



HOPLINE

Newsletter of the Crescent City Homebrewers Club

May 2022

Next Meeting: Wednesday, June 1st

Location: *Deutches Haus*

2022 Edition

Table of Contents

Volume 34, Issue 5

President's Corner	2
Brewoff Schedule	4
CCH Bus Trip	5
Brewstock Fest	6
Brew for Thought	7
Food and Whine	8
Club Links	14

PRESIDENT'S CORNER – May 2022

Hey Buckeroos,

It has been a very event filled month, and a lot of good things have happened, so let's dive right in.

Our Monthly meeting was held at the Deutches Haus, under the Big Ass Fan in the Warehouse. We moved there voluntarily so the Haus could have a free musical event in the main Halle. The main business of this meeting was a vote of the membership to approve changes to our Dues structure. There are now three levels of Dues: Basic, Advanced, and Master. The Basic level lets you go to Winterfest and meetings, and is \$30. Advanced allows you to vote, go to all events except Winterfest, come to meetings, and be entitled to all privileges of membership. This is also \$30. The Master level is a combination of the first two, and is \$60. By passing this motion, we have cleared up any ambiguity that may arise with the ATC. I am proud to say that the motion was passed unanimously.

We also had our biannual Crawfish Boil on May 21st. This is the first time, in my memory, that we actually cooked the crawfish ourselves. Steve Clark, Barney Ryan, Chad Bowman, Dianna Hoffman, and yours truly, split up into 3 teams to cook 247 pounds of Crawfish. Considering this was our first time, I think it went off very well. Sonny Day was nice enough to bring a slim of pilsner and Helles Bock, which complemented the food, and we had four homebrews on tap. We also had a swap meet that had glassware, steins, kegs, fittings, you name it. This has been a great way to upgrade your gear, or clear out your garage. I just wish more people had taken advantage of it. And last, but not least, we had a Brewoff. Hector led as Brewmaster to concoct a Wheat Ale. Oats, wheat, malt and rice husk were used to make a 1.048 gravity wort, which tasted great. Strict safeguards were in place to prevent crawfish from entering the beer. I hope they were enough. This was a great event in every respect and it feels good to be moving forward as a club again.

The next Brewoff will be at my house on June 18th, this is a "Brewing In A Bathing Suit" event, so bring a swim suit, sun block, and an insulated, non glass drinking vessel. The beer style will be a Strong Red Ale and spots are going quickly, so sign up.

Mona has been working diligently on this year's bus trip. The date is July 30th, and we will hit three breweries in Baton Rouge. Tickets are \$40 for members and \$50 for non members. Check the website for more information. Tickets can be purchased at the next meeting, or on our website.

We have a lot more events in the works, including something for Mead Day, Learn to Homebrew day, the Emerald Coast Beer Festival, and of course Brewoffs. We will also be moving toward having a completion, maybe next year.

I do have a sad piece of news, one of our previous presidents has died. Ellis "Russell" Schlotzhauer, Jr. passed away on May 19th. As one of the older members of this club, I would like to send my condolences to his family and friends.

Take care everyone, and keep brewing. Neil

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2022

President

Neil Barnett

Vice President

Genevieve Mattei

Treasurer

Johanna O'Brien

Secretary

Mona Wexler

Quartermaster

Will Lambert

DUMBO – Brewoff Czar

Chad Bowman

Webmaster/Social Media Director

Alessa Massey

Hopline Editor

Jack Horne

Education Czar

Hector Meier

BREWOFF SCHEDULE FOR 2022 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/8/22	Pale Ale	Deutsches Haus	1700 Moss St NOLA	Alessa Massey
2/19/22	Rye PA	Gerald Lester	Faith Lutheran Church Harahan, LA	Cancelled
3/12/22	Pils or golden ale			Cancelled
4/23/22	Brown Ale	Kevin Hingle	TBD	Cancelled
5/21/22	Wheat ale	The Haus	1700 Moss St. NOLA	Hector Meier
6/18/22	BIABS Saison	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	Will Thompson
July	Off			
8/20/22	BIABS Stout	Barney		
9/17/22	Wee Heavy	Chad Bowman	2700 Maureen Ln Meraux, LA	
10/22/22	Irish Red Ale			
11/19/22	Old Ale			

