

HOPLINE

Newsletter of the Crescent City Homebrewers Club

January 2020

Next Meeting: Wednesday, January 8th, 2020 7pm

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

2020 Edition

Volume 32 Issue 1 .

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President's Corner:

Dear Crescent City Homebrewers,

Happy New Year! With the new year we have new officers of the club. Quartermaster position is held by William Lambert, Secretary is held by Evan Kolk, Treasurer is held by Johanna O'Brian, Vice President is Alessa Massey and as President, Hector Meier. Good luck to the new 2020 board.

This month's meeting will be January 8th, 2020 at the Deutsches Haus at 7pm. An upcoming event to put on the radar will be the Fish Memorial Sausage Making Party aka "Fish Fest" on the 7th of March at Monk's house in Crown Point, More details to come.

See you at the meeting.

Cheers,

Hector

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Editors Note:

I have had communications from Steve Clark and Chef Ricardo.

Steve wrote: We will have signup sheets for the Fish fest sausage/beer event scheduled for Saturday March 7th in Crown Point at the meeting . Sausage and pricing same as last year.

Ricardo wrote:

There's a recipe for the cold weather coming in. A Wonderful recipe that came by clandestine means, the country is maintained in secrecy in order maintain the safety of our beer spy. Plus, as you know it... a beer mashed potatoes ... something to cook up for the Super-bowl festivities..... You will be contacted as to what you need to do to get these recipes. BE CAREFUL. Since I'm in a off-secure location ... my whereabouts is unknown searching for the next beer recipe....

Read all about the mission and the recipes starting on [Page 9](#)

Brewoff Schedule for 2020 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/25/20	Scotch Ale	Help me fill up these empty Boxes		Matthew Ault
2/8/20	Stout			
3/7/19	Rye Something	Monk	7967 Baratavia Blvd Crown Point, LA	William Thompson
4/4/20	Munich Dunkel			Somebody Buy A Truck!
5/9/20	Something with the word Session in it			Your Name Here
June	Saison BIABS	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett
July	Off			
August				
September		O	O	X
October		X	X	O
November	Learn to Home Brew Day	X	X	O

*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](#)

Brewoff News and Such for December

" Let's make this the Year of the Session Beer" Hector

Hey Buckaroo's,

Christmas and Winter Fest are over and Mardi Gras is approaching. If you are like me, you will find a lot of empty kegs piling up, and a large, growing void in your refrigerator. A new decade is upon us, time to get Brewing.

This last year saw us having seven standard brewoffs, one cancellation, and two events dedicated strictly for Winterfest. We made Pale Ales, Golden Ales, Stout, an Imperial pilsner, Christmas Ale, Belgian Ale, and an Old English Ale. The question now is how do we proceed? We have had a lot of issues last year with people signing up, and then not showing up. The good part was that we had extra club units, the bad part is that the club has been losing money. With the less than stellar attendance at Winterfest, we need to run the Brewoffs on a cash positive basis. To that end, we need to make some tweaks to the way we do business.

Firstly, our esteemed President has declared that 2020 will be the "Year of the Session Beer". This can be found on your Beer Astrological calendar between Gose and Flemish Red. We will be looking to make high quality beers with moderate alcohol levels, that don't require a lot of expensive ingredients. Session beers are good, Session beers are fun, you can drink them in a Box, you can drink them with a Fox, you can drink them here or there, you can drink them anywhere (in NO-LA), and you can drink a few pints of it without serious consequences. We will also be challenging our Brewmasters and Chefs to stay below their budgets. If this does not work, we will have to raise the prices, or cut back on the number of events.

Now the good news, we have several wonderful, session ready Brewoffs already planned. On January 25th, Matt Ault will be starting the year off with a Scotch Ale. We still need a host, mover, and grunts. This is a great style which is more malt driven than it's English counterpart. Sign up now.

February 8th, will be an Irish Stout, in time for St. Patrick's Day. This one is wide open, we need all positions.

