



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

“They who drink beer will think beer”

Washington Irving



Beth Madden, Editor
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Febrewary 2007

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

February Meeting
Scottish Ale Competition
Ijamsville, MD
Saturday, Feb 24, 2007
1:00 – 6:00 PM

March Meeting
Dan McCoubrey Memorial
Stout Competition
McLean, VA
Saturday, Mar 17, 2007
1:00 - 6:00 PM

April Meeting
Extract Beer Competition
Vienna, VA
Saturday, Apr 14, 2007
1:00-6:00 PM

Big May Events
May 5 – Chili Cookoff
May 12 – Spirit of Free Beer XV

Late Winter Greetings to Everyone

By Kathy Koch, Fearless Leader

As those of you who were able to attend know, we had an incredible spring-like afternoon for our January meeting in Gaithersburg. Thanks again to **Pete Ryba** for helping us land the beautiful facility. While I can't promise the same warm temperatures for our upcoming February meeting on the 24th, I can be sure that the warmth of good friends, tasty homebrews and excellent food contributions will greet all of us who can join in. Thanks in advance to **Lou** and **Harriet** for their generous hospitality. Remember to bring your Scottish ales for this month's club competition.

As I write this, winter has been paying us a serious and lengthy visit. That has not slowed any of the planning for our activities for the rest of the year as you can read elsewhere in this letter. Meetings are pretty well set and as the dates are finalized, they are being entered on the calendar at the BURP website. Next month we hold our annual stout competition on St. Pat's Day itself.

A wonderful team has come together to organize our Spirit of Free Beer (SoFB) competition on May 12. Thanks to **Rick Garvin** for doing a terrific job of recruiting the team. **Joe Gherlone** has agreed to take on the task of organizing and has already met with the great BURP members who have volunteered to take on individual tasks. They are putting in a lot of work on this signature BURP event. It's time to begin planning you brewing

schedules to prepare your entries. Our annual chili competition meeting will be May 5 and you will be able to drop off your SoFB entries at that meeting.

As I mentioned, our monthly club competition this month focuses on Scottish Ales. Why not get involved, learn more about the style and help out at the meeting by volunteering to judge during this competition. If you're a novice at judging, it's an opportunity to work with some of our more experienced judges, get to know more people and more about this style of beer. Let **Jamie Langlie** or **Jeanie Osburn** know of your interest. They would be happy to get you lined up to judge before the meeting date if you know you are coming.

In addition to your competition entries, remember to bring your home brews of any style for sampling and constructive comments. The fact that you made it and brought it is your extremely important contribution to the club. Out of your own brews? Bring some interesting commercial examples for tasting comparisons. As always, your tasty food to accompany the beers is also needed to round out the experience. Introduce yourself to folks you don't know and share a sample of something tasty.

See you all on the 24th.

Lovely Weather for Brrrrrewing, eh?

*By Jamie Langlie and Jeanie Osburn,
Co-Ministers of Culture*

The purpose of BURP's monthly competitions is to further the art and science of homebrewing by providing thoughtful feedback to Club brewers and by developing a cadre of well-qualified, educated judges.

Three cheers and a round of homebrew to the winners of January's BURP Club Competition for Category #10, (American Ale: A. Pale, B. Amber, C. Brown). Ribbons and BOTY points will be awarded. And the winners were:

1st Place- **Mike Neith**, 10B (American Amber Ale), Beer name – "Winnie's Seeing Red Ale" (hmmm, hope the 1st place got you out of the doghouse). Mike's beer is representing BURP at the February

AHA Club Only Competition for low-gravity/session beers. BOTY ytd total points, 3.

2nd Place- **Mel Thompson**, 10A (American Pale Ale), No Beer Name. BOTY ytd total points, 2.

3rd Place- **Bud Hensgen**, 10A (American Pale Ale), Beer name- "Sweet Susan Ale II". BOTY ytd total points, 1.

Thanks to all who entered, and a big thanks to our judges, **Herb Rose**, **Wendy Aaronson**, **Tom Cannon**, and **Matt Pyle**.

February's competition is Scottish Ales, Category 9A (Scottish Light 60/), 9B (Scottish Heavy 70/), and 9C (Scottish Export 80/). According to BJCP guidelines, the Scottish Ale subcategories share the same general description and are differentiated by gravity and alcoholic strength with the flavor profile tipped slightly toward the malt. Entrants should determine their subcategory based upon original gravity and alcoholic strength. The winner's beer will represent BURP at the March AHA Club-only competition for Scottish Ales. Remember: 1 entry per subcategory; provide 2 plain, brown, 12-oz bottles with plain caps; a removable paper label for each bottle identifying the brewer's name, beer style & category number, and the beer's name.

