



# BURP NEWS

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**

*"A fine beer may be judged with only one sip, but it's  
better to be thoroughly sure."  
- Czech Proverb*



Beth Madden, Editor  
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**February 2008**

4305 Vermont Ave  
Alexandria, VA 22304



**February Meeting  
Porter Competition  
Ijamsville, MD  
Saturday, February 23, 2008  
1:00-6:00 PM**

**March Meeting  
Stout Competition  
Arlington, VA  
Saturday, March 15, 2008  
1:00-6:00 PM**

**April Meeting  
Extract Beer Competition  
College Park, MD  
Saturday, April 19, 2008  
1:00-6:00 PM**

## **BURP Welcomes 2008! Boost Brewing – No Excuses!**

*By Co-Fearless Leaders  
Jamie Langlie & Alan Hew*

January whizzed by, and we're now nearly to mid-February – whoosh! If you listen closely, you might hear the burbling of brew pots across the DC region as folks replenish their beer cellars to be ready for summer and competitions ahead. Have you brewed lately?

Our January meeting at the Washington Grove Community Hall was lively, tasty and informative. Thanks, once again, to **Pete Ryba** for helping us to procure this wonderful space. Also, a gold star to **Mel Thompson** for working with Pete on meeting set-up and clean-up. Ministers of Education **Wendy Aaronson's** and **Tom Cannon's** devilishly tricky blind tasting was a treat – even our veteran judges were more than a little stumped. Though, BJCP training and experience did seem to have a positive effect.

BURP's 2008 Executive Committee met prior to the regular meeting, and we're excited by the interesting ideas and events that our fellow officers have on tap for the year. [Note: The **Meeting Report** is posted on the "Members Only" section of the BURP website.] Highlights include:

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. 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](mailto:membership@burp.org).

- A ***BJCP exam preparation*** class presented by **Tom C.** and **Wendy A.**;
- ***New Libeery purchases*** – suggestions welcomed by **Bill Ridgely**,
- ***Spirit of Free Beer*** – contact Ministers of Culture **Bruce Bennett** and **Wendy Schmidt** to volunteer,
- Increased officer and member involvement with enriching our ***web content*** – contact **Stein and Paul Langlie** to learn more. **Bill R.** also is chairing a ***Web Study Committee*** to make recommendation on the future directions for our website,
- Soliciting more ***recipes and food/beer articles*** for the newsletter – contact **Beth Madden**,
- BURP sponsorship of a ***public education event*** at the ***Arlington Artists Alliance*** on April 27 – contact member **Bud Hensgen** to help,
- ***New, fun, non-BOTY competitions*** for up-coming meetings – more on this soon,
- ***Exploring supply deliveries*** from local brewing stores to members at BURP meetings,
- ***BURP's bus to the Cincinnati AHA conference*** in June – see additional information in this issue.

The 2008 National AHA competition is rapidly approaching, and we encourage you to fire up your brew kettles to participate. Brews currently in your brewing pipeline can be used to enter both the AHA competition in April and BURP's own Spirit of Free Beer in May. Once again, BURP will be doing a group mailing of AHA entries -- stay-tuned for more information. The Club plans to have a large contingent of members at the AHA Conference in Cincinnati, so it would be great if BURP beers were to be well-represented in the winners' circle.

Thanks to **Lou and Harriet** for hosting the upcoming February meeting! This is a great venue for a mid-winter meeting.

We want to remind everyone that BURP strongly encourages safe driving and the use of designated drivers by our members. We care about all of you, and as responsible Club members, we need to look out for one another. To that end, if you observe someone at a meeting who might need a safety

reminder, please, tactfully notify an Officer to help intervene.

The March meeting will feature both our annual **Dan McCoubrey Stout** competition and a traditional Irish stew. Sure and begora!

Thanks, as always, to everyone who pitches in to make BURP activities fun and successful! If you have ideas and energy for new events or activities, please share them with your Executive Committee. We love to hear from you!



