



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

It is better to think of church in the ale-house than to think of
the ale-house in church.

Martin Luther



Beth Madden, Editor
madfox@comcast.net

June 2009

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

June Meeting
Kolsch & Alt Competition
Annandale, VA
Saturday, 6 June, 2009
1:00-6:00 PM

July Meeting
Wheat and Wit Competition
Herndon, VA
Saturday, 25 July, 2009
1:00-6:00 PM

MASHOUT
Light Lager Competition
21-23 August, 2009
Cumberland, MD
Details Coming Soon

Rambling with Andy

By Andy Anderson, Fearless Leader

Wow!

If you had told me a year ago that Spirit of Free Beer (SoFB) would be held in a super market, I'd have said you were crazy. (Then again, you'd get a similar reaction if you had prognosticated that I would soon be leaving for 3 years in England!) Anyway, what a fantastic venue for SoFB. While I was initially skeptical (a supermarket?), I became a true fan. Whole Foods Fair Lakes really worked well with ample seating, good solid tables, plenty of space, and the meals we purchased were quite tasty. A smashing success. I really want to thank **Dot Artz** who came up with the initial idea. I also want to thank our Ministers of Culture, **A.J. deLange** and **Christine Johnbrier**, for all the hard work they put into organizing SoFB 2009. I know for a fact that successfully organizing SoFB for Whole Foods took more effort than what was normally needed for previous SoFB's at Old Dominion. Once again, thank you A.J. & Christine.

No beer! No beer!

Huh? Am I crazy? Well ... No, actually what I'm trying to do is remind everybody that there is no need to bring beer to the June meeting, as we will have all of the left-over SoFB to consume. And good news for this year, as you can identify the style of the beer before you actually open the bottle. Ain't life great?

Extract?

One of the biases of homebrewers (and I am just as guilty as the next), is the assumption that extract beers

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are not as inherently good as all-grain beers. I believe this bias originates from two factors: 1. An all-grain brewer does not want to believe that all his or her mashing/sparging/lautering is just a waste of time, and 2. Most extract beers are brewed by newer brewers, so they may be susceptible to some flaws that more advanced brewers can avoid. But what happens if an advanced brewer actually makes an extract beer? Well, look no farther than this year's BOS winning weizen from **Mike McGuire**. While it was a partial mash & he steeped some color malts, his base sugars came from extract. I had the great fortune to drink Mike's weizen while judging BOS. Personally, I viewed sitting on the BOS panel as a horrible fate, as that meant my Schwarzbier & Czech Pils had lost ☺, but the quality of some of those BOS beers, including Mike's partial-mash weizen, was quite fantastic. So, the next time someone offers you an extract beer, keep an open mind ... you may be in for a very pleasant surprise.

Hallertauer?

Hear the bad news from Germany? This year's crop of Hallertauer was almost completely destroyed due to storm damage. You had better horde whatever you were able to buy at the January BURP meeting. You may not be able to get any next year.

Wedding? ... again?

I want to apologize in advance for any errors in this article. Unfortunately, this was just written in my hotel room in The Berkshires (uhh ... Western Massachusetts ... until a couple weeks ago, I, too, had no idea where "The Berkshires" was.) Being the Luddite that I am, that also means no Wi-Fi, so I had no web access to catch all my usual mistakes. But for the 3 or 4 of you who actually read all my drivel, you are probably catching on to a theme. I missed the April meeting because of a wedding, and here I am again, out of state, at a wedding. Well, let me fill you in on a little secret: I am the original Wedding Crasher. Remember that movie with Owen Wilson & Vince Vaughn? It was based on my life. Hmm ...

In the meantime, go brew a beer!