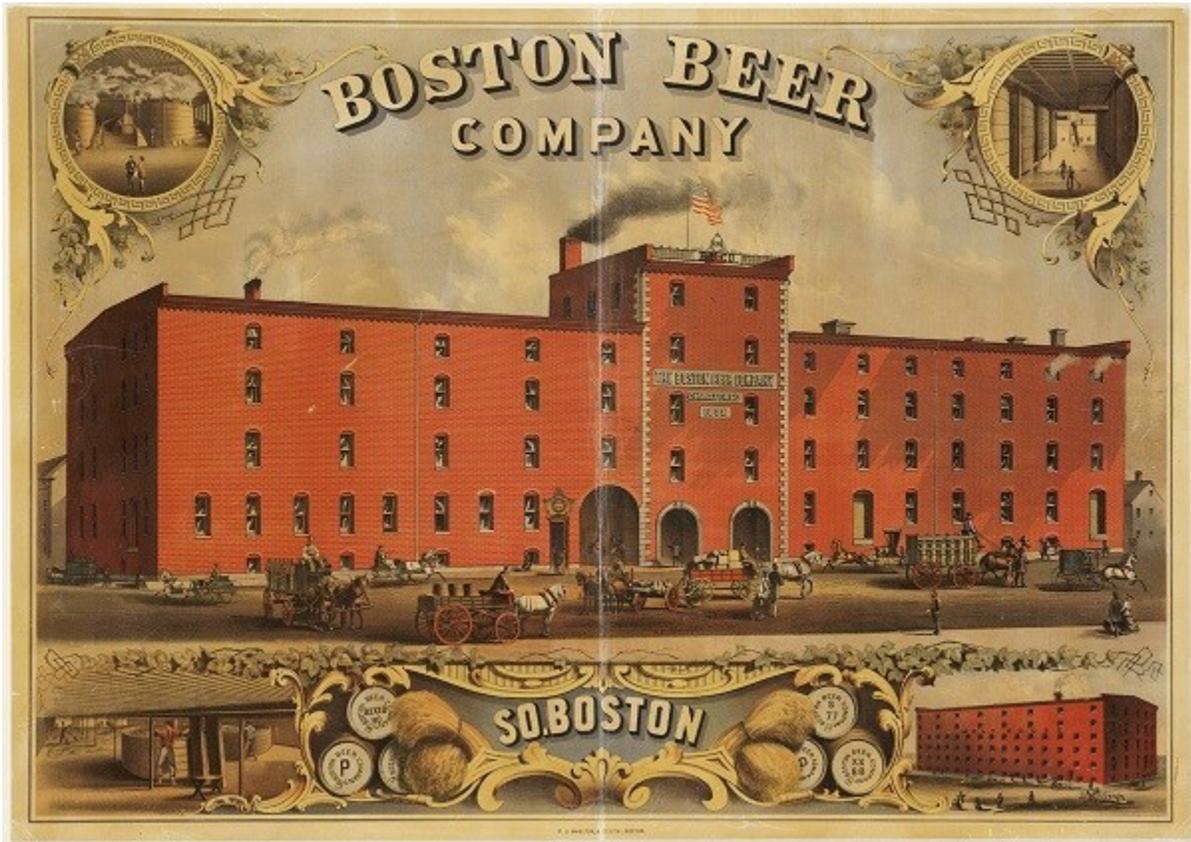
March 7th, will be the "Fish Fest" sausage stuffing and Rye Beer brewoff at Monk's house. William Thompson will be the Brewmaster once again. This event fills up fast so don't wait.

We will also be doing the annual Brewing in Bathing suit events, and hopefully, the National Learn to Homebrew demonstration.

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

The "Dude"

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Neil's place (actually his summer home)

CCH Classifieds

Your place to BUY and SELL (or, GIVE AWAYS)

NOTE: I have deleted the posts. I have not heard from the members that posted the ads. Please resend if you still are looking to find a new home for your stuff.

BREW FOR THOUGHT (AND REVIEW)

Pedestrian Beer Review

By Mike Retzlaff

Several years ago at the Beer Appreciation School put on by CCH and conducted by Carol Rice, we started one class with a place mat that had 5 labeled circles on it. We were asked to wait in tasting the beer samples until all were poured. Normally that would have seemed a cruel request but it was 9 am on a Saturday and we all knew what we were waiting on.

We were given 2 oz. samples of Miller Lite, Miller High Life, Miller Genuine Draft, Bud Light, Budweiser, and off of the place mat we were served Michelob Ultra-Light which I think was included as an afterthought. This made for six samples of popular beers among the “Joe Six-Pack” segment of our society.

Miller Lite has a foul underlying aroma and flavor which, at first, makes one believe that you simply got a tainted bottle or can.

Miller High Life has much more body than its skinny sibling. It is typical of an American Pilsner style beer. It also has that same foul underlying aroma and flavor which seems to suggest a brewhouse character.

Miller Genuine Draft seems to be Miller High Life in a different package but it has less head and more fizz. It

also seems to maintain that house character.

Michelob Ultra-Light has no flavor or aroma to speak of. It exhibits no apparent reason to exist.

Bud Light is insipid and a bit heinous in both flavor and aroma.

Budweiser was the only one of the group that showed no flaws. It has no abundance of flavor, aroma, or hop presence but it doesn't have any qualities which detract from its value as a beverage.