*One of the best ideas of BURP 2007 was the development and production of our new Club logo denim and polo shirts. **Kathy Koch** and her team really outdid themselves with these! They not only look great, but they're comfy and wash like a dream. Paul and I took a couple of shirts (and a bunch of BURP pins) to Belgium with us in December to share with friends, such as Daisy, the proprietress of t' Beertje in Brugge (shown above, modeling her shirt). Daisy's cozy bar, with its amazing beer card, is a favorite haunt for BURPers traveling through the country. In fact, the day we stopped by, Daisy informed us of the happy coincidence that she'd just opened her annual Christmas card from her good BURP buddies, **Dave and Becky Pyle**. It's a small world!*

## From the Ministry of Culture

*By Wendy Schmidt and Bruce Bennett*

### *Co-Ministers of Culture*

Many thanks to all those who entered the Strong Ale contest in January. We had a total of thirteen entries; six old ales, four American Barleywines, and three English Barleywines. The winner of this contest turned out to be an Old Ale brewed by **Mel Thompson** (his "Too Big for a Brit Old Ale" 2006 version). Second place also went to Mel with an American Barleywine (his 2007 version), and third place went to **Mike McGuire** with an Old Ale. Congratulations Mel and Mike for these good strong ales. Mel's recipe for the winning Old Ale is at the end of this article. Also, many thanks to our outstanding panel of judges, **Tom Cannon, Wendy Aaronson, Bill Madden, Rick Garvin, Craig Somers, and Bruce Bennett** as well as many thanks to our steward, **Rod Rydlin** who provided outstanding support to our judges.

### **Spirit of Free Beer (SoFB)**

Planning for our 2008 SoFB is well underway. We are planning to hold SoFB 2008 on Saturday, 10 May 2008 at Old Dominion Brewing Company, Ashburn, VA. We have registered the SoFB 2008 with the BJCP. We are still in need of Volunteers for several important tasks from Prize Coordinator, Steward Coordinator, to Registrar. Please consider volunteering and helping the club manage this annual premier event for BURP.

### **Brewer of the Year**

With first and second place in the Strong Ale January competition, **Mel Thompson** has taken an early lead in the BOTY 2008 competition. With the winter weather being ideal for brewing, and our schedule of competitions set, next month's (March) competition is Stout, so we need brewers to start up their kettles and brew some beers to give Mel a run for his money!

### **February 2008 Monthly Competition: Porters**

As posted on the BURP website, the February competition is Porters (Category 12, all subcategories: that's Brown Porter (12A), Robust Porter (12B), and Baltic Porter (12C)). These dark complex ales are just right to quench one's thirst on a late February weekend afternoon. (Below are

brief excerpts from the BJCP on-line style guidelines for Porters, for more in-depth information and statistics, please go to: <http://www.bjcp.org/styles04/Category12.html>.)

Porters are described on CAMRA's website as "a London style that turned the brewing industry upside down early in the 18<sup>th</sup> century. It was a dark brown beer – 19<sup>th</sup>-century versions became jet black – that was originally a blend of brown ale, pale ale and 'stale' or well-matured ale. At the time, a generic term for the strongest or stoutest beer in a brewery was stout. The strongest versions of Porter were known as Stout Porter, reduced over the years to simply Stout. Such vast quantities of Porter and Stout flooded into Ireland from London and Bristol that a Dublin brewer named Arthur Guinness decided to fashion his own interpretation of the style. The beers were strong – 6% for Porter, 7% or 8% for Stout. Restrictions on making roasted malts in Britain during World War One led to the demise of Porter and Stout and left the market to the Irish. In recent years, smaller craft brewers in Britain have rekindled an interest in the style, though in keeping with modern drinking habits, strengths have been reduced. Look for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice and molasses, all underscored by hefty hop bitterness. Porters are complex in flavour, range from 4% to 6.5% and are typically black or dark brown; the darkness comes from the use of dark malts unlike stouts which use roasted malted barley."

Also, the Wikipedia website (enter: Porter (Beer)) explains the origins of the Baltic Porter subcategory of this style: "Exports of Porter from Britain to the Baltic inspired brewers across the region to try making it themselves. Every country with a Baltic coastline continues to brew Porter today. A version known as "Baltic porter" is brewed in Finland, Estonia, Latvia, Lithuania, Poland, and Russia. It is a higher alcohol content than ordinary porters. Baltic porter was introduced from Britain in the 18<sup>th</sup> Century as a top-fermenting (i.e., ale-style) beer. It remained an ale when local brewers - such as Carnegie in Sweden – began to produce it in the early 1800s. When breweries around the Baltic converted to bottom-fermentation in the second half of the 19<sup>th</sup> Century, many began to brew their

Porter with lager yeast. Today only a few remain top-fermented."

Some commercial examples of Porters are: Anchor Porter, Sierra Nevada Porter, Fuller's London Porter, Sam Smith Taddy Porter, Smuttynose Robust Porter and Zywiec Porter.

