



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"We old folks have to find our cushions and pillows in our tankards. Strong beer is the milk of the old."
- Martin Luther*



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May 2008

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

**May Meeting – Chili Cook-Off
Best Beer with Chili Competition
McLean, VA
Saturday, May 3, 2008
1:00-6:00 PM**

May 10– Spirit of Free Beer XIV

**June Meeting
Light Hybrid Competition
Hop Embargo Brew Challenge
Kensington, MD
Saturday, 7 June, 2008
1:00-6:00 PM**

**July Meeting
German Wheat and Rye Competition
Mead Competition
Nokesville, VA
Saturday, 19 July, 2008
1:00-6:00 PM**

Another Beautiful BURP Day!

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

There's hardly a more pleasant way to spend a lovely spring day than communing with BURP. Once again, the weather gods smiled on our April meeting, and a good time was had by all at the **Wang-Hew** residence. Our first Fun and Creative Brewing Coffee Challenge generated a lot of interest and great discussion among attendees, who were treated to coffee-full offerings from The Brewer's Art and Clipper City, as well as several coffee-themed homebrews. We especially want to thank **Volker Stewart** (Brewer's Art) and **Hugh Sisson** (Clipper City) for donating firkens to the event, as well as Jammin' Java and the College Perk, who donated gift cards as prizes for the popular vote coffee beer contest. Winners of the Challenge were: Tied for 1st Place: **Bill Ridgely & Wendy Aaronson** and **Alan Hew**; 2nd Place: **Steve Marler**; 3rd Place: **Paul & Jamie Langlie."**

Next up → Chili Cook-off and (drum roll/fanfare) Spirit of Free Beer!!

Chili Cook-off Central this year is the backyard of the **Johnbrier-Garvin** residence in McLean, VA. At the April meeting, **Matt Pyle** volunteered to be deputized as our 2008 Chili Commissioner. Matt's

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.

job is to manage the official Chili balloting to ensure that all contestants follow the official rules as posted in this newsletter. Good luck to all – and may the best (& hottest) chilis prevail!

MOCs **Bruce Bennett and Wendy Schmidt** and their SoFB team have been busily organizing the SoFB competition. Once again, the prize list promises to be outstanding. New sponsors are being added daily to the BURP website. We urge you to check-out the site and to patronize these businesses that generously support our Club's activities. If you haven't already done so, now is the time to bottle and register your SoFB entries ... and to volunteer to judge or steward at Old Dominion on May 10. Detailed instructions on how to participate can be found in this issue and on the web. We're excited and looking forward to a HUGE turnout for both entries and volunteers this year.

As we wrap up SoFB this month, other Club activities already are in the queue for the months ahead. We're planning for BURP's participation the American Homebrewers' Association conference in Cincinnati in June. Unfortunately, we weren't able to garner enough interest in a BURP bus to the conference, so we are now working to facilitate other transportation options for those who need them. Stay tuned to the BURPlist for more conference-related information.

Bill Ridgely has been doing a great deal of preliminary legwork for MASHOUT, to be held August 15 – 17, on Popenoe Mt. (no, not Smith Island as posted in your April Fool's newsletter). Watch the BURP website for official updates as they become available.

The next Fun and Creative Brewing Challenges will be **Hop Embargo** in June and **Tropical Fruit** in August at MASHOUT. We look forward to tasting and enjoying our innovative members' creations.

Thanks, as always, to everyone who contributes to the health and well-being of BURP!

Hop Embargo in June

By Alan Hew

First off, I want to thank those of you who brewed for our first challenge. That was quite fun. Our next challenge which will be at the June meeting will be the Hop Embargo Challenge, which will allow for up to ½ oz. of (any alpha acid) hops - if you feel you absolutely need it (for preservative qualities). Before hops became the mainstay herb for brewing, sometime in the 16th century, other herbs were used. Because of the shortage, unavailability of some varieties, and outrageous prices for hops this year, let's try using some of those herbs-of-old.

By the way, our annual hop buy has been canceled this year because we've been told that there just aren't that many hops available in the quantities we would like to purchase and that the prices have gone through-the-roof. We used to be able to provide hops to the club at \$6-8 per pound. Now we're looking at \$26-29 per pound after shipping, etc.

In the past, some of the herbs that were used instead of hops were Sweet Gale (also called Bog Myrtle (*Myrica gale*)), Yarrow (*Achillea millefolium*), Wild or Marsh Rosemary (*Ledum palustre*), Mugwort (*Artemisia vulgaris*), juniper berries, spruce (red or black), and heather. And some of the spices used with them would have been ginger, caraway seed, anise, nutmeg, cinnamon, wormwood, sage, broom, henbane, mandrake, dandelion, saffron.