Desperately Seeking Judges

All you folks who will be taking the BJCP exam in March - here's your big chance. Practice your judging skills by judging this month's Scottish Ale Competition. All of you who are already BJCP judges, please take the time to mentor these prospective BJCP judges by judging with them. Please contact your Ministers of Culture to let them know you will judge.

SoFB

We've got the time, we've got the place, and you've got the homebrew! We've been assured by Jerry Bailey of Old Dominion (OD) that the prospective buyers of OD are enthusiastic about our continuing to hold SoFB at OD (though we're keeping Plan B opened should we need it). The date is May 12, 2007, with a deadline for entries of May 5, 2007 (at the Chili Cook-off meeting).

The committee for planning for SoFB has shaped up and includes:

General Organizer	Joe Gherlone
Prizes	Trish Koch and Jamie Langlie
Registrar	Robert Stevens
Assitant Registrars	Jude Wang and Alan Hew
Media/Promotions	Steve Marler
Steward Coordinate	Christine Johnbrier
Facilities Coordinator	Alison Skeel
Breakfast Coordinators	Bill Ridgely and Wendy Aaronson
Judge Coordinator	Andy Anderson
Lunch	Jim and Linda Rorick
Transportation Coordinator	Mark Hoegenmiller

There are always many tasks which need to be done and all help is greatly appreciated. Contact any of the above committee members or your Ministers of Culture to volunteer to help with this event. Get those kettles fired up!

February Education Scottish Ales

By Tom Cannon, Co-Minister of Education

We all know about Scottish Ales, right? 60/- (Scottish Light), 70/- (Scottish Heavy) and 80/- (Scottish Export), along with Strong Scotch Ales. Would you be surprised to hear that, with the exception of Strong Scotch Ales, this has become a dying style?

Two Scottish made beers have recently won Champion Beer of Britain. Neither has been what we traditionally think of when we think of Scottish Ales. The first was Caledonian's Deuchars IPA, which you can guess by its name is a fairly hoppy bitter. The second was Harvistoun's Bitter and Twisted, again by its name implying it's hardly a malty Scottish Ale. So, what's going on in Scotland?

The history of Scottish brewing is fairly well known. Because hops weren't grown in Scotland and therefore had to be imported, traditional Scottish Ales were not very hoppy. In addition, most likely due to Scotland's inherently cool temperatures, cool fermentation temperatures were also used

which tended to inhibit ester production found in many types of ale and augmented the beer's natural maltiness. So, what we were traditionally looking for are clean, lightly hopped, malty beers.

The question of the use of peated malt in Scottish Ale always comes up. My experience has been that Scottish beers produced and drunk in Scotland do not have peated malt or any other smoky malt character. We spoke to the brewer at Moulins brewery in Pitlochery, Scotland, a gentleman who was at least 60 years old, about the use of peated malt in beer production and his response basically was "Now why would you do that?" Peated malt is used in Scotch whisky production, not beer production. Now, perhaps at one time, long ago, brewers used some peated malt in some beers as they had no other fuel with which to malt the grain, but this practice has been phased out for quite some time. The BJCP guidelines say that any smoky character should come from the yeast, not from the malt. One explanation which I tend to believe is that back when homebrewing was starting, the only commercial Scottish Ales available were those that had, perhaps, sat on the shelf for quite some time and had some funky flavors that some homebrewers naturally assumed came from the use of peated malt. This is to say that it could be another HUL (Homebrewers Urban Legend). Nobody really knows, but the Scottish Ales currently served in Scotland are certainly not peaty or smoky.

So, again, what's going on in Scotland? I have CAMRA Good Beer Guides going back 20 years. In 1989, there were 6 breweries producing what we consider traditional Scottish Light, Heavy and Export. By 1997, there were 7 breweries producing those beers, but in 2007 they were down to only 3. Starting in 1995, under the designation Scottish 60/- or Light, the CAMRA guide starts to use phrases like "hard to find", and "virtually unavailable". On my first visit to seriously drink Scottish Beers in Scotland in 1988, I never saw any Scottish Lights, but 70/- and 80/- were fairly common. This was true again in 1999, but on our last visit in 2005, we could not find a single cask conditioned 70/-, though there were carbonated, keg versions available. Bellhaven, McEwan's and Caledonian 80/- were still readily available in cask form. Even more telling, in those Good Beer

Guides, in 1989, for Glasgow, 11 out of the 11 pubs listed carried either a 60/-, 70/- or 80/-. However in 1997 that number had dropped to 7 out of 9 and in 2007, the number was only 3 out of 13.

