



MYSTIC KREW OF BREW
MEETING MINUTES THURSDAY JANUARY 18, 2018

CALL TO ORDER

Call to Order by president Joe Taormina at the Rocks Restaurant and Lounge, in Covington. Toasts were offered to the Rocks manager, Linda.

TREASURY REPORT

Daryl Hope reported that the club treasury has a balance of \$311.86.

OLD BUSINESS

I. Election Results

President Joe Taormina
Vice President Bill Batson
Treasurer Darryl Hope
Secretary Benjamin Tate

December The club had their annual Christmas Party. No monthly meeting. Some of the Krewe gathered at the Brass Monkey Slidell and Black and Brew Hammond during the Holidays.

NEW BUSINESS

We look forward to a fun and beer filled year! Some future events in the works are:

- I. Club competition – Baltic Porter! Brew your best, judging will be Wednesday February 21st
- II. Two Bike Pub Crawls dates to be announced. Spring and Fall.
- III. Larryfest 2018 – June 23rd
- IV. More details to be announced on club brew gatherings.

Craft Beer week is May 14th – 20th

UPCOMING BEER FESTIVALS

- I. 2018 Winter Beer Fest February 24th Lake Charles
- II. 2nd annual Basin Brew Fest Mar 17th Morgan City
- III. Zapp's Beer Fest is April 14th. Always a fun event.
- IV. Emerald Coast Beer Fest in Sept. dates TBA

New for his years monthly meetings the Club will have a tasting and talk on a different style beer each month. For this months meeting the style was a Stout. Definition of this style is a dark brew that has aromas of roasted barley and malts. Low to medium malt sweetness with the presence of caramel and chocolate, with a dry-roasted bitterness in the finish. The two brews of beer that were for discussion were. The Abita Bad Mother Shucker Oyster Stout that was brewed with Willamette hops with a slight salty finish from Louisiana Oysters. The other brew Lazy Magnolia's Sweet Potato Cream Stout. This brew is brewed sweet potatoes adding background and lactose was added to give it a hint of sweetness. An additional stout was added Anderson Valley Brewing Stout that is aged for months in Wild Turkey Bourbon barrels. This brew has a rich chocolate and roasted barley flavor with fine bourbon character.

BREWER NEWS

- I. CHAFUNKTA Has different infusions weekly in their Randall. Also a weekly bike pub Crawl on Saturday's weather pending. Check their Facebook for times and dates.

Thanks to all who brought raffle items for the raffle.

Next Meeting Wednesday Feb.21, at Old Rail Brewing, in Mandeville

BEER TASTING

I. Hombrews

- Joe Taormina American Pale Ale
- Dave Harris Light Lager
- Dave Harris Hard Cider
- Curt NEIPA(New England IPA)
- Curt Christmas Brown Ale
- Curt Bresjnov Stout
- Ben and Hugh Satsuma Pale Ale
- Ben and Hugh Who's Your Daddy IPA

II. Commerical Craft Brews

- Ben and Hugh brought Bayou Teche Smoked Pumpkin Sasion

Have a safe and Happy Mardi Gras!

Happy Brewing!

Meeting adjourned