Just a few pointers for this challenge - there is a great online site for finding some of the herbs you might need. The Wild Weeds site should likely have most if not all herbs and spices you'll need all in one place.

<http://www.wildweeds.com/herbs/index.html>

Most homebrew shops and sites also carry the *Brewer's Garden* lineup of brewing spices. Randy Mosher's *Radical Brewing* has a few good pointers as well as Ray Daniel's *101 Ideas for Homebrew Fun*. The Sept/Oct 2000 issue of *Zymurgy* has a nice collection of articles on the topic. Talk to our Librarian to see a copy.

BURP Bus to AHA Cancelled

Fun & Creative Brewing Challenge:

Due to lack of registrations, we are reluctantly cancelling the BURP bus to the Cincinnati AHA conference. It would have been fun. Efforts now are focused on connecting members with other transportation options. If you need a ride or have space to share, please monitor BURPlist communications or contact Jamie: 301-801-1675.

From the Ministry of Culture

*By Wendy Schmidt and Bruce Bennett
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.

Many thanks to all those who entered the Extract contest in April at **Alan and Jude's** home in College Park, MD. We had a total of nine entries, an Ordinary Bitter, an India Pale Ale, a coffee beer, a California Common, a Southern Brown, a Doublebock, a Best Bitter, a Raspberry Wheat, and an American Pale Ale. The winner of this contest was the Doublebock, the "Baginator", brewed by **Bags, (aka Richard Howard)**, second place went to the Raspberry Wheat brewed by **John Foulke**, and third place went to the Southern Brown Ale, the "Oinky Doinky Brown", brewed by **Jamie and Paul Langlie**. Congratulations to Bags, John, Jamie and Paul for these outstanding extracts. Also, many thanks to our great panel of judges: **Rick Garvin, Christine Newman and Max Green**. As with previous monthly competitions, the April judges received 2 raffle tickets, and their names will be entered in a special appreciation drawing for judges and stewards to be held at the end of the year.

Brewer of the Year (BoTY)

With third place in the Extract competition, the **Langlie's** (with 6 points) have pulled within one point of **Mel Thompson** (7 points) in the BOTY 2008 competition. With his first place finish in the Extract competition, **Bags** is now tied with the **Tom and Colleen Cannon** for third place (3 points each), followed by **Wendy Aaronson, Bill Ridgely and John Foulke** in fourth place (2

points each). With our schedule of competitions for the rest of the year set, we need brewers to start up their kettles and brew some beers to give **Mel, Jamie and Paul** some competition! Don't forget that Spirit of Free Beer (SoFB) counts towards BoTY points. The May meeting is the last chance to bring in entries for this premier BURP event. June's meeting competition will be Light Hybrid Beers (category 6 which includes Cream Ales, Blonde Ales, Kolsch, and American Wheat or Rye).

May 2008 Monthly Competition: Chili Beers

As posted on the BURP website, the monthly meeting in May's competition is a popular vote (and is not part of the BoTY points competition) for the best beer that goes with chili. Since this is a popular vote competition, entries can be all forms of containers (kegs, growlers, bottles, party pigs, etc.). Below are some websites that provide info on "chili beer" and beer/food pairings.

<http://www.chilibeer.com/aboutus.html> (The Chili Beer Company, from Black Mountain Brewing Company, Cave Creek, AZ, motto: "We Drink All We Can and Sell the Rest")

http://beeradvocate.com/beer/style_pairings/ (provides tips on pairing beer and food)

<http://www.brew-monkey.com/articles/pairingbeer.php> (provides a basic article on pairing beer and food)

Many Thanks to Our 2008 SoFB Sponsors!

We are extremely grateful to our 2008 SoFB Sponsors for their overwhelming response for request of donated prizes. Without their sponsorship we would not be able to provide the excellent prizes that SoFB has been known for over the years. Please take a moment to go through the list of our sponsors and if you are a regular customer of theirs, please mention that you are a member of BURP and thank them for their much needed and appreciated support to our club. If you are not a regular customer and have a need for a service/product they provide, please consider possibly using them for a future brewing/beer needs and mention BURP is thankful for their ongoing support.