Then there's this. In the most recent CAMRA newsletter, it was announced that Scottish and Newcastle have stopped production of McEwan's cask 80/-. So what's happening? The answer is probably that young Scots believe that these old styles were their grandfather's beers and are not currently suited to their taste. More aggressive and pale beers appear to be more attractive to the younger beer drinkers. This is much like what happened to Mild in England. In the 1990's, cask Mild was very difficult to find. Now there has been a resurgence, largely due to CAMRA, but it remains to be seen if the same will happen in Scotland. Time will, of course, tell, but if you are looking for a good Scottish Light or Heavy, you might consider brewing one yourself.

At the February BURP meeting, we will be discussing Scottish Ales and what is currently being brewed there. We will have some commercial examples. If anyone out there sees any 70/- or 80/- examples, please bring a few bottles to the meeting (not the McEwans "Export" which is not a very good example). BURP will reimburse you and it would be appreciated. (Please send me an email ahead of time so I know what to expect.) The tasting will start at 1:00.

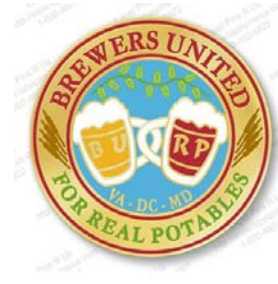
BURP to hold Beer Judge Certification Program (BJCP) Exam

BURP will be holding a BJCP exam for persons interested in become a certified beer judge. With the series of classes that were held last fall, there is a lot of interest in this exam. It will be held in Rockville on March 10.

This is a three hour timed exam that includes 10 questions on beer judging, beer styles and the brewing process and also includes judging 4 beers. A passing score is a 60. It is a difficult exam that requires extensive knowledge, but it has proven to

demonstrate that the people that have passed the exam know a great deal about beer and brewing and can therefore be counted on to reliably evaluate beer in homebrew competitions.

If you are interested in taking the exam, contact your ministers of education, **Wendy Aaronson** or **Tom Cannon**. There is a \$40 exam fee, but BURP has agreed to cover that expense for BURP members taking the exam



BURP Lapel Pins Still For Sale

The new BURP lapel pins have arrived and will be available for purchase at the January BURP meeting. About 1/2 of the 200 pins ordered were sold at the holiday banquet, so they are going quickly.

The pins are 1" in diameter, gold plated, and have a butterfly clutch on the back. Each comes in its own poly bag. The final pin design is reproduced above.

Pins are being sold for \$3.00 each. Just bring cash or a check payable to BURP to the meeting. If you can not make the meeting but would like to purchase one or more pins, please contact **Bill Ridgely** at ridgely@burp.org or 301-762-6523.

Trivial Beer-Suits Gluten-Free Beers *By Charlie Pavitt*

Sadly, not everyone can drink beer as we normally think of it; an alcoholic beverage made primarily from barley, hops, yeast, and water. For various reasons, some people must stay away from alcohol. For them, the brewing industry has for quite a few years provided (almost) alcohol-free, about which I

need not inform you. This month's beer-suits is written for another category of folks; those who cannot tolerate gluten (celiac disease). As a consequence, the primary beer grain (barley), number one adjunct (wheat), and other likely additives (oats and rye) are out of bounds. But, there are many gluten-free grains that could potentially be fermented, including among others buckwheat, sorghum, rice, corn, millet, and quinoa (see www.bellaonline.com/articles/art30583.asp). And where there is a market, there is someone trying to fill it. Breweries specializing in gluten-free beers are beginning to appear, some from celiac brewers. Further, the world's first gluten-free beer festival was held in Chesterfield, England, last February with support from CAMRA (see www.glutenfreebeerfestival.com). Five beers were awarded blue ribbons for being good (good may not be great, but one must start somewhere).

Here are some of the breweries that are producing gluten-free beers:

From the U.S.:

- Milwaukee's Lakefront Brewery, a sorghum-based ale entitled New Grist that garnered one of the blue ribbons;
- New York's Ramapo Valley (RVB; www.ramapovalleybrewery.com), makers of a honey-based beer, a second blue-ribbon beer;
- Bard's Tale (www.bardsbeer.com), run by a couple of celiacs, who brew a sorghum-based American lager called Dragon's Gold (unavailable for the festival) and are planning to add an ale.