*BIABS = brewing in a bathing suit

Standard Wort price \$30.00 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 cbowman75@gmail.com or sign up at the meetings. [Buy a truck](#)

CRESCENT CITY HOMEBREWERS – 2022 BUS TRIP

From Mona Wexler:

Have you been missing the Crescent City Homebrewer's Annual Beer Bus Tour? Well, you are not alone! Luckily, we have scheduled the 2022 Beer Bus to Baton Rouge or bust!! We are leaving on Saturday, July 30th from Deutsches Haus at 11:00 a.m. to go taste beers at our state capital. We are scheduled to go to Rally Cap, Tin Roof, and Cypress Coast Brewing. Each brewery will offer a tour of the facilities so you can ask questions. Closer to the event, the breweries will let us know what food trucks will be there. The cost is \$40 per person for members and a guest. The nonmember/additional guest price is \$50 per person. We will return to the Haus at 8:00 p.m. I hope to see you for this fun CCH event!



Brewstock Homebrew Supplies presents



BREWSTOCK FEST

1 DAY
of PEACE
& BEER



SAVE THE DATE!!!
Saturday Sep 17, 2022

- Exclusively Homebrew •
 - Unlimited Sampling •
 - BJCP Competition •
 - People's Choice Competition •
 - Best Booth Competition •
- www.brewstock.com/festival

BREW FOR THOUGHT – MAY 2022

Bayou State Circuit

From Oliver

Hey y'all, please share the circuit website with the club.

<https://www.bayoustatecircuit.com/competitions2022.html>

The Bayou State Circuit is a great way to get involved with other homerbewers around Louisiana and send your beer in for competition, and to get some awesome feedback from great judges.

I've been talking with the guys who run the circuit, and they are looking for more representation from New Orleans. So, it'd be awesome to see some CCHB members climb the leaderboard in the circuit. Next year they are looking to even further expand the circuit into northern Louisiana. And I always thought it would be cool to do some inter-club competitions, or something like a battle between New Orleans clubs and Baton Rouge clubs.

Member in the News

From Will Lambert

Article about Richard Szydlo's brew pub on the front page of NOLA.com

https://www.nola.com/entertainment_life/eat-drink/article_7294ab0e-d878-11ec-8669-d35bca4a4e1c.html

Interactive Beer Consumption Map

From Paul Newfield

<https://www.visualcapitalist.com/cp/mapped-beer-consumption-in-the-u-s/>

BREW FOR THOUGHT – MAY 2022

Jamie Oliver's Beer Can Chicken

Serves 6

- 1 x 1.8 kg whole free-range chicken
- olive oil
- 1 x 330 ml can of beer
- 2 tablespoons barbecue sauce
- 1 fresh red chilli, deseeded
- 1 bunch of spring onions, trimmed
- ½ a bunch of fresh coriander
- For the rub:
 - 1 heaped tablespoon smoked paprika
 - 1 heaped teaspoon cayenne pepper
 - 1 heaped tablespoon fennel seeds
 - 1 heaped tablespoon coriander seeds
 - 1 teaspoon cumin seeds
 - 1-2 dried red chillies
 - 1 heaped teaspoon sea salt
 - 1 heaped tablespoon freshly ground black pepper
 - 1 heaped tablespoon soft dark brown sugar

Preheat the oven to 200°C/400°F/gas 6. Remove the chicken from the fridge and leave aside to come up to room temperature. Bash the rub ingredients to a fine powder in a large pestle and mortar, then drizzle the chicken with olive oil. Sprinkle over the rub and use your hands to massage all those lovely flavours into all the nooks and crannies.