(Current as of 25 April 2008)

Allagash Brewing Company
 American Brewers Guild
 American Homebrewers Association
 Anchor Brewing Company
 Avery Brewing Company
 Blue & Gray Brewing Company
 Briess Malting Company
 Cabot Creamery Cooperative Inc.
 Cairo Wine and Liquor
 Clipper City Brewing Company
 Crosby and Baker, Ltd.
 Dogfish Head Craft Brewed Ales
 DuClaw Brewing Company
 Frisco Grill and Cantina
 German Gourmet
 Gordon Biersch
 Growlers
 Harpoon Brewery
 Hops Grillhouse & Brewery
 Koch's Koncepts
 LD Carlson Co.
 Magic Hat Brewing Company
 Maryland Homebrew
 Mid Atlantic Brewing News
 MLHBS
 New Belgium Brewing Company
 North Country Malt Supply
 Northwestern
 Old Dominion Brewing Company
 Quoin (makers of Party Pig)
 Redhook Ale Brewery
 Rogues Ales
 Saranac Brewing Company
 Storey Publishing
 The Brewer's Art
 The Flying Barrel
 The Weekend Brewer
 Troeg's Brewing Company
 Vanburg & DeWulf Importers
 Victory Brewing Company
 Vintage 50 Restaurant & Brew Lounge
 White Labs
 Williams Brewing
 Wyeast Laboratories, Inc.

Spirit of Free Beer Update

Beer Ye, Beer Ye, Spirit of Free Beer (SoFB) will be held on 10 May. Old Dominion has graciously offered to host us once again. This will be the 16th BURP sponsored SoFB, and once again it is a qualifying competition for the Masters Championship of Amateur Brewing. We are anticipating approximately 300 beers across all 26 categories. As we all know, it will take active support from all of the membership to make SoFB the event that all other clubs envy. If you would like to judge or steward, fill out the applicable Judge or Steward Registration form on the SoFB page on the BURP Website (<http://www.burp.org/events/sofb/2008>). If you would like to help out on lunch, contact **Alan Hew** who will once again be the Master Chef!

The registration form for entries is on the web page. Get brewing and get your entries ready. You may drop off your entries at MyLHBS in Falls Church, Maryland Homebrew in Columbia, MD., Flying Barrel in Fredrick, MD or bring them to the May meeting for registration. Entries brought on Saturday 10 May will not be accepted except for out-of-town Judges and Stewards. We are already in receipt of over \$1,500 in prizes on our way to our goal \$2,500-\$3,000.

2008 Spirit of Free Beer Call for Judges

SOFB Judge Coordinator, Tom Cannon

At this writing, we're less than a month away from this year's SoFB. You can expect me to continue to harass all of our BURP BJCP judges and BJCP judges-in-training to sign up to judge at this year's competition.

And why should you judge? Judging is the best way to give back to the brewing community. Our entrants provide beer and pay for us to give quality feedback on their beers. We've got some really great judges in the club plus a lot of other judges that only come out for this event to judge. We will need you all.

Now, if you would like to avoid my harassment, you are welcome to sign up to judge any time. Just go to the BURP SoFB website (<http://www.burp.org/events/sofb/2008>) and

follow directions on how to register to judge. It's easy!

Looking forward to seeing all of our judges at this year's SOFB!

Enlightenment Corner

*By Wendy Aaronson and Tom Cannon,
Co-Ministers of Enlightenment*

BJCP EXAM IS SCHEDULED FOR JUNE 8

BJCP EXAM PREPARATION CLASS BEGAN

MARCH 30: Thirteen enthusiastic students are happily spending their Sunday afternoons preparing to take the BJCP exam. The instructors include **Tom Cannon, Wendy Aaronson, Andy Anderson, Bill Ridgely, Colleen Cannon, A.J. DeLange,** and **Bill Madden.** Only one full class remains before the exam. We have covered the BJCP program, exam taking strategy, malt, mashing, yeast, and most beer style categories. The final session on May 4 will cover hops, American pale ale, IPA, and sour beers. A final study session may be scheduled between May 4 and June 8, and this may include a doctored beer session if the BJCP flavor kit arrives in time. Based on our evaluation of student score sheets, we expect this group will be a great addition to the BURP cadre of BJCP judges.

HOPPY BIRTHDAY

BURP's Fearless Co-Leader Turns 40 at April Club Meeting

By Jim Hanson

Make some birthday wishes, and you may get what you asked for. Those wishes came true for **Alan Hew,** who has been providing the direction for BURP along with co-president **Jamie Langlie** for 2008. The wish for lovely weather blessed the birthday co-leader with sunny skies and warm temperatures; which made drinking great homebrew and craft beers most enjoyable. Alan also wished for a good turnout for the Extract Beer Competition and Coffee Beer Challenge and was pleased by both the number and quality of entries in both categories. Overall there was a good

turnout of members for the meeting with over forty people enjoying the weather, setting, and the beer and food.