## Recipe Corner

### January 2008 Monthly Competition Winning Recipe:

"Too Big for a Brit Old Ale", brewed by **Mel Thompson**

Recipe for 5 gallons. (Mel's notes: A rather large Old Ale, heh, heh)

Grain:

13 # Maris Otter  
2 # Munich  
8 oz Cara pils  
8 oz Crystal 60  
8 oz Crystal 40  
8 oz Biscuit  
4 oz Belgian Special B  
Mashed at 154 deg F for 75 min

Extracts:  
added during boil

8 oz Panela cane sugar (you know, the very dark brown stuff wrapped in corn husks)  
12 oz dark Molasses

Hops:

60 Min - 0.8 oz Magnum 13% aa  
30 Min - 1 oz EKG 5% aa

Yeast: Wyeast # 1098 British Ale - 1000 ml starter re-pitched from a previous fermentation.

Fined with Irish Moss in the boil and gelatin when kegged.

OG - 1.100  
FG - 1.024

10% Alcohol by Volume  
45 IBU's

## BEEP, BEEP!! BURP AHA Bus Registration Underway

Join BURP's very own Merry Pranksters for a bus ride to remember. Travel to Cincinnati in style in a spacious, luxurious coach, with a rolling happy hour and plenty of homegrown entertainment!

BURP's bus to the AHA Conference in Cincinnati, OH, will depart at approximately 9:00 AM on Tuesday, June 17, returning on Sunday, June 22, to a parking location TBD. The current bus cost of \$256/person is based on a minimum of 30 passengers. We have capacity for approximately 45 people, and per person costs could be less if more riders join. If a minimum of 30 people has not registered by May 1, 2008, the trip will be cancelled, and all payments will be returned.

**NOTE: BURP is in negotiations to use our bus for a bourbon distillery tour on Wednesday, June 18, in collaboration with AHA. There may be an additional bus fee associated with participating in this event. Stay tuned for additional details.**

To register:

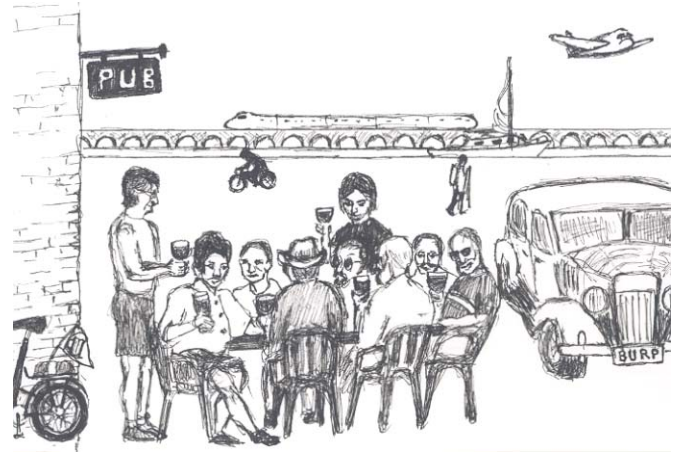
- Complete a form and a check made payable to: **Jamie Langlie**.
- Return the attached registration form at the end of BURP Newsletter and payment to:
  - [AHA Bus](#)
  - [c/o Jamie Langlie](#)
  - [3701 Decatur Ave., Kensington, MD 20895](#)
- If you prefer to pay with cash, you can do so at the March 15 BURP meeting.
- E-mail Jamie → [Jamie@langlie.com](mailto:Jamie@langlie.com) to let her know that your form and/or payment are on the way or if you have questions.

**All Riders Must be 21 Years of Age or Older**

## Lower Slower Eastern Shore Bike Ride

**12 April 2008**

**Ralph Bucca** will be hosting a weekend biking and camping event from his home in Princess Anne, Md., two hours from the Bay Bridge. Bring your bikes, camping gear and food for a Saturday night potluck dinner. Ralph will provide a Sunday morn waffle breakfast. Saturday's ride will cross over the two Wicomico River ferries, a possible visit to the new Bordeleau Winery and lunch in Princess Anne before returning back. This is an approximate 35-mile ride on flat country lanes. A shorter ride on Sunday will follow breakfast. Contact Ralph [rjbucca@hotmail.com](mailto:rjbucca@hotmail.com) for more info and directions.