This was the first time in which I actually tasted a variety of such beers side by side and it was an eye opening experience. I thanked Carol who immediately gave kudos to Cooch for his suggestion to include this particular tasting. Although I didn't find this exercise useful to determine which of these beers should or might become a regular in my fridge, I did realize the value of tasting beers side by side.

If you disagree with this review, feel free to write your own or as Hank observes, “continue to sit in the back during the meetings and mumble.”

FOOD & “WHINE”

Editors Note: Looks like our chef/international/hobnobber, the “007” of the Cordon Bleu Culinary School of Paris. NFL trainer prized international cookbook author just back from Belgium. OR IS HE? On a recent beer run at the Rouses on Airline, I noticed a tall blond following me. She was wearing a black trench coat and large black sunglasses. At that point I am thinking to myself, “Lady, it is not that bright in here.” And “Are you following me?” I made a tactical maneuver behind the onion aisle. (I needed onions anyway, after all, it was on my list.) After she passed, I noticed two very large menacing (Eastern European Looking) guys behind her. Black coats, thin black ties, black hats and white shirts. MIB in person. I noticed one of the goonies coat opened and I could see a pistol holster. It was a German Luger with a very large barrel. Looks like a silencer attached. But why? Why in produce? Why Why WHY! OK, maybe because of the kale. I can see that. They passed me up. (I did a really great SPUD impersonation) (Must have been good, a lady tried to put me in her basket) Hey, it has happened before. My ex always called me a couch potato so I had practice.

I stealthily made my way past cabbage (New Years coming, gotta get some) to the back beer cooler. WOW, they were waiting for me. RATS! The blocked me in next to the Bud Light. Really? I am stuck. Cant move, cant drink the beer next to me. The big guy, an ‘Odd Job’ look alike, got in my face. I put on my best Sean Connery 007 accent and said, “so lad, didja jus woke up from holloween an feget to change eer costume.” At that point I became calm because I realized he was just a baker. He grumbled and said something to the order of making something near me, close to me or on me “into a pretzel” Nice! We got beer right here. At that point Odd Jobs face got real red. I told him, Odd Job, you know you do not have to stick your whole head in the oven to see if the pretzels are done. More grumbling (bad stomach gas?). The Odd Job started reaching in his coat near his gun. I guess he was trying to loosen his belt. Then Natasha stepped in between us. Yes, Natasha. Got her card. Natasha NSA, LLC, RPA, CPC, AT

*Natashia Spy Academy LLC Recipe Pirates Assoc
Children Party Consultant Arms Trader*

Phone # {unlisted} Website: {on the dark web}

Then Natasha handed me a small package. Turned around and left the cooler without picking up a single beer. OK, now that is suspicious if you ask me. As her two goonies were leaving, I thought I would ask my new friend about the name of his

pretzel bakery and when could I visit his bakery? He really grumbled really loud this time. Poor guy, I told him get some GasX on aisle 7. Then the other MIB agent responded to my question with, “When Hell Freezes Over.” Strange name for a bakery, though. Boy was Odd Job, or OJ as I call him now, red in the face. I will tell him when I get to his bakery that he should wear a welding mask while he bakes.

Got home and slowly opened package. What could be in this package? OMG. Thank God, No kale. However, there was a 19870 so 8-track cassette tape inside. Found my old, very old tape player. Put tape in player (after popping some popcorn so I could sit back and enjoy.) Then I realized, this is not AC/DC. Or Led Zeppelin. So what is this? The following is a rough transcript: (Ricardo's voice)

Good morning, Mr. Phelps. The man you are looking for is Walter Townsend, one of our high-ranking intelligence chefs, whom we recently discovered is a top enemy sous chef. Upon learning this, we allowed Townsend access to false recipes which will cause his country severe embarrassment if believed and acted upon. Unfortunately, this man, George Simpson, Townsend's only contact in America Iron Chef, discovered the information was false and reported to his superiors that Townsend had defected. However, his superiors are aware Simpson is jealous of Townsend. The truth or falsity of this information is so important that they are sending their most brilliant recipe officer, Stefan Miklos, to investigate. Your mission, Jim, I mean Mike, should you decide to accept it, is to make Stefan believe Townsend's recipe. As always, should you or any of your IR Force (Impossible Recipe Force) be caught or killed, the secretary will disavow any knowledge of your actions. This tape will self-destruct in five seconds. Good luck, Jim, uh Mike.