Crack open the beer and pour out around two-thirds of it (or drink it!), then carefully lower the chicken cavity onto the can so it looks like it's sitting up. Position the chicken so it's upright on a roasting tray, then place in the oven and cook for around 1 hour 10 minutes, or until golden and cooked through. To check it's done, insert a knife into the thickest part of the thigh – the juices should run clear.

Brush the chicken all over with the barbecue sauce, then return to the oven for a further 10 minutes, or until dark and sticky. Meanwhile, finely slice the chilli and spring onions and pick the coriander leaves. Once ready, carefully remove and discard the can, then carve up the bird, scatter over the chilli, spring onions and coriander leaves, then serve.

UP YOUR BBQ! (June 1987)

By Larry Bristol of the Houston Foam Rangers Homebrew Club

The following is a test to up your BBQ (Beer Brewing Quotient). If you really get confused, the answers are provided at the end of the test . . . but no looking until you complete all of your answers! However, check all your answers – you wouldn't want to be the only one who doesn't know these interesting and useful facts. Up your BBQ!

1. The best beer in the world is made
 - a) At my house
 - b) At your house
 - c) In St. Louis
 - d) Without preservatives
 - e) To be served at 35 – 40° F

Ans.

2. Hops are called “hops” because
 - a) That is their name.
 - b) The first successful cultivation was done by a one-legged man.
 - c) Of the peculiar effect they have on heavy beer drinkers.
 - d) They look like rabbit food.
 - e) Of the famous whiskey made from them.

Ans.

3. Barley is
 - a) The first name of Mayberry's deputy.
 - b) A famous circus promoter.
 - c) An adverb meaning “not quite”.
 - d) Essential to the human diet
 - e) As barley does.

Ans.

4. The best thing to have with beer is
 - a) Mexican food
 - b) A buxom young lassie.
 - c) Two buxom young lassies.
 - d) A buxom young laddie.
 - e) A beer chaser.

Ans.

5. The worst thing to have with a beer is
 - a) A banana split.
 - b) A hangover
 - c) Two weeks of work due at 9:00 am tomorrow.
 - d) Cream de menthe.
 - e) The lack of a bottle opener.

Ans.

6. The cleanest organism know to man is
 - a) Mary Tyler Moore.
 - b) Boring.
 - c) The cockroach.
 - d) A fish.
 - e) Lager yeast.

Ans.

7. The best use for “Lite” beer is
- a) To wash your hair.
 - b) To wash your cat.
 - c) To wash your toilet.
 - d) To lower the specific gravity of distilled water.
 - e) To prevent aluminum cans from crushing under their own weight.

Ans.

8. Mr. T is best known for
- a) Being the world’s largest homebrewer.
 - b) Being ET’s father.
 - c) Authoring the famous bartending guide.
 - d) His guest appearance on Sesame Street.
 - e) His contribution to the PGA.

Ans.

9. The recipe for a “Depth Charge” is
- a) Equal parts of gasoline and alcohol.
 - b) Required training for all submariners.
 - c) Enough to make a beer lover cry.
 - d) Written on the Dead Sea Scrolls.
 - e) Syzygy.

Ans.

10. The only way to kill a beer infection is
- a) A Mafia hitman.
 - b) A silver bullet.
 - c) A wooden stake through the heart.
 - d) Phasers and proton torpedoes.
 - e) Serutan.

Ans.

11. A serious discussion of the techniques of beer making invariably leads
- a) To a demonstration of the techniques of serious beer drinking.
 - b) To a free-style dirty joke contest.
 - c) Innocent souls into paths of darkness.
 - d) To plans for a subsequent serious discussion of the techniques of beer making.
 - e) All of the above.

Ans.

12. After tasting your homebrew, a friend comments “This is almost as good as Michelob!” Your reaction is to
- a) Buy him a bottle of Michelob.
 - b) Break a bottle of Michelob over his head.
 - c) Stab him with a broken Michelob bottle.
 - d) Throw him into a vat at the Michelob brewery.
 - e) Do all of the above.

Ans.

