you do after you’ve made the best beer in the world?

[Rowan Jacobsen](#)

Submitted by Steve Clark

5.00 avg. rating (96% score) - 6 votes

Wednesdays are supposed to be the slow day at Hill Farmstead, the cult brewery in Vermont’s Northeast Kingdom, but on a steamy summer day at 11 a.m.—an hour before it opened—30 cars were parked along the dirt road in front of the brewery, and a line of people stood before the taproom door. Families showed up in matching Hill Farmstead T-shirts and lolled on blankets on the lawn. There were 50 cars at noon, and 75 at 1:15. The plates covered every state in the Northeast down to New Jersey and Pennsylvania, plus Florida, Illinois, and Quebec. Inside the taproom, a modern-rustic affair with poured concrete floors and a curving wooden bar, the wait to fill growlers stretched an hour.

No one seemed to mind. Tunes thumped on the speaker system, beer flowed, and the din in the room slowly mounted with the roar of happy people drinking and anticipating. Many Hill Farmstead beers are available only at the brewery, and making the pilgrimage to Greensboro is on the life list of every beer geek.

In the adjacent brewery, visible from the taproom through two large glass windows, Shaun Hill ignored them all. If he stepped into the taproom he would get mired in photo ops and adulation, both of which he dreads.

Instead, Hill leaned against the lauter tun, the gleaming steel tank where the wort for his latest batch of Edward—the beer that made him famous—

was being siphoned from the spent grain husks, and pressed his face against the glass porthole, staring motionless at the paddles whirling inside for an unnervingly long time.

Most of my identity has been wrapped up in beer since I was 18 years old,” says Shaun Hill, who founded the phenomenally successful Hill Farmstead Brewery on family land in Greensboro, Vermont.

Corey Hendrickson

When I asked him what he was looking for, he said, “Things that can go wrong.” I wasn’t sure this referred to what was happening inside the lauter tun. Hill was a philosophy major at Haverford College before brewing called him, and he still practices an excruciating amount of self-examination. That and his accolades have earned him a position as the Daniel Day-Lewis of beer, a once-in-a-generation talent whose meticulous attention to craft is paired with a seeming ambivalence toward the craft itself.

This actually *was* a slow day, Hill told me. Back in the difficult days of 2013, when he ran the brewery out of his garage and was fresh off his first crowning as Best Brewery in the World by the website RateBeer—the arbiter of such things—and the entire beer universe was parading to his door to genuflect, three-hour waits were common. At 7 a.m. he would look out the window of his farmhouse and see people who had arrived the night before, sleeping in their cars.

This is a very long article. Many pics. Follow this link for the entire article [Yankee Magazine](#)

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The Hill Farmstead Brewery.

Corey Hendrickson

When you've been a home brewer and you finally realize your dream by opening a brewery at your house, you picture your friends coming over to buy some. You don't picture Joe Public showing up and posting nasty tweets about the lines. Hill cares deeply about both the happiness of his customers and the presentation of his beer, but it came out as irritable perfectionism. "There was a period of time when I was tuned out to the public," he admitted to me. "I felt like everybody wanted something from me, or thought they knew something about me, and that's the worst. There's something in my personality that wants to hide."

Hill finally lifted his face from the porthole and apologized for being poor company. His on-again, off-again girlfriend, a dairy farmer in Maine, was emphatically off again, and he blamed himself. For years, he said, the brewery had been all-consuming, and that made it difficult to be fully present for other parts of his life. Hill climbed down a twisting metal stairway to the spotless basement level of the brewery, where rows of gleaming fermentation tanks were connected by a spaghetti network of stainless steel pipes. Touch screens on the tanks monitored every variable, from time and temperature to acidity and specific gravity. He pushed a button, and the wort began to cook in the boiling kettle. It felt more like the engine room of a modern ship than a brewery in the Vermont countryside, and it was a stark contrast to Hill's famously disheveled look: ratty T-shirt, cargo shorts, three-day beard, thinning hair heading off in random directions.

Hill was brewing in an unfinished garage when he first made a national name for himself; today Hill Farmstead beers are crafted in a state-of-the-art brewery

Corey Hendrickson

Until recently, there was no contrast. Hill and his farmstead were one.

The gambrel-roofed white farmhouse with the peeling paint at 403 Hill Road and the collapsed shed across the road and the faded wooden Hill Farmstead sign and the scraggly kid in work boots trudging back and forth between the house and the garage were all of a piece with what you found on every back road in the Northeast Kingdom. There just happened to be fermentation tanks in the garage instead of cars or cows, and there was beer for sale instead of maple syrup.

