



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"Fermentation and civilization are inseparable."

- John Ciardi



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September 2008

4305 Vermont Ave
Alexandria, VA 22304



SEPTEMBER MUSINGS FROM YOUR FEARLESS LEADERS

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

September Meeting – Oktoberfest
All German Styles Competition
Imperial Anything Competition
Upper Marlboro, MD
Saturday, 27 September, 2008
1:00-6:00 PM

October Meeting
Smoked and Wood Aged Beer Competition
Weird Beer & Creative Brewing Challenge
Herndon, VA
Saturday, 25 October, 2008
1:00-6:00 PM

November Meeting
Real Ale Competition
Rockville, MD
Saturday, 15 November, 2008
1:00-6:00 PM

MASHOUT 2008 was a **HUGE** success! The weather was gorgeous. The beer and food were plentiful and tasty. The band was amazing and bottom-line, the camaraderie was what really made it all worthwhile. Heartfelt thanks to the **Popenoes** for their gracious hospitality and to Chair **Bill Ridgely** and his entire planning committee for keeping everything on track. Many hands (with beers) do lighten the workload. The above-and-beyond the call of duty award has to go to BBQ Master **Rick Garvin**, who spent Friday night sleeping on the ground next to the porkulator – he looked positively angelic curled up there, keeping watch on his meat.

We are especially grateful to our sponsors – this year, nearly 20 breweries contributed beers, and many sent representatives to participate. [See the BURP website, under MASHOUT for a list.] Maryland Homebrew, once again, donated \$50 in gift certificates for prizes. ***Please patronize these sponsors and let them know how much we appreciate their support of BURP events.***

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.

September Oktoberfest Meeting

Our September Oktoberfest meeting will be held Saturday, September 27, at Turtle Creek Farm, with overnight camping welcome. Many of our members enjoy this smaller, quieter version of MASHOUT every year. Competition will be German-style beers in kegs to encourage more FREE BEER for our members. Oompa music and German attire are encouraged.

Mead Mania Education Session at the October Meeting

Interest in mead making is on the rise in the homebrewing community. To help others in the Club learn more about this special style category, we're working with the MOEs, together with resident mead makers **Tim Artz, Yancy Bodenstein, and Lyle Brown** to present a mead education session at the October meeting. One of the goals is to get more people involved with brewing this style so we can field a wide range of competitors with entries for AHA's 2009 NHC and Club-Only-Competition. In addition, the BJCP is developing a special Mead Judge Program that should be rolled out within the year, which might be of interest to our judging cadre to expand their knowledge in a new direction. Details of *Mead Mania* will follow in the October issue.

PLEASE NOTE – DATE CHANGE!!! & SPACE STILL AVAILABLE

A.J. DeLange Brewing Water Workshop, Now on Sunday, October 5

"Water Meister" **A.J. DeLange** has graciously offered to host one of his well-regarded *Brewing Water Workshops* for Club members. The session, originally scheduled for Saturday, Oct. 4, now will take place on **Sunday, October 5**, from 1 to 5 PM, and will feature a technical presentation, as well as a tour of A.J.'s professional-level home brewery. **Registration is free but will be limited to approximately 20 participants, with pre-registration required.** To register, please contact Jamie, e-mail: Jamie@langlie.com or call (c) 301-801-1675.

BURP Real Ale Fest Around the Corner

Fall, with its bright colors and chilly temps, is on the way ... which means that it's almost time for one of BURP's favorite, premier events, the REAL ALE FEST. This year's fest will be held on Saturday, November 15, once again at Chez Aaronridge. Stay tuned for more info in the October newsletter. We're always grateful to our crack Real Ale team for the work they do to pull this together every year. Time for our members to start thinking about what to brew this year – we're sure that last year's winner, **Wendell Ose**, already is plotting to defend his title in 2008.