## Wanderings

*By Craig Somers*

**22 March 2008:  
Baltimore Pub Crawl**

Reserve by March 1 at the Mt Vernon Hotel (410-727-2000) 24 W Franklin St, Baltimore by requesting the BURP group rate of \$99 for a room with one queen bed or \$109 for a room with two queen beds. The Saturday, March 22 pub crawl commences with appetizers in the Brewer's Art cellar (1106 N Charles St) from 5pm - 7pm. A block away we'll raise a glass in one of Poe's haunts - the Owl Bar in the Belvedere Hotel. Then it's on to the Fell's Point pubs: Wharf Rat, Max's, Ale Mary, Bertha's etc...

BURPers wishing to pedal to Baltimore can meet us in the parking lot on the east side of the College Park Metro Station for a 10am Saturday morning departure. Participants receive a map and cue sheet of the old stage coach route between DC and Baltimore which is 40 miles one way over moderate terrain. After eating the included breakfast at the Mt Vernon Hotel on Sunday morning, the bicycling group retraces the route back to College Park Metro Station. Each cyclist is responsible for carrying their own overnight gear unless someone wants to volunteer for sag wagon duty. Rooms at the Mt Vernon Hotel can be cancelled up until 3pm on March 21 if bad weather becomes an issue. Contact Craig Somers (301-423-0380) [craigsbike@hotmail.com](mailto:craigsbike@hotmail.com) or Jeanie Osburn (202-797-0511) [brewbub@verizon.net](mailto:brewbub@verizon.net)

## BURP Lapel Pins and Titanium Bottle Openers Available

The club recently received a new order of 200 beautiful BURP lapel pins, suitable for wear at all beer functions (and, they make great gifts for beer travelers). 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.

In addition to the lapel pins, a new order of 100 BURP titanium bottle openers arrived just before MASHOUT. Some were sold at the event, but there are plenty left. The openers are the small "claw" style, designed for easy attachment to a key ring. We guarantee this opener will last a lifetime. The price of \$8.50 per opener is very reasonable considering the cost of titanium has skyrocketed over the last year.

Just bring cash or a check payable to BURP to the next BURP meeting for the pins and openers you would like to purchase.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Feb 1988

The February BURP meeting was held at the Bethesda home of **Bob & Ellie Tupper**. There was no real theme for the meeting, but a large and lively crowd attended and contributed a wealth of good beer and good food. Newly elected President **Ralph Bucca** kicked off the meeting with the presentation of awards for the club stout competition held the previous month. After the presentation, the remaining beers entered in the competition were made available for tasting. New li-beerian **Don Kaliher** arrived with the BURP "traveling li-beery", nicely arranged in its own wooden carrying crate. While many great homebrews were unveiled at the meeting, the highlight was a commercial keg contributed by Bob & Ellie. They had recently flown in a keg of Bridgeport Winter Brew from Portland, OR for their regular beer tasting at the *Brickskeller*. This wonderful beer, brewed with Scottish pale & crystal malts and bittered with N. Brewer hops from Washington and Kent Goldings imported from Canada, was a true nectar of the gods, weighing in at 6% ABV. Bob told the crowd that it was even better when it arrived two weeks earlier. Homebrews at the meeting were many and varied, including some leftover holiday seasonals, such as **Steve Paul's** Honey Spruce Beer and **Rick Garvin's** Spiced Beer, flavored with at least six spices, including cinnamon, nutmeg, coriander, and cardamom. Food contributions went from the mundane (several loaves of beer bread) to the exquisite (**Phil Hugill's** home smoked bluefish).

The February newsletter was the first from new club Secretary **Bill Ridgely** (yes, that idiot). The Redskins had just won the 1988 Superbowl so got a mention in the masthead ("Ale to the Redskins!"). Leading off was new President **Ralph Bucca's** "State of BURP Address", outlining his plans for the year. Of Ralph's many proposals, one that stood out (especially for this reporter as a longtime camper) was a club campout to be held in July. This subsequently became the first MASHOUT, co-organized by BURP and FOAM (the Frederick homebrew club). The January meeting report was contributed by the inimitable **John Gardiner** and

was chock full of his signature puns and bon mots. This time, John used a "poker game" theme as his framework (ex, "BURPers packed a "full house" for the BURP Stout Contest"). I'm still amazed how he came up with that stuff. **Rick Garvin** contributed a separate write-up on the competition itself and how it was conducted. The bulk of the newsletter was taken up by a letter sent to BURP by **Sam Wammack** of *The Home Brewery* homebrew supply shop in Fontana, CA. Sam objected to an article in BURP's 1987 Yearbook by **John Gardiner** in support of local homebrew shops. In essence, Sam felt that John was being a bit hard on mail order suppliers who were putting significant effort into providing high quality supplies nationwide. John responded with a well reasoned paragraph by paragraph rebuttal that did a good job of addressing all of Sam's concerns. It may have been the first real nationwide BURP controversy, but in the end, everyone came away friends.

