



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

May your glass be ever full,
May the roof over your head be always strong,
And may you be in heaven
Half an hour before the devil knows you're dead.
Irish Drinking Toast



Beth Madden, Editor
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March 2007

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WHAT'S BREWING

The list of Irish saints is past counting; but in it all no other figure is so human, friendly, and lovable as St. Patrick - who was an Irishman only by adoption.
~ Stephen Gwynn

By Kathy Koch, Fearless Leader

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

May Meeting
Best Beer with Chili Competition
Fairfax, VA
Saturday, May 5, 2007
1:00-6:00 PM

May 12 – Spirit of Free Beer XV

'Tis true. I have it on good authority that on March 17, everyone is at least a little bit Irish. The March 17 BURP meeting will bring out the Irish in all of us with a stout competition and all of the appropriate food accompaniments. The Emerald Isle will temporarily relocate for our convenience to McLean, VA at the home of **Rick and Christine**. Wearin' o' the green is optional but definitely encouraged.

Our February gathering took place on a made-to-order Saturday in Ijamsville, MD. In spite of February's well-deserved reputation as a cruel and wintry month, our meeting date landed on a beautiful, sunny Saturday at the home of **Lou and Harriet**, where we enjoyed Scotch ales and a buffet table filled with tasty treats. There were lots of desserts to tempt even a modest sweet tooth. A special treat was the yummy and hearty soup

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. **Do not include graphic files.** Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to membership@burp.org.

brought by **Calvin Perilloux**. (I can't wait for your surprises for the March meeting.)

The Spirit of Free Beer Committee met and firmed up plans for the big May 12 competition. A highlight of the meeting was the enlightenment segment featuring the BJCP Scotch Ale styles. By the time of our meeting, a number of our group, having been guided and encouraged by our enlightenment ministers, will have taken the BJCP exam and be awaiting the results. Congratulations to everyone who worked so hard on this.

As I write this, the snow is once again falling, but Spring is not to be denied this time. Daylight time begins on the 11th and the snow will be gone long before then. It's brewing season again! And none too soon either! Elsewhere in this newsletter, our immediate past president, **Steve Marler**, has set forth a challenge to us all. We are a homebrew club and he has asked us all to try to brew at least one beer for the Spirit of Free Beer Competition. Let's see what we can do to boost our overall member participation. Call a friend, call an acquaintance, call a stranger and brew a beer. Sounds like fun. If you don't do better than Steve, I can promise you'll do as well and likely better than I ever have. It doesn't matter. You'll have beer to share, and we're all better off.

So, for the meeting on the 17th, bring your samples, tell us of your plans and join us for a bit o' fun and a glass of stout.

February Competition Results

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

The purpose of BURP 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.

Congratulations to the winners of our February BURP Scottish Ale (Category #9) competition!

1st Place – **Mel Thompson** for "I Love Jamie" Scottish 70/

2nd Place – **Calvin Perilloux** for his Scottish 60/

3rd Place – **David Todd** for "Headless Highlander" Export 80/

Mel's beer also will be BURP's entry to the AHA Club Only Scottish Ale Competition to be hosted by the New York City Homebrewers Guild in April. Congratulations!

Thanks to our intrepid judges, **Andy Anderson**, **Bill Strehl**, **Calvin Perilloux**, and **Joe Gherlone**. For their service to the Club, these folks received extra raffle tickets, and their names will be entered in a special appreciation drawing for judges and stewards to be held at the December meeting.

Calling All Judges!

Judges, both experienced and novice, are needed for the March and April BURP Club competitions. The March Stout competition will be judged off-line at the **Garvin/Johnbrier** residence at a date and time TBD. This competition traditionally attracts many entries, and as a result, several judges would be most welcome. To volunteer, **contact Jamie Langlie** at Jamie@langlie.com

March McCoubrey Stout And April Extract Competitions On Tap!

In March, BURP will hold our annual, St. Paddy's Day Dan McCoubrey Stout Competition. The Category is **#13**, which includes: **A. Dry Stout; B. Sweet Stout; C. Oatmeal Stout; D. Foreign Extra Stout; E. American Stout; and F. Russian Imperial Stout**. A full description of the style and its subcategories can found at <http://www.bjcp.org/styles04/Category19.html> Brewers should bring two bottles of each entry they wish to submit. Winners will receive BOTY points and ribbons.