Other Events of Interest to BURP Members

- **The Art of Homebrew, Friday, September 26, 6 – 10 PM**, at the Studio Gallery (www.studiogallerydc.com), 2108 R Street, NW, north of Dupont Circle [See *Bud Hensgen's* article in this issue for more information.]
- **Victory Brewing Company – 3rd Annual FallFest, September 27, 2 – 9 PM** at the brewery in Downingtown, PA
- **Northern Virginia BrewFest, September 27-28, 11 – 8/7 PM** at Bull Run Regional Park in Centreville, VA. To volunteer, contact *Fest Volunteer Coordinator Dona Lee*, at 571-334-7305 / donacake@comcast.net
- **Shirlington Oktoberfest, Saturday, October 4, 12 – 7 PM** in the Shirlington Town Center. Volunteers are needed for a BURP exhibit table [Contact *Jamie* at 301-801-1674 / jamie@langlie.com], as well as for pouring [Contact *Fest Volunteer Coordinator Dona Lee*, at 571-334-7305 / donacake@comcast.net]

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.

The August monthly competition for Belgian and French Ales was held at MASHOUT and had twelve entries that included four witbiers, one Belgian pale ale, four saisons, one biere de garde, and two specialty ales. The winner of the contest was a Belgian Pale Ale brewed by the Aaronridge Brewery (**Bill Ridgely and Wendy Aaronson**); second place went to **Wendy Schmidt** with a saison, and third place went to Aaronridge (Bill and Wendy) with a witbier. Many thanks to the judges, **Andy Anderson, Calvin Perilloux, Jim Wagner, and Jay Spies**; and to our stewards, **Rod Rydlun and Esther King**.

Brewer of the Year (BoTY)

Mel Thompson continues his overwhelming lead with a total of 37 points (including July's monthly competition results), **Ed Bielaus**, with a strong showing at the Spirit of Free Beer, continues in second place with 21 points. Third place is currently held by **Jamie and Paul Langlie** with 12 points, followed closely by the **Aaronridge Brewery**, Wendy and Bill, at 10 points and **Mike McGuire** with 10 points. The August competition doesn't count towards BoTY points, but September (Imperial Anything), October (Smoked and Wood Aged Beer), and November (Real Ale) competitions do, so there is still time to for an industrious brewer to challenge for 2nd and 3rd place.

September 2008 Monthly Competition: German Beer, keg only (Categories 1d, 1e, 2a, 2b, 3(all, even Vienna), 4b, 4c, 5(all), 6c, 7a, 7c of BJCP Guidelines)

What better way to enjoy a nice early autumn day, then to drink german beers? Beers in this competition range over several styles, from light lagers (Munich Helles and Dortmunder Export), pilsner (all subcategories), European amber lagers

(all subcategories), dark lager (Munich Dunkel and Schwartzbier), bock (all subcategories), kolsch, to amber hybrid beer (Northern German altbier and Dusseldorf altbier). Please remember this is a keg competition and will be decided by popular vote. This competition will not count towards BoTY points. Your participation would be greatly appreciated! For more in-depth information and statistics for these beers, please go to:

<http://www.bjcp.org/2008styles/catdex.php> .

Below are some websites that provide additional information on German Beer.

<http://www.germanbeerinstitute.com/styles.html>

This link provides information on many, many German beer styles at the German Beer Institute website.

http://en.wikipedia.org/wiki/German_beer This Wikipedia article provides an overview of german beer styles as well as links to specific German beer styles.

<http://www.hbd.org/brewery/library/ReinHeit.html>

German Purity Law.

September AHA Club Only Competition (CoC): Imperial Anything.