But in 2015, as it became clear that the crowds were not going to stop, Hill opened this state-of-the-art brewery and taproom, right next to the old farmhouse. With separate lines for the bottle-conditioned ales and the growler refills, and lots of servers filling orders, epic crushes happen only on the craziest days of summer, and even then, the new taproom means everyone can bide their time drinking pints on the lawn while they wait for their growler number to be called.

It's an unlikely scene, this shining brewery with the nonstop party beside the little white house, and it is wildly successful. Hill Farmstead is now a thriving business with 19 employees in a corner of Vermont where jobs are like truffles, and it has won Best Brewery in the World the past five years in a row.

That's already way beyond anything Shaun Hill ever expected to achieve by age 40. As he climbed back up the spiral staircase and began adding hops to the batch of Edward, the room humid with pine and grapefruit aromas, he told me that when he conceived of the idea of a brewery 20 years ago, it was just a means for him to be able to stay at 403 Hill Road and live a life of the mind, reading and writing. He thought he could count on selling one growler a week. Then things got crazy. "Most of my identity has been wrapped up with beer since I was 18 years old," he said, his brown eyes searching the roiling surface of the Edward. "Twenty years!"

This is a very long article. Many pics. Follow this link for the entire article [Yankee Magazine](#)

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SESSION BEERS

The Small Beer's Slightly Bigger Brother

by Mike Retzlaff

I really don't know anyone who exhibits an exclusive thirst for Barleywine, Doppelbock, Wee Heavy, Tripel, or other high intensity beverages. It's often desirable to consume a lighter gravity beverage for several reasons. Sometimes you simply want to drink a number of pints without starting to drool, getting loud, and becoming "that guy." The lighter gravity beverage might be called a Session beer.

All sorts of beers are called Session beers but the term can be, and often is, misused and misleading. When compared to Barleywines, Doppelbocks, or Belgian Tripels, beers in the 5% to 6% range would certainly seem to be Session beers. I generally reserve the heavy duty beers for the evening when my day is finally winding down and there's no chance I'll be leaving the house. Maybe I've "smartened-up" over the years or perhaps I'm just a big wuss. My ego whispers to me that I'm simply being prudent. I don't think my ego is lying to me; at least in this instance.

I've seen all sorts of definitions of what a Small or Session beer is but it always comes in the form of someone's opinion. I've found no global mandate to denote the strength of these lighter gravity beers so I'll assert my own opinion. In the previous article on Small beers, I was referencing the Danes who exempted Temperance beers from taxation as they contained less than 3% abv. If we start there, a Session beer would contain between 3% and my opinion of 4.5% abv. These are admittedly arbitrary numbers but lacking any real authority to dispute them, they are the numbers I embrace. I've seen 5% listed by some as an upper limit but that seems a bit high for the purpose at hand and the limit always seems to crawl up to 5.5% and even higher. Small and Session beers are the only classes of beer that I gauge by alcohol content instead of OG or by style. Neither of these are considered beer "styles" any more than "big", "Summer", or "dark" beer would be.

To keep things in perspective, most global beer cultures think of beers in the 5.5% to 6% abv range as "strong" beers. That is roughly the same as most of our normal North American craft beers. Most German, Polish, Czech, and other European commercial lagers barely crest 5% to 5.2% abv in their standard offerings.

I notice more and more lower abv choices when shopping for craft beer. Many craft breweries are offering beers which weigh in at 5% abv or less. Stone Brewing, North Coast Brewing, St. Arnold's, Brooklyn Brewing, and Goose Island all offer beers which sport 4.5% abv or less. Some are heavily hopped while others seem to be a bit more balanced. In Great Britain, there are Ordinary Bitters, Best Bitters, Scottish Light, Scottish

Heavy, Scottish Export, Brown, and Mild ales. UK breweries produce literally hundreds of different beers which clock in between 3% and 4.5% . . . my stated Session beer parameters.

The Brewer's Association GABF guidelines state that virtually any "classic" style of beer can be scaled down to an abv parameter which makes it a "session" beer. Of course the drinkability of this creation is not supposed to suffer which means you might not be able to scale it down with a calculated ratio alone; you have to maintain the concept of balance. The GABF mandates a narrow window for Session beers (4% to 5%) and tends to see them as deflated "classic" styles. I see them as any existing style which falls within the parameters plus other styles only slightly scaled down just to get them under that 4.5% abv limit.

The American concept of "big is best but bigger is even better" seems to have peaked and many commercial craft brewers are going the other way to give consumers what they really seem to want (or at least what they seem to want right now.) Many home-brewers are doing exactly the same thing to provide themselves some latitude in deciding what they really want to drink. Perhaps that Double Chocolate Mint Imperial Lithuanian Stout with Chipotle, Basil, and Rhubarb @ 11½% abv wasn't really the right beer for the cook-out last weekend. By the way, is Uncle Fred still passed out in the bushes? Would someone check?