For the Coffee Beer Challenge there were four entries from various members and two commercial examples. Clipper City Brewing Company most graciously provided a cask of their *Peg Leg Stout* infused with Papua New Guinea Kuta coffee and the The Brewer's Art also contributed with their *Proletary Ale* which was awesomely married with Mexican Chiapas coffee. The homebrewed coffee beers included at least three different styles: Nut Brown Ale, ESB and Stouts, which were all nicely done.



View of the Wang-Hew Backyard.

Many thanks are in order for those who performed their club official functions dutifully. This includes **Larry & Trish Koch** for running the raffle, **Bruce Bennett & Wendy Schmidt** for conducting the homebrew competitions, **Jamie Langlie** for making the announcements and leading the singing of "Happy Birthday". Kudos go to not only the hosts, but to the judges of the homebrew competition and the club members in attendance for making the day extra special.

Although not officially part of the BURP meeting; the evening took on a party feel, with numerous BURP and SPBW members hanging out to continue the great time that was part of BURP history on April 19, 2008.

More Photo's from

April Meeting

Courtesy of Paul Langlie



Alan Hew spiling the casks



(l-r) April 2008 competition winners: "Bags" Howard, Jamie and Paul Langlie and John Foulke

Get Ready for the 23rd Annual BURP Chili Cook-Off!

Fire up the cook stoves! Tweak those recipes! The 2008 quest for BURP's best chili is upon us.

The 23rd annual BURP Chili Cook-Off will be held on Saturday, May 3 at the home of **Christine Johnbrier & Rick Garvin** in McLean, VA. If you like chili, this is the place for you. In the past we have had hot, sweet, weird and even vegetarian chili. **Jim and Fred Parker** of *Hard Times Café* will once again be sponsoring the cook-off. This will be their 22nd year supporting the event.

The **Fiorino Brothers (Dave & Paul)** took the top prize last year with their "Britney Spears Meltdown Chili". Those looking to dethrone these two have a considerable task ahead. Hopefully, Dave & Paul will be back this year to defend their title.

Prizes will be awarded to the top three chili's plus a special prize for the hottest chili. Winning recipes will appear in an upcoming issue of BURP News.

The meeting will start at 1:00 PM, with tasting and judging from 2:00 – 4:00 PM. Chili cooks may arrive as early as 9:00 AM to set up their tables. Light off time is 10:00 AM. Chili chefs are encouraged to use the driveway for unloading and loading. Driveway parking is reserved for Spirit of Free Beer organizers' vehicles for checking in entries.



(l-r) Wendy Aaronson and Wendy Schmidt



(l-r) Rick Garvin, Bruce Bennett, Christine Newman, and Max Green judging the extract beer completion.

Here are the rules. These will be strictly enforced by this year's Chili Commissioner, **Matt Pyle**.

* Chili must be prepared on site. All ingredients must be combined and cooked at the meeting, although materials may be cut and prepared beforehand. No pre-cooking of any ingredients is permitted.

* The recipe must include at least one bottle of beer - Homebrew is best.

* Sabotage of other contestants' chili will not be permitted.

* Chili recipes must be provided to BURP on request.

Participants should bring their own stove and table to cook and serve chili. If you do not have this, please make arrangements to share with someone. If you are placing a burner or grill directly on the grass you must bring a heat shield to protect the grass. A portable awning is also useful for protection from the elements. Bribing of judges is frowned upon, but the Commissioner appreciates attempts to influence him. Use of road kill and other "exotic" meats is encouraged.

As noted elsewhere in this newsletter, while chili is being prepared, there will be an ongoing "Best Beer with Chili" competition (judged by all present). And entries for the upcoming BURP Spirit of Free Beer homebrew competition will be accepted throughout the meeting.

NOTE – A container and trash cans will be provided for discard of used cooking oil, fat, scraps, and all refuse. Please do not toss these on the ground. Please stay out of herb gardens, vegetable gardens and other plantings.