This competition has been moved up to September in order to meet the deadline for entering this CoC competition. This will be a bottle-only competition, will be judged using BJCP judging guidelines and will count towards BoTY points. From the CoC website, here is additional information on this competition: "Entries will be judged to BJCP Category 23 Specialty Beer, so entrants must include information about what they have done. The competition is not about the biggest beer, it is about a bigger beer done right. Entries MAY specify the base beer style, and MUST state the original gravity (OG), final gravity (FG), and the type of imperialization (ABV, IBU, etc.). Note: Beer styles that are imperial by nature (Dopplebock, Eisbock, Strong Scotch Ale, Russian Imperial Stout, Imperial IPA, Belgian Dark Strong Ales, and English and American Barleywines) MUST have OG = 1.100 or greater, and ABV = 10% or greater". The winner of this competition will represent BURP in the September/October 2008 CoC and will need to send two (2) brown or green glass, 10 to 14 ounce

bottles to the competition and must be received by 11 Oct 2008 at the competition site (Shelby Township, MI).

Upcoming Monthly Competitions

The October meeting will also include two competitions, one will be for Smoked and wood-aged beers (Category 22 of the BJCP guidelines) (bottles only) – this will be judged per BJCP guidelines and count toward BoTY points; and a “Weird Beer” competition which will be a popular vote contest and will be bottle/keg competition. November will be the Real Ale contest and will count toward BoTY. And finally, the last competition in 2008, the December monthly competition, will be a popular vote contest for Winter Warmers and will not count toward BoTY. By tradition, January 2009 competition was selected by last year’s BoTY co-winners (**Mel Thompson and Ed Bielaus**) and will be IPA; this will count towards next year’s (2009) BoTY competition.

Recipe Corner - Aaronridge Belgian Pale Ale

By Bill Ridgely

This beer took first place in this year’s MASHOUT Belgian & French Ale competition. It also took a 3rd place at the 2008 Spirit of Free Beer. Recipe is for 10 gallons:

17 lbs Pilsner malt
3 lbs Munich malt
1 lb Aromatic malt
¾ lb Carapils malt

2 oz Hallertau whole hops (4.1% AA) - 60 min
1 ½ oz Hallertau whole hops (4.1% AA) - 45 min
2 oz Spalt whole hops (2.2% AA) - 30 min

WLP550 Belgian Ale Yeast (La Chouffe origin) in thick slurry

OG - 1.054
FG - 1.008

Mash in 5 ½ gal of filtered water @ 175 degrees F for 1 hour mash @ 155 degrees F. Sparge 12 gal

wort into kettle and boil 15 minutes before first hopping, then add hops according to schedule above. Remove hops and boil an additional 15 minutes (1 ½ hours total boil time).

Chill wort to 60 degrees F and pitch yeast. Ferment for 8 days @ 60 F, rack to secondary, and ferment an additional 14 days @ 65 F. Transfer to two 5 gal kegs, each containing ½ cup pre-boiled dextrose. Condition two weeks at room temp before refrigerating.

Note: We obtained a large quantity of this yeast from a local brewpub. The key to keeping esters and phenols low when using this strain is to ferment at fairly low temperature, made possible by pitching a large quantity of yeast. If starting from a packaged yeast, a better choice might be WLP510 (Bastogne Ale) or WLP515 (Antwerp Ale), both from White Labs. A Wyeast equivalent would be #3522 (Ardennes Ale).

The Art of Homebrew: A Special Event at Studio Gallery

**“Yes, Darling, there is ART in
BREWING BEER!!**

And you can prove it to yourself by stopping by The Studio Gallery near Dupont Circle on Friday, September 26 from 6 – 10 PM.

Brewers from BURP are conducting what is probably the largest tasting of homebrews to a non-homebrew crowd ever to take place in the DC area. Art galleries across the city are interested in creative ways to stand out among their peers as centers of original and creative ideas. This one has to make Studio Gallery look like the champ!

Bud Hensgen, a member of the gallery, located at 2108 R St., NW, has gathered 15 BURP brewers, who, all together, have brewed 11 different beers styles for the event. Brewers will serve 4-oz. servings to guests and will discuss the flavor profiles and maybe even some of the secrets of the art.