SEE NEXT PAGE FOR ANSWERS AND SCORING

ANSWERS

1. The best beer in the world is made
 - a) At my house
This is correct. Actually it depends upon whether you are thinking in the first person (meaning your house), or in the third person.
 - b) At your house
If you mean this to be MY house then you are, of course, correct.
 - c) In St. Louis
No beer has ever been brewed in St. Louis.
 - d) Without preservatives
Only Miller is made this way. Hops were originally added to beer because of their preserving power. Who says that preservatives are all bad?
 - e) To be served at 35 – 40° F
At this temperature, the best and worst beers in the world are practically indistinguishable.

Score 1 point for answer a) or maybe answer b)

2. Hops are called “hops” because
 - a) That is their name.
You have a logical mind and are a lot of fun at parties.
 - b) The first successful cultivation was done by a one-legged man.
That was Oscar Beerlinski, right?
 - c) Of the peculiar effect they have on heavy beer drinkers.
This is sort of a trick answer. Experts agree however, that the moves made by beer drinkers toward the little house which sits away from the big house more closely resembles a run than a hop.
 - d) They look like rabbit food.
They also look like rabbit droppings. This term, however, has already been used for marijuana.
 - e) Of the famous whiskey made from them.
You have, of course, heard of “hopscotch”?

Score 1 point for answer a)

3. Barley is
 - a) The first name of Mayberry’s deputy.
Good ol’ Barley Fife
 - b) A famous circus promoter.
The Ringling Bros. & Barley and Bailey Circus
 - c) An adverb meaning “not quite”.
This barley makes any sense.
 - d) Essential to the human diet.
Right on!
 - e) As barley does.
Barley is only skin deep. Barley is in the eyes of the beholder.

Score 1 point for answer b) and love the circus.

4. The best thing to have with beer is
 - a) Mexican food
There is nothing in this world quite like Jalapeno peppers and an Irish Stout!
 - b) A buxom young lassie.
Why would anyone want to drink beer with a Collie?
 - c) Two buxom young lassies.
I don’t think that you have Collies in mind now do you? Unfortunately, anyone who wants two hasn’t learned to appreciate one yet.
 - d) A buxom young laddie.
Equal time. Lad is, of course, another dog.
 - e) A beer chaser.
A true beer drinker.

Score 1 point for answer a)

5. The worst thing to have with a beer is
- a) A banana split.
Actually, this is not bad at all. Try it sometime, especially after a chocolate pizza with anchovies.
 - b) A hangover.
While this is the worst thing to have from your beer, a nice Porter at 8 am will cure most hangovers.
 - c) Two weeks of work due at 9:00 am tomorrow.
Who cares? Relax – have a homebrew.
 - d) Cream de menthe.
Another trick answer. This depends on what beer you are drinking. This is the only way to drink Bud!
 - e) The lack of a bottle opener.
Sadist!

Score 1 point for answer a)

6. The cleanest organism know to man is
- a) Mary Tyler Moore.
Good guess, but there is some question as to the true relationship between MTM and Ted Baxter.
 - b) Boring.
It has already been established that Mary Tyler Moore is not the answer.
 - c) The cockroach.
Excellent thinking! You must know that the cockroach is 97% pure protein. Unfortunately, the remaining 3% is pure -----.
 - d) A fish.
Don't you know what fish do in that water? Yet they eat it, drink in it, and live in it. YECH!
 - e) Lager yeast.
Think about this! When these little buggers “break wind”, don't you love to stick your nose in it? Don't you love it when they urinate in the brew? Don't you eat the “stuff” on the bottom of the bottle and tell everyone “it's healthy – full of vitamins!” Can you name any other organism that you'll do all these things?

Score 1 point for answer c) It shows imagination.

7. The best use for “Lite” beer is
- a) To wash your hair.
 - b) To wash your cat.
 - c) To wash your toilet.
 - d) To lower the specific gravity of distilled water.
 - e) To prevent aluminum cans from crushing under their own weight.