The concept of an IPA with only 4.2% abv might sound alien to many but they're out there. That's the same abv as Guinness Draught! Who could argue with an American Wheat beer at 4.4% abv? At a picnic, it can be nice and crisp, thirst quenching, and won't leave you drunk with a headache after drinking three pints and enduring as many hours of backyard sun! It also goes well with virtually any cook-out food, just like its 6% abv big brother.

Session beers are not restricted to ales. Most lager styles can easily fit under that 4.5% ceiling and many already do. Some of the Bock beers might work well as does Rauchbier, Schwarzbier, and certainly Oktoberfest.

There are only a handful of styles which wouldn't fit the mold here. Most anything with Imperial, Wee, Strong, Doppel, or Tripel in the name probably could not successfully make the transition and remain as a recognizable original style.

Many of your own recipes can be adjusted to produce a Session beer. Something as simple as a plain-Jane Pale Ale can really shine as a lower alcohol beer. Session beers should augment and facilitate conversation. During quiet times, they should set the mood for contemplation; not beat the psyche into submission.

Next time we'll get into brewing these two beers.

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Links

CCH:

[Membership Application Form](#)

Local Brewing Supply:

[Brewstock](#)

Louisiana craft beer info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[504 Craft Beer Reserve](#) (Island inspired beer paired dinner) July 10th

[Big Easy Bucha](#)

[Bayou Teche Brewing Co.](#)

[Brieux Carré Brewing Company](#)

[Broad Street Cider & Ale](#)

[Chafunkta Brewing Co.](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Gnarly Barley Brewing Co.](#)

[Gordon Biersch](#)

[Miel Brewery & Taproom](#)

[New Orleans Lager & Ale Brewery](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing](#) •

[Royal Brewery](#)

[Second Line Brewing](#)

[Urban South Brewery](#)

Please watch this page. It will be updated, revised, edited etc every month. I have much more to add. Will be adding beer festivals next month

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

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FESTIVALS:

Emerald Coast Beer Fest. Thursday thru Sat Sept 5th thru 8th Pensacola FL. (See Frank for tickets)

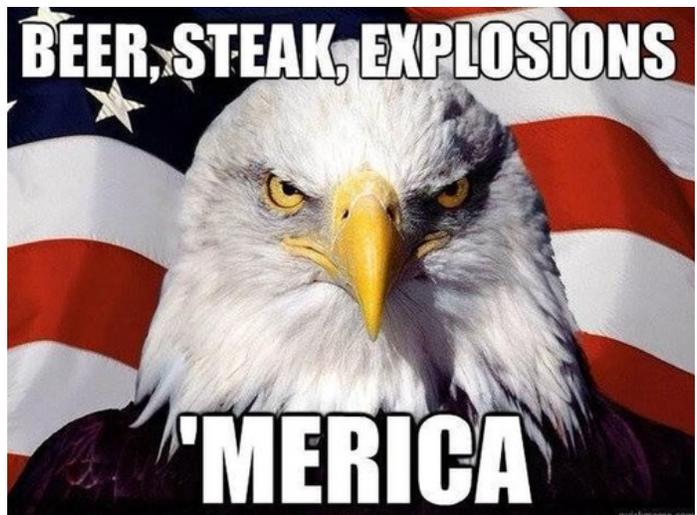
SEE FRANK NOW. AUG IS CUT OFF TO GET TICKETS

Hotel has a few rooms left

Decatur Craft Beer Fest Oct 19, Decatur GA

Bayou Beer Fest 7th Annual Bayou Beer Festival [Info](#)

Nov 9th Houma, LA



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FOOD & “WHINE”

Editors Note: We were able to acquire 2 more recipes from the James Beard award winning chef and renowned award winning cook book author, Celebrity chef Ricardo DelosReyes. He is currently on a book signing tour in Hong Kong but should be returning shortly. Maybe he can make next meeting. Thank you Ricardo

Mike. , Editor, Line printer, Reporter, Publisher, Printer Manager, Proof reader, Content NAZI, Comic Strip Pirate, Distilling Manager

Beer Rice

prep time: 5 MINS cook time: 25 MINS total time: 30 mins

ingredients:

- 2 Tbsp butter
- 1-1/4 cup rice, uncooked
- 1 (12-oz) beer
- 1-1/4 cup water
- 1/2 tsp onion powder
- 1 tsp chopped fresh Thyme

instructions:

1. In a large skillet over medium heat, melt butter. Add rice and cook for 5 minutes, until starting to brown. Add beer, water and onion powder. Cover and simmer for 20 to 25 minutes, until liquid is absorbed.
2. Add salt as needed
3. NOTE: can add ½ cup of Chicken stock with a ½ cup beer for a variation. You can also add sautéed onions with pepper & a little salt to the rice.