Beers and the brewers who will present them are:

- * Van Gogh's Extra Special Bitter by **Steve Marler**
- * Rene Magritte's Belgian Strong Dark Ale by **Mark Hogenmiller and Bud Hensgen**
- * Franz Hals' Hefeweizen by **John Foulke**
- * Toulouse Lautrec's Fruit Lambic by **Dave and Becky Pyle**
- * Matisse's Mead by **Yancy Bodenstein**
- * Friederich Ostendorf's Oktoberfest by **Max Green**
- * Pablo Picasso's Porter by **Paul and Jamie Langlie**
- * Holbein's Helles by **Rick Garvin and Christine Johnbrier**
- * Jackson Pollock's Pale Ale by **Bud Hensgen**
- * Robert Rauschenberg's Rauchbier by **Bud Hensgen**
- * Salvador Dali's Stout by **A.J. Delange**
- * Whistler's Wit by **Gordon Goeke**

There will also be an information table with an exhibit of homebrew equipment and ingredients. And, of course, BURP membership forms will be available to guests. Should you decide to stop by, get a name tag from Bud so you will be recognized as a BURP member and help educate the guests on The Art of Homebrew!

Getting Ready for Real Ale 2008!

By Co-Minister of Education, Tom Cannon

It's almost fall and that means it's time to get those brewpots boiling. As the leaves start to turn and the ground water starts to cool, my thoughts, like many BURPers thoughts, turn toward what English Ales to start brewing for BURP's regionally famous Real Ale Competition in November.

Now, like most of you, I've not won the Real Ale Cup in this competition, though I enter at least two kegs of beer every year. Yeah, I've usually got a beer or two on the Best of Show Table, and I've won a few ribbons, but the simple fact that **Wendell Ose** has won twice really chaps my Jordaches! So this year, I have a secret weapon, and I've decided it's too important not to share with my fellow BURPers.

On the Friday before the Spirit of Free Beer, we were hosting two out of town judges, Grand Master Judge Pete Garofalo and past BURPer **Jay Adams**. Colleen had also invited over one of her co-workers who was imminently retiring to the same area **Jay and Arlene Adams** live in North Carolina, and wanted to talk to them about the area. It turns out that this person was an ex-homebrewer and brought over some of his old equipment to pass on to us, some airlocks, an old carboy, and most importantly, a brewing book.

And what a brewing book! Likely out of print for decades, I now have in my possession "Brewing Better Beers" by Ken Shales. Ken was a resident of Basildon, Essex in the UK and died there in 1971. Ken started brewing in 1963 and from that time until his untimely death, according to the book notes "He had won for himself an unchallenged position as the most eminent and knowledgeable home brewer in the country". Good stuff! Also, according to the notes "At Basildon (or "Boozledon" as he was wont to call it) he gathered about him an enthusiastic band of kindred spirits of all races who collaborated with him in research on the craft of brewing, which he probably did more to advance than anyone of his era."!

That's more than enough to take him seriously!

So with that, I'm going to share two of the recipes with the membership. Follow these recipes exactly, and I'm sure you will have no trouble brewing a winning Real Ale!

Note that these recipes are taken directly from "Brewing Better Beers" by Ken Shales, Published by The Amateur Winemaker, Andover, Hampshire, October 1972.

Mild Maise

This is a good round mild beer, not unduly heavy, but not lacking in body. Bottled, it makes a good brown ale. The caramel is not essential, it is the convention around here for such beers to be brown, you will doubtless make up your own mind on the subject.