The April competition for **Extract Beers (All Categories, Excluding Meads and Ciders)** is designed to encourage broad member participation. Most of us started our homebrewing journeys with extract beers and gradually grew into all-grain brews, with ever more sophisticated equipment and techniques. Here's an opportunity for experienced brewers to go back to their roots, and for our newer/novice extract brewers to shine. Winners will receive BOTY points and ribbons. In addition,

the **top entry from this competition will represent BURP for the AHA Club Only Extract Competition to be held in May 2007.**

Guidelines are:

Extract Beers [All Categories, #1 - 23] -- Per AHA Guidance, extract must make up more than 50% of all fermentables. Adjunct grains for color and flavor can be steeped, but NO MASHING IS ALLOWED. More background on brewing extract beers can be found at:

Home brewing beer at home can be as easy as boiling water!

http://www.brewyourownbrew.com/beer_brewing.htm

Forum Discussion of Extract Brewing

<http://www.homebrewtalk.com/forumdisplay.php?f=37>

Different Brewing Methods (including extract brewing)

<http://www.brewitup.com/brewingmethods@brewitup!.htm>

Enlightenment Corner

By Wendy Aaronson, Co-Minister of Enlightenment

Extract Brewing Session – March 17 BURP Meeting At 11:00 AM

Don't have time to brew? You don't have equipment or space for brewing? It's easier to pick up a 6-pack of commercial beer at your local beer store than brew a beer? The answer to your dilemma is EXTRACT BEER. Besides the standard homebrewing supplies, you need a large 4-5 gallon pot, a heat source (I have even used a simple immersion coil to bring the wort to a boil), and 1-1.5 hours depending on your multitasking abilities. In my extract brewing days, I usually brewed while preparing dinner, studying, and even while completing my tax forms. Next month, BURP will have an extract beer competition. This is a great opportunity for everyone to participate in a BURP competition and celebrate homebrewing.

To prove how simple it is to get started, join **Tom Cannon** and me in making an award-winning beer that will be entered into several competitions.

The results from competitions indicate that you can win a gold ribbon with an extract beer. It is not too surprising that to make an award winner, whether extract or all-grain, it is all about recipe formulation, fresh ingredients, technique, and sanitation. We will discuss each of these considerations during the brewing session that will start promptly at 11:00 at Rick and Christine's home. Remember that one of the primary advantages to making an extract beer is that it is quick, and we will prove it. We plan to fill the fermenter and be completely cleaned up by the time the meeting starts at 1:00. We look forward to seeing you.

The Gauntlet Has Been Thrown

By Steve Marler

"Accept the challenges so that you may feel the exhilaration of victory." General George S. Patton

BURP is a home brew club, and what a home brew club it is. There are many people in the club that do not brew or used to brew and do not now, but encourage and support the brewing of good beer. That's fine. We embrace the diversity of our great club.

There are defining moments or activities for any organization. And because BURP is a home brew club, one of the defining events for the club is the Spirit of Free Beer. It is the one regular BURP event that encourages and rewards home brewing that is recognized nationally. I believe that all the members of the club should try to help and support this defining event.

I challenge the members of the club that currently do not brew. I challenge you to support this defining event. I challenge you to brew one beer this year and enter it into the SoFB. I challenge you to do better than I do at the SoFB, which should not be that great of a challenge based on my recent performance.

I do not think it is too much to ask of members to take 3 to 5 hours of one day to brew a beer and enter the SoFB. For those that do not have the equipment to make a beer or who have never brewed, take a couple of minutes to pick up the phone and call one of the members of the club that

does brew and ask "Hey, can I brew a beer with you?" Or if you have not brewed, participate in the introduction to brewing class that Wendy and Tom will be doing at the March meeting.

So I have challenged all of you. I have challenged you to brew one beer and enter it into the SoFB. I have challenged you to do better than I do at the SoFB. Will you pick up the gauntlet and accept the challenge?



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 ½ 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 Beer and Religion, Part 2: Mesopotamia

By Charlie Pavitt

I wrote on this topic back around September, with that material mostly based on the now hundred-year-old book Hundred Years of Brewing (that equals two hundred, but the book goes back before then). This time I am inspired by Gregg Smith's Beer: A History of Suds and Civilization from

Mesopotamia to Microbreweries, but most of the details come from www.beeradvocate.com.