### 10 Years Ago, Feb 1998

February's meeting was once again held at the Oxon Hill Jaycee Center in Ft Washington, MD. The featured event was the annual stout competition, and concurrent with the competition, voting for 1998 officers was held. The latter event was a simple exercise in democracy, since there were no contested positions. **Tom Cannon** returned for a 2nd term as BURP Fearless Leader (listed in the newsletter as "Intrepid Leader"). Other continuing ministers included **Wendy Aaronson** (Education - now Enlightenment), **Dan Brown** (Truth, i.e., newsletter editor), **Bill Ridgely** (Propaganda, i.e., membership), **Bob Cooke** (Li-beerian), and **Lynn Ashley** (Web). New officers included **Jay Adams** (Culture) and **Steve Marler** (Finance).

The stout competition, then and now BURP's longest running club competition, boasted 24 entries. Eleven judges evaluated the beers at several tables, and five were sent forward for Best of Show consideration. The winners were: 1st place, **Mike Megown** (Oatmeal Stout); 2nd place, **Mike Megown** (Sweet Stout); 3rd place, **Bob Dawson** (Dry Stout). Many of you will remember Mike as one of the club's best brewers, always in contention with **Andy Anderson** in the early BURP Brewer of the Year contests. In 1999 (the first year of the BOTY race), Andy and Mike tied with 18

points and accepted the award jointly. Mike moved to Florida soon thereafter but remains in touch with BURP friends.

The February BURP News was a relatively short issue but had a nice report written by **Bill Newman** on the holiday banquet held back in December. **Jay Adams**, the club's candidate for 1998 Minister of Culture, contributed a good overview of the Porter style, scheduled as the monthly club competition style for March. Jay also wrote a column encouraging BURP members to enter beers in the upcoming AHA National Homebrew Competition. Other competition news came from the pen of **Keith Chamberlin**, who reported from the annual "War of the Worts" competition held near Philadelphia, PA. BURP members, especially **Jay Adams**, **Bob Dawson**, and **Jim & Linda Rorick** cleaned up in the competition, collectively taking four 1st place awards, three 2nd place, and one 3rd place. Keith also came home with a 3rd place (for his Belgian Tripel), and **Alan Folsom** took a 3rd place in the Herb and Spice category.

## Trivial Beer-Suits

*By Charlie Pavitt*

This month's installment is only tangentially relevant to beer, but what the hey, it gives me the opportunity to get on my soapbox, and I never turn down such an offer. It is all based on an article in the December 2007 Smithsonian Magazine by Richard Conniff entitled "Blame the Rich." This piece is a report on the work of some social scientists presenting evidence that the most powerful individuals have had more influence on history than previously supposed. For one thing, the wealthy have generally produced more children than the poor, at least among a wide array of American Indian tribes along with the richest Americans and, at least between 1250 and 1650, the British aristocracy. It is the latter finding that led its discoverer, economist Gregory Clark, to make some fairly controversial claims about its impact. The population of Britain did not change much during the four centuries in Clark's study, but what Clark believes happened was that the poor were more likely to die off, with the children of the rich in essence replacing them demographically.

But, and here's where the controversy begins, Clark is quoted by Conniff as writing that "the attributes that would ensure later economic dynamism – patience, hard work, ingenuity, innovativeness, education – were thus spreading biologically throughout the population." In other words, this time quoting Conniff, Clark is proposing "the possibility that Darwinian evolution – with disease, accidents, and starvation driving less successful families onto the scrapheap of history – produced a genetic change in the British people, preparing them better than those of other nations for commercial success."

Clark is also quoted as admitting that this change may well have been "completely cultural." Here I get on my soapbox. Attributing just about any effect in human society to genetics is a scientific copout, even though it may be correct, because it is intellectually lazy. Simply attributing changes or differences to our genes is an attempt by the attributor to bypass the heavy lifting involved in seriously evaluating whether the change or difference is due to nature or nurture or, as is often the case, some combination of the two. The sorts of argument made by advocates of genetic determinism are inconclusive. The fact that twins tend to be more similar than non-twin siblings may be due to genetic similarities, but they also may be due to the fact that twins tend to have more similar life experiences than non-twin siblings; the same for identical twins when compared to non-identical. The physical design of the brain itself is partly a function of experiences in one's first few years of life. To claim genetic impact, one needs a lot more strong evidence than is usually offered.