Recipe for 4 gallons nominal (original gravity 1.038)

Ingredients:

0.5 lb. crystal malt (cracked or coffee milled)
 0.5 lb. flaked maize
 1.5 lb. malt extract
 1.5 gallons water

Water treatment as appropriate (I used 1 heaped teaspoonful L-W mild ale crystals)

Mash at 150+or-1 deg F for three quarters of an hour, take up to boiling, add:

2 oz. hops
 Caramel q.s. to shade

Method:

Boil for 30 minutes, strain on to 2 lb. of granulated sugar and make up to 4.25 gallons. When at or below 80 deg F. pitch with a brewer's yeast. Ferment for 5-7 days, rack into gallon jars, fit locks. Leave seven days, bottle in point screw-stopped bottles, prime with the equivalent amount of sugar, as a syrup. As it is when first put into the jars, the first glass is sweet and nasty. It pays to use finings, especially for draught. Add to the gallon jars three days before bottling. The bottled beer should be ready in two weeks, the draught in about a week. If the weather is too warm, it is better to use up a jar within two or three days of starting it. If however you have "oppos" like some of mine this is scarcely likely to be a problem. One thing not lacking in this area is an enthusiastic tasting panel!

Basildon Stout (*recipe for 4 gallons*)*Ingredients:*

Patent black malt, 8 oz.
 Malt extract, 2 lb.
 Hops, 2 ozs.
 Salt, 1 teaspoonful
 Water, 1.5 gallons
 Original gravity 1.052

Method:

Bring to the boil, simmer for half an hour, strain on to 3 lb. of foot sugar (or the darkest available), wash spent grains to make up to just over 4 gallons. Cool to not above 28 deg C. and pitch with a suitable yeast, either a culture derived from Guinness bottles or such as Leigh-Williams Vinotex stout yeast. The appropriate yeast seems to make a lot of difference in the flavor of this class of beer.

Allow to ferment for from five to seven days. Rack into 1 or 2-gal jars, fit locks and leave for another week. Bottle in point bottles adding .5 teaspoon of white sugar to each, leave two or three weeks to develop condition. It is very rare to experience settling troubles in this type of beer, probably because the black malt has substances precipitant in their effect.

Remember, the Real Ale Competition will be held on November 14 with the BURP meeting to drink the beers on Saturday, November 15. I'm sure Andy and I will be doing some kind of educational session before the event at the meeting, and I'll be sure to bring along "Brewing Better Beers"!

Good luck to all entrants!

MASHOUT 2008 Thank-You's

*By Bill Ridgely
 MASHOUT Coordinator*

The 21st MASHOUT was a great success this year thanks to the hard work of many people. I'd like to take the opportunity to recognize all of the folks who contributed significant time and effort to the event. Many thanks to:

* First and foremost, **Chuck and Helen Popenoe** for once again allowing us to take over their wonderful mountaintop property for the weekend (Pops, as always, also coordinated preparation of the field, purchase of corn for Saturday dinner, and delivery of the port o' pots).

* **Joel Gallihue** of the Chesapeake Real Ale Brewers (CRABS) and **Les White** of the Free State Homebrew Club Guild for serving on the MASHOUT planning committee. Their participation this year really helped smooth out some of the bumps in the road we encountered last year. In particular, thanks to Joel (along with **Wendy Aaronson**) for devising and conducting the "1st MASHOUT Quadrathlon", a fun series of contests that helped to bring clubs and individuals together. And thanks to Les for devising a pump to recover water from keg cooling tubs (one of the ways utilized this year to make the event "greener").

* The "Bard of Barbeque" **Rick Garvin** for his great work preparing the meat for the Saturday night and organizing the cooking and meat pulling team. Once again, both beef and pork were featured at MASHOUT, making the job even more challenging.

* **Bob and Kathleen Warriner** for once again coordinating the MASHOUT Check-In Table. And thanks also to all those who volunteered their time to man the check-in table over the weekend.

* Co-Fearless Leader **Alan Hew** for once again coordinating commercial sponsors for this year's event. There was an abundance of tasty beers for the thirsty crowd, and a fair number of brewers showed up as well. I'd also like to recognize those who picked up and delivered donated kegs to the site, in particular **Rex White**, who loaded the bed of his pickup with them. Thanks also go to Alan for running the Tropical Fruits "Fun & Creative Brewing Challenge".

* Culture Ministers **Bruce Bennett & Wendy Schmidt** for making the trip to Popenoe Mtn on Saturday just to run the Belgian & French Ale competition. That was above and beyond the call of duty and very much appreciated.