As is now well-known, about six thousand years ago, residents of the Fertile Crescent discovered that bread left accidentally out in the rain eventually turned into a liquid with pleasantly intoxicating effects. The Sumerians figured out how to perform this transformation themselves but were apt to give credit to the spiritual world for its achievement. Ninkasi, whose name means "the lady who fills the mouth," was the goddess who oversaw brewing and who lent her name to the later Babylonian root word for beer, kassi (I say "root word" because versions of it referred to different types; "kassi" itself stood for black beer, "kassig" for red beer, "kasmusig" for spiced beer, among others). The Hymn to Ninkasi was written on a clay tablet around 1800 B.C., although it is likely far older than that. It contains the recipe that Fritz Maytag and Solomon Katz attempted to reproduce, with, to maintain historical accuracy, women doing the actual brewing. The following is an edited version of the Hymn; see http://beeradvocate.com/news/stories_read/304/ for the entire work:

*You are the one who handles the dough [and]
with a big shovel,
Mixing in a pit, the bappir with sweet aromatics,*

*You are the one who bakes the bappir
in the big oven,
Puts in order the piles of hulled grains,*

*You are the one who waters the malt set
on the ground,
The noble dogs keep away even the potentates,*

*You are the one who soaks the malt in a jar,
The waves rise, the waves fall.*

*You are the one who spreads the cooked mash
on large reed mats,
Coolness overcomes,*

*You are the one who holds with both hands the
great sweet wort,
Brewing [it] with honey [and] wine.*

*The filtering vat, which makes a pleasant sound,
You place appropriately on a large collector vat.*

*When you pour out the filtered beer of
the collector vat,
It is [like] the onrush of Tigris and Euphrates.*

The Epic of Gilgamesh, the world's first known piece of literature and a classic creation myth, continues the story. According to Horst Dornbusch (http://beeradvocate.com/news/stories_read/673), Gilgamesh wandered the land searching for the key to immortality, accompanied by Enkidu, a creature half man and half bull. The king of the city Uruk, the center of worship for Ninkasi, assigned one of the temple maidens the task of seducing Enkidu. After that deed was accomplished, she offered him bread and beer. To quote Dornbusch,

Then the epic continues: "The wild beast Enkidu ate bread until he was sated. He then drank beer, seven crocks full. His spirit relaxed and became free. He started to talk in a loud voice. Well-being filled his body and his face turned bright. He washed his matted fleece with water and rubbed his body with oil, and Enkidu became human." In short, it's beer that makes us animated, it's beer that propels us to civilization, and it's beer that makes us human. By gentling Enkidu's animal nature, beer helped to define who we are! Now go tell that to abstemious teetotalers and neo-temperance zealots!

Well said.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Mar 1987

The March BURP meeting, held on the 31st at the home of **Bob & Ellie Tupper** in Bethesda, finally brought closure to the club's search for officer volunteers. After another lengthy discussion bemoaning the fact that no one was willing to be club President, **Rod Rydlun** finally stepped forward and said, "Well, if nobody else wants to do it, I guess I'll take the job". Rod was immediately carried around the room on the shoulders of the cheering crowd. Well, not really - but there was a palpable sigh of relief that after three months, the

leadership of the club had finally been secured. This seemed to energize those attending, and the remaining posts were soon filled. **Ralph Bucca** volunteered to serve (and was immediately elected) as "President in Charge of Vice", and **Duane Fraver** assumed the role of club Treasurer. By the end of the meeting, Rod had solicited meeting sites for April through August, and Duane had begun collecting dues which had been in arrears since January. The leadership crisis had finally been resolved.

There was no club competition held at the meeting, but a number of great brews were presented. Bob & Ellie contributed a keg of pre-mixed Lord Chesterfield Ale and Pottsville Porter from the *Yuengling Brewery*. At the time, this "black & tan" combo was not available as a commercial product. Interesting homebrews at the meeting included one made using "mugi-cha" (oriental puffed barley) contributed by **Mark Noland** and two meads (one hopped and one unhopped) contributed by **Tom Campbell & Linda Sweeting**. There were several announcements made at the meeting which now have historical significance. Two new "chapters of BURP" were introduced - "BURP North" in Frederick, MD, started by **Bob Frank** of the *Flying Barrel*, and "BURP Burke" in Burke, VA. The first eventually became the "Frederick Original Ale Makers" (FOAM), and the latter became the "Brewers Assn of N. VA" (BANOVA). FOAM has become a sizeable club and remains quite active to this day. BANOVA eventually disbanded, but according to the AHA, there are now three active homebrew clubs in the N. VA area - the "Herndon Worthogs", the "Dulles Reg. Brewing Society", and the recently formed "NOVA Homebrewers". BURP Secretary **John Gardiner** reported on a beer tasting held on March 8 at the *Sir Food & Beverage* shop on Connecticut Ave. Featured was a recently-released new craft brew called "Pete's Wicked Ale" as well as beers from the *Young's Ram Brewery* in England. The *Young's* representative was **Joe Gold**, a longtime beer lover and budding professional lacrosse player. Quite a few BURPers eventually joined the "Young's Army", which provided its members with a free informative newsletter called *Young's Pints of View*. Joe hosted *Young's* events throughout the region until quitting the job to become a full time lacrosse pro for the Baltimore team. His defensive skills eventually

landed him in the *Professional Lacrosse Hall of Fame*.