From the Ministry of Culture

*By A.J. deLange and Christine Johnbrier,
Co-Ministers of Culture*

Well SoFB is behind us. All our worries about working in a new location, after years at Old Dominion, turned out to be unfounded. Things went very smoothly with no show stopping problems associated with the new venue at the Fair Lakes Whole Foods. The evaluation forms we asked judges to fill out at the completion of the day

were generally positive with respect to how pleasant the surroundings were though several commented about strong food preparation aromas during the afternoon sessions. Among other people deserving of our thanks are Walter Martly, Lee Hutchins and Jessica Baer of the Whole Foods staff who lent us their space (cooler and judging area), rounded up cases for sorting the beers got us extra chairs when we needed them and pulled together a great breakfast and lunch for us.

Sixty Seven (67) brewers (sometimes assisted by co-brewers not counted in this number) submitted 289 beers in all categories except 20 (Fruit Beers) which we judged in 35 flights – 15 each on Saturday morning and afternoon with the remaining 5 judged Friday evening at **Tom and Colleen Cannon's** (thanks, guys). Entrants put in an average of 4.2 beers. One brewer entered 24 beers. Other single brewers entered 7, 8, 10, 11, 12, 14 and 16 and 2 brewers entered 9 each. Fifteen percent of entrants entered 43% of the beers (if you want to see histograms check with A.J. at the meeting) and will be taking home 58% of the ribbons when we pass them out this weekend along with the prizes. Score sheets will be available for those who did not take them home from Whole Foods on the 16th. Score sheets for out of town judges have been mailed. Results have been posted on the BURP and A.J.'s websites since the evening of the contest and the competition report went off to BJCP on the 19th. All we have left to do is truck the 25 cases of beer left over from the competition to Pat and Janet's so you can drink them and give out all the medals and nifty prizes Steve and his crew have rounded up. We'll need coolers *and bags of ice* to keep the beers cold once they get to the meeting (they have been kept in A.J.'s cold room since the competition) so if you have one you can bring, that would be a big help. Please drop A.J a line at ajdel@cox.net to let him know that you will be bringing one.

And that leaves us to thank all the people that made this possible. There is a lot more work involved in pulling off a competition than your writers appreciated until we got involved in one. Think about getting involved yourself next year and if you have any interest in running the competition come see us for what we learned. Yearly reinvention of the wheel is instructive but is a waste of time. So here's our list:

Beth Madden: Registrar, beer sorter, beer transporter and Uber Steward

Tom Cannon: Judge Coordinator

Alan Hew: Steward Coordinator

Steve Marler: Prize Coordinator (with his staff of **Mel Thompson, Mike McGuire, Jamie Langlie, Mike Horkan, Lyle Brown & Cal Perilloux**)

Mark Hogenmiller: Publicity Coordinator

Paul Langlie: Got pre-registration info off web and into the hands of Beth

Tim Artz: Made initial contact with WFFL and many helpful suggestions

John Foulke: Interfaced with WFFL and did a whole host of annoying logistics jobs (pencils, scoresheets,...)

Alison Skeel: Hospitality. Schmoozed the public and kept them out of our bathroom. Beer sorter. Tablecloths, cups, paper towels and water all came through her.

Terri Fischer: Uber steward, beer sorter

Jude Wang: Uber Steward, score sheet sorter and envelope stuffer

Deb Parshall: Uber Steward

Bruce Brandt: Made and gave the competition badges to SoFB

Noah Paci: Scoresheet sorter and envelope stuffer

And, of course, all our Judges, Stewards and people who entered beer!

Please Note: There is no need to bring extra beer to this meeting as there are 25 cases of entries left over from SoFB.

Brewer of the Year

With SoFB behind us, **Mel Thompson** continues in the lead with 28 points. In second place is **Wendy Aaronson & Bill Ridgely** with 15 points each and in a close third is **Ed Bielaus** with 13 points.