There is no good use for “Lite” beer. Subtract 5 points if you answered this question at all.

8. Mr. T is best known for
- a) Being the world's largest homebrewer.
I pity the fool who picked this answer.
 - b) Being ET's father.
There is irrefutable evidence that ET was illegitimate.
 - c) Authoring the famous bartending guide.
Mr. T did not actually write the book although he did contribute many recipes.
 - d) His guest appearance on Sesame Street.
Unfortunately, he was upstaged by Mr. P and Mr. N.
 - e) His contribution to the PGA.
Why do you think they call these “tees”? I know, some jerk who answered question #2 is saying “Because that is their name!”

Score 1 point for answer e)

9. The recipe for a “Depth Charge” is
- a) Equal parts of gasoline and alcohol.
Gasoline and alcohol don't mix! Gasoline straight is not bad however.

- b) Required training for all submariners.
This is sick and I apologize.
- c) Enough to make a beer lover cry.
This is generally true but some have stronger constitutions than others.
- d) Written on the Dead Sea Scrolls.
Obviously, that is why they are called the Dead Sea Scrolls (and not because that is their name!)
- e) Syzygy.
Only if you believe in the Jupiter effect. Self-explanatory.

Score 1 point for answer d). Extra credit (3 points) if you can define syzygy without looking in the dictionary.

10. The only way to kill a beer infection is
- a) A Mafia hitman.
This requires the proper connections.
 - b) A silver bullet.
The Lone Ranger has no idea of how to kill an infection. For that matter, neither does Lon Chaney.
 - c) A wooden stake through the heart.
This method works but is impractical. It is nearly impossible to set your hands on 20 billion itty-bitty wooden stakes, to say nothing of driving them through the infection's hearts. (They will resist, you know!)
 - d) Phasers and proton torpedoes.
Another trick answer! Phasers, of course, do an excellent job but beer infections are practically immune to proton torpedoes.
 - e) Serutan.
This stuff will knock the crap out of Superman!

Score 1 point for answer e).

11. A serious discussion of the techniques of beer making invariably leads
- a) To a demonstration of the techniques of serious beer drinking.
 - b) To a free-style dirty joke contest.
 - c) Innocent souls into paths of darkness.
 - d) To plans for a subsequent serious discussion of the techniques of beer making.
 - e) All of the above.

Score 1 point for any answer. All of the answers are correct.

12. After tasting your homebrew, a friend comments "This is almost as good as Michelob!" Your reaction is to
- a) Buy him a bottle of Michelob.
 - b) Break a bottle of Michelob over his head.
 - c) Stab him with a broken Michelob bottle.
 - d) Throw him into a vat at the Michelob brewery.
 - e) Do all of the above.

After the previous questions, you probably think all of these answers are correct. You are right! Score 1 point for answer e). Incidentally, they should be done in the order specified.

ANALYSIS

How did you do? Compare your score to the following chart.

<u>Score</u>	<u>Meaning</u>
15+	Better bone up on your arithmetic. The maximum score is 14
12 – 14	Where did you learn about syzygy?
7 – 11	A good place to buy your pretzels to go with your beer.
1 – 6	Average
-5 to -1	It's time you learned there is no good use for "Lite Beer".

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:

[504 Craft Beer Reserve](#)

[Big Easy Bucha](#)

[Bayou Teche Brewing Company](#)

[Brieux Carre Brewing Company](#)

[Broad Street Cider & Ale](#)

[Bywater Brew Pub](#)

[Chafunkta Brewing Company](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Deutsches Haus](#)

[Gnarly Barley Brewing Company](#)

[Gordon Biersch](#)

[Kingfisher Cider](#)

[Miel Brewery and Taproom](#)

[New Orleans Lager and Ale Brewing Company](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing Company](#)

[Royal Brewery](#)

[Second Line Brewing](#)

[Skeeta Hawk Brewing](#)

[Urban South Brewery](#)

[Zony Mash Beer Project](#)

Member Pages:

[Crescent City Brew Talk](#)