* **Bob Kepler** for bringing and installing the lights for the Tom Principato show on Saturday night. That really helped make the concert special.

* **Bob Cooke** for making a keg of non-alcoholic soda for the event and for conducting "water procurement runs" to Rocky Gap State Park.

* Co-Fearless Leader **Jamie Langlie**, along with **Mac McEwen**, for conducting the "4th Annual Popenoe Mountain Pub Quiz". A fun time was had by all answering some whimsical and, in many cases, difficult questions.

* **Jim & Linda Rorick** for making coffee for all comers each morning and serving some wonderful treats (such as their delectable "Egg McRoricks") through the day.

* Our friends at **Maryland Homebrew** in Columbia, MD for contributing prizes to the homebrew competition and the pub quiz.

* My lovely and talented partner **Wendy Aaronson** for coordinating both the Saturday dinner and the Sunday breakfast.

* **Jeanie Osburn** for suggesting and procuring solar lighting for use on keg row and in the port o' pots. This was another "green" initiative, and while the experiment was only partially successful, it was a great idea and worth the attempt.

As always, I'm sure I've left some people out here, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning.

And finally, thanks to all those BURPers who served on the MASHOUT Planning Committee. Let's get together and do it again next year!

MASHOUT 2008 Review

By Ralph Bucca

Yep, it's Deja Vu all over again for that 3rd weekend in August, when the BURP Club hosts its annual campout on a hot dusty mountaintop, somewhere in Western MD.

Cruising up Breakneck, a road that truly lives up to its name, with many sharp curves and unannounced descents, I eventually come to a hand-painted sign, MASHOUT WELCOME, a sigh of relief after a 3-hour drive from Southern MD. I check in and immediately grab my beer stein and head to the infamous keg row to begin my fair share of abuse. Starting with a DuClaw Hell Raiser, I begin to feel quite at ease with 200 of my close homebrewin' friends.

Hurriedly, I set up my tent and begin the cycle of visiting the various clubs and groups who offer brew and food for the needy. Friday night must end at some point because I wake up the next morning in my tent.

Since this event has occurred at the same location for many years, it has become territorial. Various clubs set up in the same areas. The Baltimore

homebrew club Chesapeake Real Ale Brewers Society (CRABS) are in their usual spot high on a hill overlooking the event, while the Frederick group FOAM is my neighbor, near the volley ball net, where occasional balls zip past me.

CRABS sponsors the 4th Annual DuClaw Brewing Co "Firkin Friday" Cask Ale Tapping, eagerly awaited by many. This year's offering is a special one-off, pro-am version of DuClaw's famous Twisted Kilt Wee Heavy Strong Scotch Ale, co-brewed by **Jim Wagner** of DuClaw (the "pro" half) and **Brandon Miller** of the CRABS homebrew club (the "am" half). It's mighty tasty.

Since this is an Olympic year, MASHOUT holds its first ever, and perhaps last, Popenoe Mountain Quadrathlon. Teams of 2-5 people (at least 1 must be female) compete in the "Carboy Carry", "Siphon & Cap", "Beer Run", "St Pauli Girl Race", and "12 Oz Chug". I end up being in the winning group, *Team Foreplay*, mostly due to the fact that our "St Pauli Girl" has the best cleavage and jiggle, and our chugger does not gulp.

Of course the most popular location is Keg Row, where numerous commercial and homebrewed beers litter the edge of the woods. Commercial donations include Franklin's Twisted Turtle, Lagunitas IPA, DuClaw Mysterium Belgian Spiced Ale, and Clipper City Red Sky at Night. The corny kegs from the homebrewing community include many contributed by members of the CRABS club.