Lower Slower Eastern Shore Wine/Beer/ Food Fest May 31- June 1 2008

Fred Williams of Pokomoke City and **Ralph Bucca**, Princess Anne, MD are jointly hosting the Lower Eastern Shore Wine/Beer/ Food Fest. On May 31,

2pm - Dusk, Fred will feature seafood paired with wine and beer. On June 1st from 11am – 3 pm, Ralph will offer handcrafted wine and beer, and would appreciate contributions of handcrafted beverages and food.

Yard camping will be available on Ralph's estate; Fred can be contacted for lodging information @ 410-957-2418. Ralph @ 410-651-1847, rjbucca@hotmail.com



Attendees of the 2007 Great Taste of the Midwest (photo courtesy of Woody Lee)

Midwest Malt Mania

By Woody Lee

On Saturday August 9, Olin-Turville Park on the shores of Lake Monona in beautiful Madison, Wisconsin will once again come alive with the sights and sounds of 5000 beer lovers during the 22nd annual Great Taste of the Midwest. This event just keeps getting better and continues to be a favorite pilgrimage for a hearty band of BURPers. Last year we enjoyed choosing from among 400+ beers offered by over 100 brewers from throughout the Midwest. Although the challenge was daunting, we were happily up to the task and are looking forward to this year's festivities.

Once again, I've booked a block of rooms for August 8 & 9 at the convenient Concourse Hotel [<http://www.concoursehotel.com>] at a nightly rate of \$174 [Held in the name "BURP"]. All the rooms are located on the Governors Club level, where amenities include continental breakfast, afternoon snacks, evening desserts, and an open bar including pour-your-own Bloody Mary's on Sunday

morning. The Concourse is just a short walk from both Great Dane and Angelic brewpubs, and is steps away from a huge Farmers' Market on Saturday mornings. To reserve a room, call 800-356-8293.

Because of the huge popularity of the event, Great Taste tickets are limited. However, the organizers have accommodated BURP over the years by allowing us to purchase them in bulk. But, starting in 2007, our number was capped at 29. For anyone interested in attending this year, please let me know as soon as possible, and I'll set tickets aside for you. Cost is \$35 per ticket. Once all 29 tickets are spoken for, tickets will only be available through a mail order lottery starting May 1. For details, go to <http://mhtg.org/>

Please contact me with ticket requests, or questions, at dnwlee@comcast.net, or 703-354-9875 (evenings).

Asia Minor Report Part II: Armenia

By Ralph Bucca

I was glad to see my Armenian ACDI/VOCA (*Agricultural Cooperative Development International and Volunteers in Overseas Cooperative Assistance*) counterpart, Shehan, and his wife, Naline, waiting across the border. We then headed south in his Russian Lada jeep, the most common small 4-wheel drive vehicle in former Soviet countries. Driving up and down several steep mountains through Northern Armenia, we passed recently bombed-out villages courtesy of the nearby, but not friendly, Azerbaijanis. Fortunately no bombings today. The villages had been recently relocated a few miles beyond their mortar range.

In a small town, we stopped to buy bread, meat, cheese and beer for a riverside picnic lunch. The Armenian beer tasted just like the Georgian Lager. They also have their own non-decipherable alphabet. Of course, I could not read their labels. We passed through several military checkpoints but fortunately, we were not stopped. At a high mountain pass, we drove thru a tunnel and emerged into winter, taking a break by the huge

Sevan Lake to throw snowballs at old Russian signs.

Eventually arriving in the grimy capital of Yerevan after a three and half hour trek, I was taken to my accommodations. A Soviet-era apartment building, ugly and decrepit on the outside, it was to be my home for the next nine days. Cautiously I opened the door expecting the worst from previous experiences. But I was pleasantly surprised to find a modern, warm, two bedroom flat, recently refurbished. Well, life might not be so bad here after all.

The Armenian ACDI/VOCA office was across the street, a five-minute stroll, where I met my translator, Anahit, a comely lass of 26, who goes by "N". Later that day, we visited Lukashen village, about an hour south of Yerevan, where the farmers want to refurbish decrepit Soviet era buildings. They plan to convert them into cold storage facilities for their fruits - a daunting task.

Over the weekend, Armenia went into a State of Emergency with riots in the center of the city due to unpopular election results just like in Kenya. There were many soldiers on the streets. I don't like to see boys with toys, so I avoided eye contact. I chose not to take pictures since I stand out as a foreigner. I didn't want to be arrested as a spy. However, just outside my building was a weekly weekend art, crafts and yard sale that was at least five blocks long. There were many paintings, hand crafts featuring pomegranates (the national fruit) and plenty of soviet era junk. Much of it looked like the vendors emptied out their house every weekend and were trying to sell anything. Life went on as normal with rioting just a few blocks away. I purchased an Armenian flag and some *suchukh*, from a street vendor. *Suchukh* is a common snack in both Armenia and Georgia. It is their homemade version of a Snickers bar. Shelled walnuts are strung up on thread about a foot long, and then dipped into a mixture of grape juice, flour and spices. It then hardens and looks like a brown lumpy candle but does kind of taste like a Snickers.