*Self-destruct? Really? And I just cleaned the kitchen. Just like a drunken Ninja, grabbed player and tossed it out the back door. After giving the tape its own personal space, for about a week or two, I checked on it. Sure enough, the tape did what all 8-tracks do; jammed in the player. On a positive note, it did keep the racoons, opossums and neighborhood kids (Evil Elves as I call them) out of my backyard. **I am on this.***

NOTE: The following mission info has been redacted for security reasons. The ONLY way to get access is two (2) ways:

- 1) Proper security clearance. And.**
- 2) You are on a need to know basis.**

OK, there is a top secret 3rd way. buy me a beer, my choice)

The following recipes are from my mission to {REDACTED}

Thank you Ricardo!

Daube de Boeuf with Belgian Ale

This is a cold-weather comfort food, on trip into international scene, especially a one-pot rock star beef stew that will warm you from the inside out. This is “food with a hug” at its best. On the technical side, it’s simple. Resist the temptation to fussy it up until you’ve made it a few times, then you can do what you want with it.

Ingredients

- 3 pounds trimmed beef chuck, cut into 1 1/2-inch pieces
- Kosher salt
- Freshly ground white pepper
- 1 1/2 cups all-purpose flour
- 1/4 cup plus 2 tablespoons canola oil
- 3 medium onions, thinly sliced
- 4 garlic cloves, minced
- One 12-ounce bottle Duvel or other Belgian golden ale
- 4 cups beef stock or low-sodium broth
- 3 thyme sprigs, 3 parsley sprigs and 1 bay leaf, tied in cheesecloth
- 10 new potatoes, cut into 1/2-inch pieces
- 2 large carrots, cut into 1/2-inch dice
- 1 tablespoon Dijon mustard
- 2 tablespoons red wine vinegar

How to Make It

Step 1

Preheat the oven to 325°. Season the beef with salt and white pepper. In a large resealable plastic bag, combine the beef and flour and shake well. Remove the beef from the bag, shaking off the excess flour. In a large enameled cast-iron casserole, heat 2 tablespoons of the oil until shimmering. Add one-third of the beef and cook over moderately high heat until browned all over, about 5 minutes; reduce the heat if the meat browns too quickly. Transfer the meat to a plate. Repeat with the remaining oil and beef.

Step 2

Pour off all but 2 tablespoons of the fat from the casserole. Add the onions, season with salt and pepper and cook over moderate heat, stirring occasionally, until softened and browned, about 8 minutes. Add the garlic and cook until fragrant, 1 minute. Add the beer and cook, scraping up any browned bits stuck to the bottom of the casserole. Add the beef back to the casserole along with the stock and herb bundle. Bring the stew to a boil, cover and bake for about 1 1/2 hours, until the meat is very tender.

Step 3

Gently stir the potatoes and carrots into the stew, cover and bake for about 25 minutes longer, until the vegetables are tender. Discard the herb bundle. Stir in the Dijon and vinegar, season the stew with salt and white pepper and serve.

Make Ahead

The stew can be refrigerated for up to 3 days.

IPA and Basil Mashed Potatoes



Yield: 5-8

Prep Time: 10 minutes

New Belgium Brewing's Ranger IPA lends a light citrus flavor to these mashed potatoes while the basil adds nice color and aroma. These make the perfect side dish to accompany a hearty dinner.

Ingredients

- 4 lbs Yukon Gold potatoes, roughly peeled and sliced 1/4"
- 3 Tbsp salt
- 3 cloves garlic, minced
- 4 Tbsp butter
- 3/4 cup milk
- 1/2 cup [New Belgium Brewing's Ranger IPA](#)
- 9 leaves basil, chopped
- Fresh cracked black pepper to taste

Directions

1. To make these IPA mashed potatoes, put potatoes in a cold pot of water and add salt. Bring to a boil and then simmer for 15-20 minutes until fork tender. Drain and return to the pot.
2. Sauté garlic in olive oil just until it begins to brown.
3. Add butter, milk and [IPA](#). Cook until warm, then add to potatoes and mash them.
4. Fold in basil, adjust seasonings and serve.

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Brewstock

Is no longer moving.

IT IS MOVED.

(Buy local)

<https://goo.gl/maps/kwcbCspRiSazd37S7>

“Brewstock is moving locations! Starting January 1st, 2020, Brewstock will be located at 1300 South Broad Ave.”

Oliver Kodner
Brewstock Homebrew Supplies

Links

CCH:

[Membership Application Form](#)

Local Brewing Supply:

[Brewstock](#) **New location Jan 1, 2020**

Louisiana craft beer info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[504 Craft Beer Reserve](#)

[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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Upcoming Events

Upcoming Events 2020

January 8st	CCH Meeting @ D.H.
February 5th	CCH Meeting @ D.H.
February 25th	Mardi Gras 2020
March 5th	Fish fest and brew off (Crown Point. Sausage sign up sheets will be at the January meeting.)

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