Served with blackened Chicken & vegetables or crawfish etouffee. Or anything to spice up a dish.

I used bottle of Beck's beer, but this will work with any brand of beer. Make sure to use your favorite beer so you enjoy the flavor.

BEERAMISU MAKES 4 MINI CUPS

INGREDIENTS:

- 1/4 cup mascarpone, softened
- 3 tablespoons sugar
- 3 tablespoons heavy whipping cream
- 1/2 cup stout
- 9 ladyfingers
- cocoa, to garnish

Directions:

- Combine the mascarpone and sugar in a bowl and stir to dissolve. In a stand mixer, whip the whipping cream until stiff peaks form, 2-3 minutes. Fold the whipped cream in to the mascarpone.
- Pour the beer into a shallow bowl. Dip the ladyfingers into the beer, flipping once. Don't soak them too long or they'll fall apart.
- Place the ladyfingers in a tight single layer on the bottom of your cup breaking into pieces of necessary. Spoon on a bit of the mascarpone and smooth out. Dust with dark cocoa powder. Repeat until you reach the top of your cup. Finish with a dusting of cocoa. Wrap up and refrigerate for at least 12 hours before serving.



April 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	1 ALL FOOLS DAY	2	3 Meeting 7pm	4	5	6
7	8	9	10	11	12	13
14	15 Tax Day	16	17	18	19	20 CCH BrewOff Saison
21 Easter	22	23	24	25	26	27
28	29	30				

May 2019

SUN	MON	TUE	WED	THU	FRI	SAT
			1 Meeting 7pm	2	3	4
5 Craftathon Beer Festival see note Cinco de Mayo	6	7	8	9	10	11 CCH Brewoff German Alt
12 Mothers Day	13	14	15	16	17	18 CCH Craw- fish Boil Haus
19	20	21	22	23	24	25
26	27 Memorial Day	28	29	30	31	

May 5th 2019 Craftathon Beer Festival .Ft Walton FL

June 2019

SUN	MON	TUE	WED	THU	FRI	SAT
						1 HAUS Volksfest
2	3	4	5 Meeting 7pm	6	7	8 CCH Brewoff Old English Ale
9	10	11	12	13	14	15
16 Fathers Day	17	18	19	20	21	22 Beer Bus Tour *
23	24	25	26	27	28	29
30						

* Beer Bus Tour to Northshore. Itinerary
Gnarly Barley to Old Rail to Larryfest

Price

\$50 all included, beers at brewery, bus and ticket to larryfest

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July 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3 Meeting 7pm	4 4th of July	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

No Brewoff this month

August 2019

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7 CCH Meeting 7pm	8	9	10 CCH Brewoff See page 5
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Belguim Ale @ Barneys

BIABS

September 2019

SUN	MON	TUE	WED	THU	FRI	SAT
1	2 Labor Day	3	4 CCH Meeting 7pm	5 Emerald Coast Pairing Dinner	6 Emerald Coast Beer Tasting	7 Emerald Coast Beach Party
8	9	10	11	12	13	14 CCH Brewoff
15	16	17	18	19	20	21 NOLA on TAP
22	23	24	25	26	27	28
29	30					

Brewoff Marzen See page 5

Emerald Coast Beer Fest. See Page 4 for more info

October 2019

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2 CCH Meeting 7pm	3	4 HAUS Oktober- fest	5 HAUS Oktober- fest
6	7	8	9	10	11 HAUS Oktober- fest	12 HAUS Oktober- fest
13	14 Columbus Day	15	16	17	18 HAUS Oktober- fest	19 HAUS Oktober- fest
20	21	22	23	24	25	26 CCH Brewoff See page 5
27	28	29	30	31 Halloween		

Brewoff TBA New Hop IPA

November 2019

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 Brewoff Christmas Ale
3 Daylight saving Time Extra hr to drink beer	4	5	6 CCH Meeting 7pm	7	8	9 CCH Brewoff see page 5
10	11 Veterans Day	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28 Thanks- giving	29	30

Brewoff Christmas Ale

Brewoff Omega Winterfest Page 5 for info

Dec Meeting/Xmas Party will be end of this month. Date coming soon

December 2019

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4 General Meeting 7pm	5	6	7 CCH WINTER-FEST
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25 Christmas	26	27	28
29	30	31 New Years eve				

No Brewoff

Dec Meeting/Xmas Party TBA