There were two competitions this year, featuring traditional and non-traditional summer brews. Winners of the Belgian & French Ale competition (all from BURP) were:

- 1) **Wendy and Bill Aaronridge** - Belgian Pale Ale
- 2) **Wendy Schmidt** - Saison
- 3) **Wendy & Bill Aaronridge** - Witbier

Winners of **Alan Hew's** Tropical Fruits Challenge were:

- 1) **Bob & Betsy Kepler** (BURP) - Passion Fruit Beer
- 2) **Joel Gallihue** (CRABS) - Coconut Beer
- 3) **Will Lydick** (CRABS) - Pineapple Papaya Tangerine Beer

Many MASHOUT traditions carry on from year to year, such as the 24/7 poker game, the Saturday C&O Canal bike ride, Saturday potluck banquet/barbeque, and live music (by last year's repeat offenders, *The Tom Principato Band*). Sunday morning's silence is broken by the call for camp stoves to fire up large quantities of bacon, scrapple, pancakes and fruit to fortify the beer soaked minions for their trek off the mountain.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Sep 1988

Two major BURP events occurred in early Fall of 1988. I say early Fall because the September BURP meeting was actually held on Oct 1. Prior to this, however, on Sep 20, the Brickskeller Saloon hosted "BURP Nite at the Bricks" with **Michael Jackson**. Michael was in the midst of his "World of Beer Tour", and Bricks owner **Maurice Coja** kindly provided special seating and pricing for BURP members on the first of Michael's two nights at his establishment. This was the first opportunity many club members had to see the "Bard of Beer" live and in person, and Michael didn't disappoint. He spoke at length about the history of beer, especially how the industrial revolution brought about the emergence of pale ale in the UK. Michael, of course, also digressed into many other beer-related topics, but the talk was typically full of humor and displayed Michael's incredible knowledge of beer and brewing. The tasting included 10 beers, only one of which was American - Oxford Class Ale from the *British Brewing Co.* in Glen Burnie. This beer was paired with Royal Oak Pale Ale from *Eldridge, Pope* in the UK (still being brewed but now by *O'Hanlon's Brewing*). From here, the complexity and alcohol content of the beers rose steadily. Included was Liefman's Frambozen and Kriek (4.5 - 5.0%), Corsendonk Monk's Brown Ale (7.0%), two vintages of Thomas Hardy's Ale (1983 and 1987) (11.7%), EKU 28 (an 11.0% strong bock), and Samichlaus Pale, at the time considered the world's strongest beer at 13.0%. By this time, most attendees (your humble compiler included) could barely write notes, but there was one final beer - Rauchenfels Steinbier, at least lower in alcohol content at 4.9%, but by this

time, most of those present could barely appreciate the subtleties of this lightly smoked beer. Event reporter **Andy Beaulieu** recalled a question and answer session following the tasting, but like many, he could barely remember what questions were asked. It must be said, however, that a fine time was had by all.

The second event on the Fall calendar was the annual crab feast, held at the home of **Bill & Doris McLaren** in Lexington Park, MD (way down south in St Mary's county). About 30 BURPers and friends made the long trip and were rewarded with both beautiful weather and one of the club's finest crab feasts. Bill had already been declared BURP's official "Purveyor of Fine Seafood", but he went above and beyond the call of duty on this occasion. He not only procured several bushels of excellent crabs from a commercial vendor. He also picked clean numerous additional crustaceans taken from his own crab pots, and wife Doris used this meat to make delicious crab balls and a wonderful crab dip. BURPers pitched in with their own food contributions (everything from baked beans to chocolate cake) as well as copious quantities of homebrew and commercial beer (much of the latter left over from the club's Summer Solstice commercial tasting held in June). During the meeting, Bill gave regular tours of both his own apple & elderberry winemaking operation and the Cap N' Cork home beer and winemaking shop he operated out of his house.