The Armenian beer situation is similar to Georgia... all lagers. They import some German and Danish beers such as Holsten, Tuborg and Carlsberg. However, I've acquired a taste for the local brew,

Kilikia. It comes in a 1-liter brown plastic barrel and resembles a hand grenade. At 3.8% alc. it tastes fresh. I've also tried some local wine, Earth Blood, a rustic red, but it is not as good as the Georgian wine.

The main Armenian drink is Brandy/Cognac. I got the Ararat brand. Since I'm not much of a liquor drinker, the .5 liter bottle should last a while. I checked out a Russian/Tibetan Restaurant, my first time for Tibetan food. "N" took me to an Armenian restaurant for lunch. I had warm yogurt soup and a Russian meat dish similar to the Tibetan one but not spicy, washed down with rose hip juice.

During the week, we visited a couple of refrigeration companies in Yerevan to gather information about equipment which I passed on to my clients in a detailed report. A potential site visit was scheduled near the border with Azerbaijan, but a recent conflict cancelled all trips to that area. In fact, I was to be the last volunteer for a while - probably until the State of Emergency is lifted. Since I was confined to the city, I spent my days researching and working on the report and the evenings exploring Yerevan. My exit from Armenia had the unpleasant surprise of the gift of Jermal's homemade Georgian wine being confiscated at the airport. Damn... no homebrew could leave the country, but I could.

[For more information on ACDI/VOCA please go to <http://www.acdivoca.org/>]

Beer Weekend April 12-13

By Ralph Bucca

They started rolling in late Friday night. First was **Jim Rorick** in his camper, then **Melanie/Billy** around about 2pm. After a beer or two, we crashed to get some sleep for the ride. After a fine waffle breakfast, we headed out for a day of flat-land biking. The topo map for Somerset County showed no contour lines - a couple of feet elevation here and there is about it. We first crossed the Whitehaven ferry. The first of 2 on the Wicomico River, it holds up to 3 cars and many bikes. We then continued under blue skies towards the Upper Ferry, about 14 miles. This ferry crosses a much more narrow stretch of the Wicomico and

uses the same type of boat which is guided by a steel cable. It was starting to get cloudy as we headed towards Bordeleau winery - our next destination.

Fortunately, I had tracked it down the day before, since they were not answering their phone. But the owner Tom said to come on over. On the way, we headed down Walnut Tree road which went from hardtop to gravel, not great for my road bike, but doable. We stopped at the scenic Walnut Tree Compactor Site and chatted with the dump lady - who's job it was to guard against dumpster diving. She offered us some Pepsi, but we refused, telling her about the winery. It was about 4 miles further under drizzly skies so we stepped on it. We just made it as the sky opened up. This under-construction building had a fine porch for us and our bikes. We cautiously walked in and found the owner and 2 workers bottling wine. We checked it out and visited the oak barrel room and the steel tanks. We then sampled 2 wines from the tanks, my first barrel tasting. They were a couple of cab francs - tasty. The sky cleared up and we headed back to my home in Mt. Vernon which was a 30 mile ride. Being tired and thirsty, much beer was brought out and consumed. **Fred Williams** of nearby Pokomoke City came by with more beer and chow to add to our potluck dinner. At 7:20, I noticed the sun going down, and we piled into my car to watch the sunset on the Wicomico, a fine way to end the day, which was followed by more fine handcrafted beer. We then crashed about 11pm. On Sunday morning, Jim took off. Under bright blue skies, **Melanie, Billy** and I biked down to Websters Cove Marina to check out the boats and ruins; which resulted in an ancient steel wheelbarrow for them. After another beer or two, they left all vowing to return again soon. To those whose chose not to attend, you will never go anywhere if you worry about the weather.