Now that I have that off my chest; others have provided evidence that the powerful, rather than attempting to serve the common good, have historically tended to display "extreme selfishness"; hoarding resources, exploiting others around them, bending laws to their favor. This is not news to me, as events during my lifetime imply its accuracy. As an example, archaeologist Brian Hayden has studied the role of feasts in very early cultures both in obviously "functional" activities such as building political alliances but also just as wealth display. Not surprisingly, in a competition for status, rival leaders tried to one-up one another in the lavishness of their parties. Now, to quote

Conniff, "Hayden argues that feasts may actually have caused the agricultural revolution. As in high society today, a brutally competitive round of feasts forced desperate hosts to seek ever fancier new foods and drinks – not only staples, but also delicacies. So they may have domesticated wheat not for bread, but for beer."

The latter is of course not a new revelation; for some time we've had evidence that brewing inspired early crop domestication, leading previously mobile hunter-gatherers to settle down on a particular plot of land, eventually resulting in surplus foodstocks allowing for the growth of cities along with occupations other than food acquisition; in other words, the rise of civilization. And that, dear readers, is what all this has to do with beer.

## Meandering with Marler Hog Wild in Little Rock?

*By Steve Marler*

I am in Little Rock, Arkansas to attend a family reunion. Yes, my roots are in the south, and not just southern California. Before I left home I checked on BeerAdvocate.com which listed three places to drink good beer: Flying Saucer, Vino's, and Boscós.

My first stop is Flying Saucer. It is a good size place with a big open bar area and an atrium in the front. Asking the waitress how many beers they currently had on tap, she said I don't know, but went and got the answer: around 75. The walls are covered with all different kinds of saucers (plates). Though you are allowed to smoke, it is not too smoky. The crowd looks fairly young, I would say mostly in their 30s. I stated off with Avery Kaiser which is described as an Imperial Oktoberfest. I thought it had more of a barleywine character to it than Oktoberfest.



While drinking the Kaiser and perusing the menu, I noticed that you can build your own flight of 5 beers for \$10, so I order a flight. An older gentleman dressed in a shirt with scene depicting hunting sat down across from me. He had three pieces of paper that he placed on the counter and when the waitress came by he handed one to her. I asked him what that was all about. He said that they have a UFO club and if you drink 200 different beers you are placed in the ring of honor. They have a computer terminal that you swipe your club card through and it displays which beers you have had and have not had, that are available. You pick the ones you want to drink and it gives you a print out. You give the print out to the wait staff and they keep the paper so that the beer you drank can be entered into the system. I think it is a pretty slick.

My flight arrives. I start with Boulevard Wheat. It is an American wheat without much aroma. I am thinking that it is watery with a grainy flavor. I pick up the New Belgium 1557 next. Not much needs to be said about New Belgium beers. Following 1557 was Diamond Bear English Pale Ale. Diamond Bear is the local Little Rock brewery. It has a soft hop aroma, nice British hop flavor and finishes with a subtle bitterness. It's good. What's that? People are walking in with costumes on. That's right; it is the Friday before Halloween. I mention it to the waitress and she tells me that there is a Halloween party going on downstairs. I didn't realize they had a downstairs. The guys have lame costumes, the women look good. None

of the costumes are great or innovative. Jesus ascends from the basement and walks out of the building.

Next is Diamond Bear Presidential IPA. A nice hop aroma, not overly bitter, and it finishes with a pleasant hop flavor. It's fairly well balanced and not too citrusy. I suspect that it is brewed with English hops. I have one beer left - Boulevard Lunar. It is dark. The aroma is sweet with a nice floral/Belgian character. The flavor is clovey with banana in the finish.

It is 8:30. I do not have any beer left. I think it is time to move on to the next stop, VINO'S Pizza Pub and Brewery. I think I will walk to VINO'S, it is only about a mile away and it is a nice night out. I guess I am now about half way there and the streets are deserted and the buildings and area in general looks a little seedy. Maybe this was not such a great idea. I see a place lit up across the street. I hope that is it. Yep, there it is. I made it unscathed and I am ready for some pizza and beer.