The Sep 1988 BURP News contained a farewell to club treasurer **Duane Fraver**, who was moving to Cumberland to take a new job. The current secretary volunteered to do double duty as secretary/treasurer for the remainder of the year. This was actually good timing as the new BURP pilsner glasses had just arrived and were being offered for sale at \$8.00 per glass. Highlights in the issue included **John Gardiner's** review of the 1st MASHOUT (as well as a nice plug for **Helen Popenoe's** newly published children's book "Special Gift". Helen was offering copies to club members at a discount and also donating \$.75 of each sale to the club treasury). In the beer travels department, **Phil Hugill** contributed a nice article on his recent trip to the Pacific Northwest, already renowned among beer aficionados as a craft beer paradise. Beers sampled on the trip (some still

available and some now extinct) included Thomas Kemper Light & Dark Ale, Grant's Imperial Stout, Red Hook Ale & Ballard Bitter, and Full Sale Golden Ale. The Sep "Recipe of the Month" was for Light Gingered Ale, contributed by the newsletter editor because no one else had sent him a recipe that month. Finally, **Hugh Barnes**, proprietor of Third Wave Technologies (which included Hugh's homebrew supply shop in Alexandria) introduced the latest development in electronic communication for homebrewers, the Brewnet Computer Bulletin Board. Designed and hosted by BURPer **Tim Weil** (proprietor of Free Lunch Enterprises, Tim's computer systems company), the bulletin board was conceived as a means of electronic discussion and information dissemination for homebrewers. Hugh also introduced a series of homebrewing courses that were being offered by Brewnet under the moniker "Brewnet University". These included several courses on beginning and advanced homebrewing as well as a beer evaluation class offered as preparation for taking the National Beer Judge Certification Program exam.

10 Years Ago, Sep 1998

As mentioned in last month's column, the annual BURP crab feast had been postponed from July to September due to late publication of the July newsletter. The event was finally held on Sep 12 at the home of **Jamie & Paul Langlie** in Kensington, MD. In addition to consuming several bushels of succulent crabs, club members had an opportunity to compete in the monthly homebrew competition. The style this month (appropriately enough) was festbier. The bad news about the competition was that there was only one entry, from **Dave Belman**. The good news, according to Cultural Minister **Jay Adams**, was that Dave's beer was an excellent example of the style. It was subsequently put forth as BURP's entry in the AHA Club-Only Festbier Competition held later in the month. There was no meeting report for the Sep meeting, so further details on what transpired are not available.

The Sep 1998 issue of the BURP News was again relatively short (5 pages) but brought the club up to date on several events. First was **Ben Schwalb's** report on the 11th annual MASHOUT, held the previous month on Popenoe's Mountain near Cumberland, MD (As mentioned last month,

Ben's report is also available online (with photos) at <http://burp.org/events/mashout/1998/>). Both MASHOUT organizer **Bill Ridgely** and check-in station organizer **Liz Pitts** also provided "thank yous" to the many people who helped make the event a success. Fearless Leader **Tom Cannon** added his own kudos, calling MASHOUT "one of the best bars in the world" for a few days in August. Several upcoming homebrew competitions were announced in the issue, one in Chester, VA and one in Harwood, ND, and BURPer **Steve Marler** announced an upcoming 5K run in Baltimore scheduled to end at the MD Craft Beer Festival. **Andy Anderson**, organizer of SOFB 1998, contributed the recipe for the 2nd place BOS beer, an Oktoberfest brewed by BURP's **Gary Nazelrod**. Finally, "Adjunct Boy" **Delano DuGarm** completed his report on his experiment decocting a dunkel recipe using a pressure cooker. The experiment was only partially successful, as the resulting wort had a high finishing gravity, brought about (Delano believed) by the conversion of much of the normally fermentable sugars to melanoidins by the pressure cooking process.

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

BURP Treasury Summary

5 August 2008	\$23,636
Income	\$2,052
Expenses	\$1,346
17 September 2008	\$24,342

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 **Bob & Teri Kinney** of Midland, MD; **Stephen Owens** of Cumberland, MD; and **Mark Schenden** of Herndon, VA.

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: 278

FAMILY: 84 (x2) 168

INDIVIDUAL: 86

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. 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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