From England:

- Green's (www.glutenfreebeers.co.uk), brewers of a menagerie including Explorer Stout (a third blue ribbon winner), Discovery (just described as a "beer"), Pioneer and Trailblazer Lagers, Herald Ale, Endeavour (a "double dark"), and Pilgrim (a cherry beer);
- Hambleton Ales (www.hambletonales.co.uk) provides an ale and a lager;
- Fine Ale Club's (www.ale4home.co.uk/fine_ale_club.htm) Against the Grain bitter, a fourth blue ribbon winner.

From Quebec:

- New France Beers' La Messagère (www.lesbieresnouvellefrance.com), a pale ale made from rice and buckwheat.

From Australia:

- O'Brien (www.gfbeer.com.au), a lager and a fifth blue ribbon winner, with brown and pale ales reportedly coming soon.

Several of these can be purchased on-line (just google "gluten free beer") and are beginning to appear at stores. There is some discussion on-line about brewing gluten-free, but I only saw one recipe. Unfortunately, it looks atrocious (the author compares the result to Coors Lite, which makes sense if you look at its ingredients).

Gluten free beers can be found described as such in the 2005 Brewers Association Style Guide as a hybrid/mixed style. In that vein, we conducted a tasting/judging of Dragon's Gold (of which I found available six-packs at my beer store, State Line Liquor of Elkton, Maryland) at the GABS Beer Dinner on January 27th. Collectively, we found it highly diacetyl and a bit cardboardy (I have no idea how old the bottles are). But it was drinkable. And if your options were a flawed but drinkable beer versus no beer at all, ever, which would you choose?

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Feb 1987

The second BURP meeting of February 1987 (the first being a postponement of the January meeting) was held on Feb 24 at the Wide World of Wine in the District. While the theme of the meeting was the annual stout competition, the election of club officers remained the primary unfinished business. The only officer so far elected for the New Year was **John Gardiner**, who volunteered to be the club Secretary & newsletter editor. At the February meeting, **Katherine Long** was nominated and elected as new club Li-beerian. However, no volunteers stepped forward to assume the roles of President, Vice President, or Treasurer, so election of these officers was once again moved forward to the next meeting. The stout competition was judged by all members present rather than a panel of judges. For the first time, a homebrew was

entered in a club competition in a 5-gal corny keg, and this beer, brewed by **Blaine French** using a **Charlie Papazian** recipe, took first place. Second place went to **John Sedlander**, and third place went to **Don Kaliher**.

The Feb newsletter, the last from outgoing editor **Joel Spencer**, featured the all-grain recipe for **Matt Mueller's** 2nd place bock beer entered in the 1986 National Homebrew Competition.

10 Years Ago, Feb 1997

The Feb meeting and annual stout competition was held at the Oxon Hill Jaycee Center in Ft Washington, MD on Feb 11. Eighteen stouts were submitted for evaluation, somewhat fewer than the previous year. Incoming Fearless Leader **Tom Cannon**, along with **Dave Pyle** (who brought his stout served on a homemade nitrogen tap system) organized the judging. There were 3 first round tables, each of which sent at least 2 beers to the final round, which was judged by the club's most experienced judges. **Jim Caldwell** took 3rd place for his dry stout, **Greg and Tina Griffin** took 2nd with their Foreign Export Stout, and **Jim Busch** took the grand prize with his Imperial Stout (which bore a striking resemblance to what would become Victory Storm King). A number of upcoming beer events were also announced at the meeting, including the 1st Dominion Beer Festival, scheduled for June 27-29 in the field behind the brewery.

The Feb issue of BURP News was the last edited by the husband/wife team of **Bruce Feist & Polly Goldman**. Li-beerian **Bob Cooke** led off with an extensive review of the highlights from other club newsletters. **Lynne Ragazzini** followed with a report on the (since closed) *Three Rivers Brewing Co* in Pittsburgh (the first of her reports on the recently-opened brewpubs in her hometown). Other trip reports included **Bob Cooke's** visit to *Quarters* in Albuquerque, NM and **Bret Wortman's** review of the *Old Virginia Brewery and Smokehouse* in Newport News, VA. Wrapping up the issue was **Ben Schwalb's** article on Priming and Conditioning.