The interior reminds me of a cross between Pizza Port in Solana Beach California and the Galaxy Hut in Clarendon. I place my pizza and beer order at the counter. They gave me a marker to take back to the table. My marker has the state of New Jersey on it. I make a comment about getting the arm pit state. She replies that is exactly what they call that marker. She turned it around, and sure enough it says "pit" on the back. After I paid I find an empty table. I look around while I wait. It is a

stark looking place with gray walls and ceiling and black chair rail all around. Local art hangs on the walls. There is no one smoking which is surprising to me. The atmosphere is relaxed with people dressed sort of grungy. I do not see anyone in a Halloween costume here.

The waiter takes my order and delivers my sampler of all their beers first. After sampling a few beers, my two slices of pizza arrive. The pizza slices were the size of NY slices and were thin crust. They were cooked a little too crispy and are hard to fold, but good none-the-less.

The sampler beers unfortunately are in small plastic cups. I start with the cream ale which has a bitter bite and not much aroma. I think of it as a bitter blond ale. Next is the Oktoberfest which initially tastes quite sweet with a sweet malt aroma. It seems to border on a bock as far as malt sweetness. The people next to me leave and a staff member comes and busses the table. He sprays cleaner on the table and does not notice that it sprays my table also. I hope it did not get on my pizza, but my beers are safe.

Next is the pale ale. It does not have much hop aroma. The flavor is balanced with a thin body. Not much hop character comes through. It seems more like an ordinary bitter than a pale ale. The IPA on the other hand has a nice hop, cascade/centennial, and malt aroma. I perceive an initial hop flavor followed by assertive bitterness. As I consume it, more malt flavor comes through in the middle. I prefer more distinguishable hop flavor, but it is a good beer. The last beer is the stout. It has a nice roasty, sweet aroma. It is not too drying in the finish from the roast malt and has a semi-sweet finish with slight roast malt astringency. It seems more like an English stout. I find it quite tasty and a good beer to end with.

As I finish up I hear loud music coming from the back. I go to investigate and find a back room with a band playing. They are charging a cover, so I do not go in, but I really did not need to because the music fills the entire place. I ask the woman at the table in front of me if she believes it is safe for me to walk back to the hotel. She tells me that she wouldn't recommend it. So I take a cab back and

call it an night. I will hit the last place, Boscoss tomorrow night.

It is Saturday and I will attend the family reunion (my Dad's) and visit my aunt on my mom's side. It is now 9:45 PM and I am at Boscoss brew pub. This place is more upscale than the last two. The bar is an oval shape with people sitting around it. There are multiple TVs place inside the bar for people to watch. The rest of the place is filled with table for dining. It is not very crowded for a Saturday night. I was told earlier that I would have to get there early if I wanted to get in without waiting in line, but I had no problem tonight. Of the few people there, no one is dressed up in a costume. I guess it is empty because everyone was is out at Halloween parties, which is good for me.

I order the sampler. First up is the stone beer. A light bodied beer with a hint of caramel in the nose. The flavor is clean and crisp but not very distinctive. Not what I was expecting from a stone beer. Next up is the English wheat. I pick up some wheat character in the nose and a little hop flavor up front and bitterness in the finish. A consider it a nice dry summer time beer. The Oktoberfest has a light amber color with sweet malt aroma. The flavor is balanced instead of leaning towards the malt. It is more in tune with the beer they currently serve at Oktoberfest and not what I classically think of as Oktoberfest bier.

Up to bat after the Oktoberfest: the Red. Hop aroma with some hop flavor and soft bitterness in the finish. There is not much malt flavor. It seems more like a pale ale. The brown has a faint chocolate aroma with a nice balance and faint chocolate undertones in the flavor. The last beer of the night is the Scottish. It starts with a chocolate malt aroma and a peat smoke flavor initially, then vanilla in the finish. I believe that they use peat smoked malt in the grist. The vanilla lingers in the finish and is a bit much for me.

It is close to 11:00 and I have a 6:00 AM flight tomorrow. Time to pack it in, and come to think of it – pack. Walking back to the hotel I see all the people celebrating Halloween, as I thought at the bars having Halloween parties. I think about the places I visited. I guess I rank Flying Saucer first, Vino's second, and Boscoss third. Little Rock is not

the place for a beer geek to go hog wild, but if one finds themselves in town there are three good places to drink good beer.

## BURP Prosperity Report

*By Larry Koch, Minister of Prosperity*

### Current Financial Position

#### BURP Treasury Summary

As of 19 Jan 2008	\$21,217
New receipts	\$235
New expenses	\$2,302
As of 15 Feb 2008	\$19,150

Go to BURP.org for details on the BURP Treasury including separate worksheets with details of SoFB and MASHOUT.