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. 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, May 1988

After what had seemed like two straight weeks of rain, the sun finally returned for the 4th Annual BURP Chili Cook Off, held at the home of **Rod & Barbara Rydlun** in Potomac, MD. Chili cooks began arriving at 10:00 AM to begin preparing their concoctions. These early arrivals included the team of **John Gardiner & Duane Fraver**, who used a smoked sausage cooked in beer and burgundy wine as their base ingredient. **Bob Wright**, long time BURPer and competitor in both national and international chili competitions, also arrived early. Bob had been a driving force behind the first BURP cook off in 1985, and he also made arrangements each year for the beautifully engraved ceramic chili bowl prizes given to the winners. His chili was always entered under the same name - Dragon Chow. **Howard & Emily Michelsen** seemed to be amongst the few competitors who divided their chili into two pots and added beans to one in order to compete in the separate "chili with beans" and "chili without beans" categories. It was also generally agreed that their chili was the hottest served that day (even though there was no prize given for "hottest chili" at that time).

While the chili's were cooking, everyone had a chance to admire the sleek silver 1946 Bentley

Mark VI driven onto the grounds by Rod's friend and fellow Bentley aficionado **Akin Davis**. John and Duane also took the opportunity to conduct a raffle during the meeting for a bottle of Chimay Ale (at this time, raffles were not monthly events). This raffle, along with sale of some additional items provided by John, brought nearly \$100 into the club treasury. Club member and professional photographer **Linda Sweeting** took advantage of the nice weather to snap some great club photos, including the first ever group photo of the entire club (at least those in attendance at the meeting). A few of the 8X10's of that photo are still extant (one is in the club archives). And, as always, there was lots of great homebrew and other food contributions to the meeting.

Chili voting was finally conducted (amongst the chili chefs rather than all in attendance). **John & Duane's** concoction won the award for "Best without Beans". The **Michelsens** took the prize for "Best with Beans" and "Best Overall Chili", making them the 1988 BURP Chili Champions. A separate ballot was then cast by all in attendance for "Most Popular Chili", and **Bob Wright** was declared the winner for his Dragon Chow.

The May 1988 issue of BURP News was largely taken up with extended reports on the March and April BURP meetings (the first by **John Gardiner** and the second by newsletter editor **Bill Ridgely**). John, of course, easily took the prize for best of the reports, hitting his punster stride quickly with his "bird watching" theme (The weather was "just ducky", and BURPers "flocked" outside to see the Bentley brought by "fine feathered friend" **Rod Rydlun**). The most interesting article in the newsletter, though, was a travelogue by **Duane Fraver** on the trip to Belize and Guatemala recently completed by several BURP officers and friends. Duane elegantly described the special tour of the *Beliken Brewery* given to the group by head brewer **Anton ("Tony") Danner**. The brewhouse equipment had been built in the US around the turn of the century and had spent some time in Mexico before finally arriving in Belize. Of special interest were two interesting facts regarding the brewing process at *Beliken* - the use of hop extract rather than fresh or pelletized hops (reflecting problems of maintaining freshness in a tropical

climate) and the use of dark malt extract (added to the regular lager recipe) to make Beliken Stout.

10 Years Ago, May 1998

Ten years after BURP's 4th Chili Cook Off, the 14th Cook Off was held at the home of **John Esparolini** in Vienna, VA on May 30. By this time, the date of the cook off was tied in to the entry deadline for the annual BURP Spirit of Free Beer Competition so that those attending could bring their entries. The 6th Annual SOFB was scheduled for the following weekend, June 6-7 in Chantilly, VA (at the now defunct Potomac River Brewing Co.). Also, for the first time, SOFB was tied into the 1st Masters Championship of Amateur Brewing (MCAB) as a qualifying competition, so even more interest was generated than usual. While there was no meeting report for the cook off, I did glean that there were 15 total entries, and the winner (not only for Best Chili but Hottest Chili) was **Tim Artz**. Tim's winning recipe was published in a subsequent edition of the newsletter, and it was quite astonishing in its complexity, using 10 different chili peppers, bacon, beef stew meat, pork butt meat, and 2 complete heads of garlic, amongst many other ingredients. The recipe also contained black and kidney beans, but separate categories for chili with and without beans had long ago been eliminated. Just prior to the meeting, BURP cider maker extraordinaire **John Dittmann** presented an educational session on making fermented cider at home and judging it in competitions, including a tasting of some of John's fine products. This was in preparation both for the SOFB and for BURP's first club cider competition scheduled for the June meeting.

The May issue of the BURP News contained lots of information about the upcoming Spirit of Free Beer competition, including a list of the over 40 sponsors that had been lined up to date. The interesting article on Homebrew Competition Basics (i.e., how to make your beers score better) by **Noel Blake** begun in the previous issue was brought to a conclusion. Noel covered everything from fermentation to cold conditioning to filtering the final product as well as oxidation and astringency issues and use of appropriate sanitizers. Finally, a welcome was issued to several new club members, including one **Elizabeth Fox**, whom most of you will recognize as the current editor (with a slightly

different last name) of the BURP News (and, I might add, a major part of the forthcoming *Mad Fox* ownership team).