Our Brewing Process

by James Harrison

In theory, brewing beer is built on a common process whether you are a home brewer, brew pub or Anheuser-Busch. You convert the starches in your grains to sugars. Boil that into wort with a little hops and then cool the mixture, add yeast and wait for a couple of weeks. Of course, there are some details I have glossed over and some noticeable differences between what you might see at your favorite brewpub and the rig in your kitchen or backyard.

By the very nature of the hobby, homebrew set-ups tend to be as individualistic as their users and either by design or expediency each set-up has its own unique character – and occasional flaws. Some of us are just figuring out how to make a beer they can be proud of while others have been brewing for years and practically have a production schedule throughout the year. The intent of this photo diary is to share our brewing process with the club, possibly spark a little discussion and maybe even encourage somebody else to submit their own photo diary.

My brewing partner (Mark Cicci – pictured below) and I have been brewing sporadically for about 8 years, with breaks enforced by children, foreign job assignments and other such trivialities. In our current brewing incarnation, our goal is to brew about 3-4 times a year; enough to have some around the house and enter the occasional competition. Of late we have tried our hand at an American Pale Ale (quite good if I do say so myself), a Weizen (drink it quick) and a Belgian Goldeny, Paley-Ale thing. This time we thought we would do a Fullers ESB clone.



We are both engineers, so we tend to have more of the pragmatist than the artist in our brewing. We carefully record our recipes, measure

temperatures, and generally document what we do in the hope that we can control our brewing and learn from our mistakes. For example, our very first brewing lesson was that we needed a longer spoon for stirring wort and that it probably shouldn't be made of metal. The second lesson was that a set of tongs can retrieve a spoon from boiling wort.

Mash Tun

Our mash tun is a highly specialized piece of equipment, as can be seen in the picture; but, it has proven to be very effective at holding a set temperature for the 60-75 minute mash. The biggest challenge we have had is working out the exact temperature of the water we add to the mash to achieve the desired mash temperature. For several batches we would consistently be a few degrees cool and we would have to bump it up with additional hot water; but, we seem to have it dialed-in now. For this particular brew, the mash was 60 min at 150 degrees F.



Lauter Tun and Sparging

Once the mash has spent its time in the mash tun, we transfer it to our lauter tun – a second hand “Zapap” lauter tun. If you are not familiar with this type of mash tun, it is basically a 5 gallon bucket with hundreds of small holes in the bottom that allows the water and sugars to flow into another bucket while leaving the spent grain behind. The sparging process consists of slowly draining and recirculating the fluid through the grain bed until it “runs clear”. Note that “clear” is a pretty subjective measure and depends on a number of factors including, but not limited to, pain in the wrists from holding the measuring cups and a general boredom factor. Once we are satisfied that the wort is running clear, we start adding 170F sparge water and draining the wort into the brew kettle.

Brew Kettle



Like many brewers we have moved the brewing (and all of the associated smells and spills) out of the kitchen and into the yard. Of course one of the great moments in recent home brewing is the popularity of deep fried turkeys; making big propane burners and 8 gallon pots readily available. That is the combination we used. The biggest effort is to try to prevent boil-overs. Our recent program of skimming the foam that builds up on the surface of the wort as it approaches boil and easing the flame back at the same time has reduced our boil-overs. Although it has simultaneously reduced the drama and excitement of seeing boiling, wort-foam cascade all over the sidewalk. We use both pellet and leaf hops based on recipe and availability; all measured with a basic kitchen scale.

Chilling Wort & Pitching Yeast

In order to cool the wort down to a temperature suitable for yeast survival, we use a copper coil chiller, which is a massive improvement over the ice around the brew kettle method we started with (that takes two or three hours at best). In order to sterilize the chiller, we drop it in the wort about 5 minutes before the boil ends (as we are adding the last bits of hops). Experience – and melted plastic – has taught us to be very careful with the tubing around the hot spots. Once the boil is over, we carry the brew kettle with the chiller over to the kitchen sink. The chiller is hooked to the tap and cold water is run through. Depending on what time of year it is (and how cold the cold water is), this is a good time to have a beer or two.