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://www.burp.org>.

## Mem-beer-sip Update

*By Christine Johnbrier, Ministrix of Propaganda*

This month we welcome new members **Steve Hookway** of Breadlands, VA; **Len Valenti** of Gaithersburg, MD; **David Gleeson & Colleen Baribeau** of Arlington, VA; and **Jeff Winge** of Kensington, MD.

Please keep your contact information of-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](mailto:membership@burp.org) and I'll see that your info is updated.

#### CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 280

FAMILY: 84 (x2) 168

INDIVIDUAL: 88

HONORARY: 24

## Web Update

*By Stein Langlie, Minister of the Web*

Please contact [webmaster@burp.org](mailto:webmaster@burp.org) if you want to become a content editor/contributor - *all members are welcome*. Don't forget that all burp members can create a personal blog (<http://burp.burp.org/Default.aspx?tabid=387>).

If you have suggestions for new website content areas and/or want to contribute please contact us.

## Hop Notes from the Li-Beery

*By Bill Ridgely, Minister of History*

Do you have old beer books you no longer want? Well, so does the BURP li-beery. As a matter of fact, we have quite a few of them, and they are taking up a lot of room in the home of your humble li-beerian. These include old guides to beer establishments, guides to commercial beers that are long out of date, and other publications that haven't left the collection in years. I have proposed to the BURP officers that the club hold a book sale at some point (still to be determined) this year, and they are amenable to the idea. Here is how it will work. If you have books to contribute to the sale, please contact me at [ridgely@burp.org](mailto:ridgely@burp.org). I'll gather up all donations and then start weeding books from the BURP collection that are no longer circulating. My goal is to get the club collection down to the books and periodicals (such as the Brewers Publications Style Series and the last couple of years of *Zymurgy*) that are of the most value to club members. Everything else will be put out for sale with profits going to the club treasury. Books will be sold to go - probably \$1.00 for hardbacks and \$.50 for paperbacks. All books not sold will be

either contributed to Goodwill or taken to the recycle center for disposal. Your donations could not only help contribute to the success of this event but also help you clean off your own bookshelves.

I haven't had a chance to further update the information on the club website, but please feel free at any time to check things out and give me a yell if you'd like to borrow a book or magazine. The address is

<http://burp.burp.org/Default.aspx?tabid=414>.

Requested books will be delivered to the next BURP meeting. And, as always, if there is a book that you feel should be added to the collection, please contact me at the address above.

Thanks, as always, for your support.

Cheers, Bill

## Editor's Corner

*By Beth Madden, Minister of Truth*

Thanks to the BURP membership for their contributions to this newsletter in 2008. As always, 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](mailto:madfox@comcast.net). Your fellow BURPers and I are looking forward to hearing from you!

Cheers – T.I.W.

# Farcus

by David Waisglass  
Gordon Coulthart



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WAISGLASS/COULTHART

## 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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MICHAEL FRY

3/25

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**BURP AHA BUS REGISTRATION**

Our bus to the AHA Conference in Cincinnati, OH, will depart at approximately 9:00 AM on Tuesday, June 17, returning on Sunday, June 22, to a parking location TBD. The current bus cost of \$256/person is based on a minimum of 30 passengers. We have capacity for approximately 45 people, and per person costs could be less if more riders join. If a minimum of 30 people has not registered by May 1, 2008, the trip will be cancelled, and all payments will be returned.

**NOTE: BURP is in negotiations to use our bus for a bourbon distillery tour on Wednesday, June 18, in collaboration with AHA. There may be an additional bus fee associated with participating in this event. Stay tuned for additional details.**

**To register:**

- Complete this form and a check made payable to: *Jamie Langlie*.
- Return form and payment to:
  - AHA Bus
  - c/o Jamie Langlie
  - 3701 Decatur Ave.,  
Kensington, MD 20895
- If you prefer to pay with cash, you can do so at the March 15 BURP meeting.
- E-mail Jamie → [Jamie@langlie.com](mailto:Jamie@langlie.com) to let her know that your form and/or payment are on the way or if you have questions.

Rider Name #1:

Address:

Phone Number:

E-mail: \_\_\_\_\_

Rider Name #2:

Address:

Phone Number:

E-mail: \_\_\_\_\_

**Amount Enclosed**

\_\_\_\_\_ X \$256 = \_\_\_\_\_  
 No. of Riders Total

**All Riders Must be 21 Years of Age or Older**