The March newsletter, the first edited by **John Gardiner**, was the beginning of the modern era for the BURP News. John wrote a lengthy report on the February meeting containing numerous examples of what would become his trademark puns and bon mots ("If you missed the February meeting, you definitely missSTOUT!"). The 4-page newsletter also included bits of news from around the brewing community, a classified section with equipment for sale, swap, or giveaway, and a "Recipe of the Month" (the first, **Don Kaliher's** 3rd place stout recipe from the Feb competition).

10 Years Ago, Mar 1997

The March BURP meeting was held on the 15th at the home of **Alison Skeel** in Kensington, MD. A club kolsch and alt competition was the main order of business, ably run by **Dave & Becky Pyle** in the absence of Culture Minister **Mark Stevens**. These styles were not being brewed by many people at the time, so the number of entries was rather small. However, all agreed that the winning beers were excellent examples. **Steve Marler** took 3rd place for his kolsch, **Greg Griffin** took 2nd for his alt, and **Mike Horkan** took the top prize with his alt. While the judging panel of **Colleen Cannon**, **Christie Newman**, and **Lynne Ragazzini** evaluated the competition entries, BURPers participated in a silent auction for the remainder of **Ralph Semler's** brewing equipment, kindly donated to the club by the late President's widow, Doris. Items included a Corona mill and collection of Corny kegs. **Dave Pyle** became the owner of Ralph's coveted 4-tap kegerator (which I believe the **Pyles** still use to this day). The raffle, organized by Prosperity Minister **Doug Kruth**, featured numerous items recently obtained at the Blue & Grey Breweriana Show in Fredericksburg as well as bags of hops contributed by *Hop Union* representative **Dave Pyle**.

The club was still mourning the loss of **Ralph Semler** when two more untimely passings were reported in the March issue of the BURP News. **Bill "Mac" McLaren** was a long time member from S. MD best remembered for bringing succulent oysters to the club's annual oyster feasts. In 1992, Bill was

presented with a plaque by the club honoring his role as "Purveyor of Fine Seafood to the BURP Club". His many other interests included watch repair, serving as a Justice of the Peace in his home town of Lexington Park, and operating the *Cap & Cork Beer & Wine Supply Shop* out of his home. He was 76 at the time of his death. Also passing in March 1997 was **Marie Wright**, wife of longtime BURP member **Bob Wright**. Bob and Marie had been out of the country for several years at the time due to Bob's work with the American Embassy in Athens, Greece. Marie died of a heart attack on Feb 14, and she was buried on a mountaintop in Voula, Greece, overlooking the Aegean Sea.

On a more uplifting note, the March newsletter featured a report on the newly-opened *Church Brew Works* in Pittsburgh, a beautiful former Catholic church turned into a brewpub. Truth Minister **Dan Brown** examined the new BURP website recently brought online by club Web Minister **Lynn Ashley**. Li-Beerian **Bob Cooke** reviewed the offerings from a number of other homebrew club newsletters, and Culture Minister **Mark Stevens** explained the nuances of Bock Beer, the designated style for the upcoming April club competition.

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance - 15 Feb 07	\$19,517
Income for month	+\$184
Expenses for month	-\$348
Balance before SoFB	\$19,353
SoFB to date	-\$35
Current Balance - 7 March 07	\$19,318

Note: See spreadsheet on web for explanation of revised 15 Feb balance.

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>.

Mem-beer-sip Update

By Christine Johnbrier, Ministrix of Propaganda

This month we welcome new members **William & Alex Kupski** of Waldorf, MD; **Dave & Jennifer Hennessey** of Bethesda, 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: 267
FAMILY: 80 (x2) 160
INDIVIDUAL: 85
HONORARY: 22

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 sonofthomp@comcast.net prior to the monthly meeting and your request, if available, will be delivered.

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

Editor's Corner

By Beth Madden, Minister of Truth

I invite anyone 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
Aaaaaaaaaaaaa, Drink!
(Al Lowry, 1994)*

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