In order to keep bad things (bacteria and the like) out of the beer, we do cover the brew kettle at this point. Once the beer is down to a good temperature for the yeast (usually in the 70's F) we pour it into the carboy, oxygenate it and pour the

yeast in. A couple of notes here - this batch was the first time we have used a glass carboy rather than a plastic one for the primary fermentation. It appears to have had zero effect on the beer. An oxygen stone is a big (actually colossal) improvement over stirring the beer to get the oxygen in. However, you have to be careful. We have had the oxygen stone fall into the beer (we left it in for fermentation and both the beer and stone were fine). We have melted tubes trying to boil the stone and we have been aggravated in trying to get the oxygen going. One solid recommendation is to give the oxygen a quick test while it is in the boiling sterilization water.

Finishing Up

Generally we have always had a good fermentation by the morning after the boil. So if you don't, I can't really help you - try more yeast. After a week in the primary ferment, we (actually just Mark since it's in his basement) rack the beer over to the secondary carboy.

Another week or so and we (or again Mark as he hogs all the really good jobs) bottle the beer using a pretty standard bottling siphon after adding a bit of sugar water to the beer to give us carbonation and in 4-6 more weeks we are enjoying our (nearly) 2 cases of beer. I can report that the ESB pictured in this article turned out quite well, though you will have to take my word for it as neither Mark's supply nor mine has lasted this long.



[Thank you to James for taking the time to share his and Mark's experiences as home brewers.]

If you would like to share your experiences, please send an email to madfox@comcast.net.]

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance – 4 Jan 07	\$19,242
Income	\$922
Expenses	\$682
Current Balance – 15 Feb 07	\$19,482

BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed description of the item, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project.

Spreadsheets and other financial data are available on the BURP website to registered users at <http://burp.burp.org/Default.aspx?tabid=438>.

Membership Update

By Christine Johnbrier, Ministrix of Propaganda

This month we welcome new members **Joshua & Kathy Nay** of Falls Church, VA; **Scott Roberts** of Washington, DC; **Paul & Kelly Quick** of Herndon, VA; **Yancy Bodenstein** of Gaithersburg, MD; **Scott Wise** of Waldorf, MD; and **Michael Tonsmeire** of Arlington, VA. A special welcome back to **Christian & Jessica Parker** of Leesburg, VA and **Jack Mowbray** of West Friendship, MD.

Please keep your contact information up-to-date....most importantly, your email address. If you are not receiving an electronic notification each month with the newsletter link, that means I don't have your current email address! Send your contact information to membership@burp.org, and I'll see that your info is updated.

CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 327
 FAMILY: 98 (x2) 196
 INDIVIDUAL: 107
 HONORARY: 24

Hop Notes from the Libeery

By Mel Thompson, Minister of History

The BURP Libeery is open 24/7 for your reading and research needs. If you wish to check out a book, contact Mel Thompson at sonoffthomp@comcast.net prior to the monthly meeting and your request, if available, will be delivered.

New to the BURP Libeery:

"Radical Brewing" by Randy Moser - recipes, tales and world-altering meditations in a glass

"Sacred and Herbal Healing Beers" by Stephen Buhner - the secrets of ancient fermentation

"Designing Great Beers" by Ray Daniels - the ultimate guide to brewing classic beer styles

Be the first to check out one of these excellent books and brew better, more interesting beer.

If you don't see what you want in the Libeery list, let me know what you are looking for and I will try to locate it for you.

Cheers, Mel

Febrewary Website Update

By Paul & Stein Langlie, Co-Ministers of the Web

There are approximately 145 people registered on the website. All registered users can participate in the web forums and burp members can create a personal blog. If you want to share a recipe with the world, the online forums or the blog are the perfect place. Members can also search the online member database and access other members-only documents. To view the membership list, you need to log in to the site; registration is free and easy. Once registered, you can also keep your contact

information current. Visit <http://burp.org> and click "Register" or "Login". If you still haven't done so, please register on the burp website. Still reading? Thought we'd put an internet/beer/joke in our article this month - but couldn't think of one - so instead how about you google this: WIMLIACLDAB? BTABFACTW! ...then register on the burp.org website. Cheers!

Editor's Corner

By Beth Madden, Minister of Truth

I invite any interested in submitting anything from a feature or general interest articles to travelogues, recipes, etc. to do so. Please send to madfox@comcast.net. Your fellow BURPers and I are looking forward to hearing from you!

Cheers – T.I.W.

The BURP Doxology

*Praise BURP from whom beer blessings flow,
 Praise BURP ye brewers here below,
 Praise BURP above ye heavenly hosts,
 Praise barley, hops and yeast the most
 Aaaaaaaaaaaa, Drink!
 (Al Lowry, 1994)*

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