Simple Spent Grains Whole Wheat Bread

By Bruce Ng and Beth Demyanick

Sustainability is enjoying an up swell of popularity within our brewing community. Just this last month, the Craft Brewer's Conference in San Diego hosted a Sustainability series, exploring topics ranging from energy recapturing to waste reduction. New Belgium is one of leaders of this movement with their use of wind power, bicycling advocacy and a myriad of other solutions such as a super efficient kettle and integrated green building design.

In our area, Vintage 50 brewmaster **Bill Madden** wrote that their spent grains are picked up by a local farmer to be used as cattle feed. "The cows eat it and, of course, produce manure which is aged and then brought back by the farmer for our garden behind the restaurant. Our chef, Aaron McCloud, is planning a garden of tomatoes, squash, herbs, etc. and I plan on growing Cinderella pumpkins for brewing Punkinator this Fall." Thus elegantly closing the loop.

Further afield, the Spent Grain Baking Company in Seattle gathers spent grains from the neighboring micro-breweries and reportedly uses between 17 percent to 25 percent of spent grain in their dough. I had always felt guilty tossing out all our fragrant warm spent grains. So a few weeks ago Beth and I made our very first spent grain bread. It is surprisingly easy. Especially for me when Beth does all the work.

Here's a tip: Diligently cool down your spent grains within one hour of brewing in order to prevent any sourness or eventual molding. Or you can easily just bag and toss 'em in the freezer until baking day. We brewed an ESB and kept the frozen spent crystal malt since ... last summer. The bread still turned out great.

Here is our recipe adapted from the excellent allrecipe.com. Beth tweaked the recipe for spent

grains and for a greater proportion of whole wheat flour.



PREP TIME 20 Min
 COOK TIME 30 Min
 READY IN 5 Hrs

INGREDIENTS

- * 3 cups warm water (110 degrees F/45 degrees C)
- * 2 cups of spent grains.
- * 2 (.25 ounce) packages active dry yeast
- * 1/3 cup honey
- * 3 cups bread flour
- * 3 tablespoons butter, melted
- * 1/3 cup honey
- * 1 tablespoon salt
- * 5 1/2 cups whole wheat flour
- * 1 egg, beaten

DIRECTIONS:

First to gently revive our husky friends from their arctic slumber, Beth pointed out that "nukin' would probably be a bad idea." Since we are not a preventive nuke strikin' household, she patiently let our grains defrost in a colander for an hour or two.

1. In a large bowl, mix warm water, yeast, and 1/3 cup honey. Add 3 cups white bread flour and 2 cups whole wheat flour. Stir to combine. Let set for 30 minutes, or until big and bubbly.
2. Mix in 3 tablespoons melted butter, 1/3 cup honey, and salt. Stir in 2 cups whole wheat flour and spent grain. Flour a flat surface and knead with whole wheat flour until not real sticky - just pulling away from the counter, but still sticky to touch. This may take an additional 2 to 4 cups of whole wheat flour. Place in a greased bowl, turning

once to coat the surface of the dough. Cover with a dishtowel. Let rise in a warm place until doubled.

3. Punch down divide into 3 loaves and place in greased 9 x 5 inch loaf pans. Allow to rise until dough has topped the pans by one inch.

4. Lightly brush the tops of loaves with a beaten egg. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes; do not over-bake.

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

BURP Treasury Summary

As of 9 April 2008	\$18,822
New receipts	\$450
New expenses	\$419
As of 27 April 2008	\$18,853

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

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: 287

FAMILY: 87 (x2) 174

INDIVIDUAL: 89

HONORARY: 24

Hop Notes from the Li-Beery*By Bill Ridgely, Minister of History*

I want to continue to remind BURPers that we are accepting donations of unwanted beer and brewing books for the upcoming club book sale (which probably will be held during the summer). Please contact me at ridgely@burp.org if you have items you'd like to donate for the sale table.

I'm still behind in updating the li-beery 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 shown. Even if the item is not shown, it may be in the collection and available. 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.

If you are planning to brew a specific beer style and need some guidance, I may be able to help you with an appropriate publication. Just contact me at the e-mail address above or call 301-762-6523.

And 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.

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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