June 2009 Competition – Kolsch / Alt

Kölsch is the local brew of the city of Cologne ("Köln" in German). It is one of the palest German beers made. It is Germany's answer to the British pale ale. It shares a history with the copper-colored [Altbier](#) made in Düsseldorf, some 44 km down the Rhine from Cologne. Just as the British pale ale emerged from the British brown ale in the 19th century, when pale malt became readily available, so did the Kölsch separate itself from Altbier around the same time. In 1948, the brewers of Kölsch joined forces in the so-called Kölsch Convention and formalized the Kölsch style in terms of modern brewing specifications. Kölsch, like Altbier, gets its characteristic, slightly fruity flavor from its own special ale yeast, with which the brew is cool-fermented and then aged and mellowed (or "lagered") near the freezing point. Kölsch is always served in a straight-side, narrow, 0.2-liter (6¾ fluid ounces) glass called a Stange ("stick," "pole" or "rod"). Kölsch is available only sporadically in the United States.

Altbier is Copper-colored, cool-fermented, cold-conditioned, clean-tasting, with an aromatic hop presence, a firm creamy head, a medium body, and a dry finish. It is indigenous to the Rheinland, which is

part of the state of North Rhine-Westphalia in the northwestern part of Germany, near the Dutch border. The best known Altbiers come from the Düsseldorf, the state capital. Alt" means "old" an allusion to the old style of brewing. Altbier is an ale, as were virtually all beers of Europe before lagers were invented in Bavaria in the 16th century AD. Altbier is now identified with the Rhineland, especially its capital city of Düsseldorf, barely 50 miles from where the borders of Germany, Holland and Belgium meet. The Altbier is an ancient brew, but it acquired its name and its distinction as a modern beer style only in the 1800s, when it became threatened by the "new" beer, the lager style, which is now the most popular brew in the world. Before that time, in Düsseldorf, Altbier was just "Bier."

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment

First, I apologize for not producing my column last month. I was busy with some Maibock in Germany, so at least I have a good excuse!



We have quite a few developments on the educational front. Former MoE **Wendy Aaronson** reported that the Mashing Biochemistry class that she and **Tim Pohlhaus** delivered at AJ's lab was a success. See Wendy's summary for more details. If you missed that one, the next episode will be a Yeast Metabolism class to be scheduled soon. Following that, **AJ deLange**, suddenly finding himself with too much time on his hands after SOFB, has offered to do a Brewing Measurements class. All of this is wonderful fuel for the scientists in our midst. Many thanks to AJ, Tim and Wendy for all of their work and support of BURP's educational program.

We've also made excellent progress with the Cider Making session planned for this Fall. See **Mark Hogenmiller's** article this month for more details. Several of us made some great cider from the host location last year, and this year promises even more. Plus, it sounds like a great day event for everyone who is serious about cider. Big thanks to **Mark**

Hogemiller and **Rick Garvin** for working to set this one up.

Dave Pyle has agreed to host a Lambic blending session later in the year. We are still working to set a date and details.

I plan to do a Mead-making session around the time that we do the bulk honey buy. Speaking of the bulk honey buy, those of you who had let me know that you wanted honey will you're your requests fulfilled!! **Dot Artz** attended the monthly meeting of the Beekeepers of Northern Virginia, and has confirmation that we can get about 30 gallons of top quality local Virginia Spring honey. Delivery will be in July or August. I will confirm with all who placed advance orders, and we should have a limited amount for others to jump on in after the advance orders are filled. **Yancey Bodenstein** had a great idea to have a club mead contest, so hopefully we can get going with that as well. Maybe he will teach us how to make some of that award-winning Nog!

I am doing research in Sake-making, and once I feel comfortable enough with it, I plan to hold a Sake-making class. As with my first experiments in winemaking, the worst outcome is a lot of cooking sake! One thing I have learned is that Sake needs to be fermented cool, so this will likely be a Winter class.

I am happy to report that I have been informed that the brewing mentor program is alive and well. It turns out that several folks have already made their connections with other fellow brewers and have been actively exchanging skills and ideas in joint brewing efforts. I encourage folks to ask new and different folks to brew with you. It is a great learning opportunity. I recently realized that I have been brewing beer for almost 25 years, and I still learn (or re-learn) something every time I brew with someone or if they brew with me. Observe, share, and communicate!

We continue to make good progress on the BURP educational program. Thanks to all of you who are helping out!

SELECTED TOPICS IN BREWING SCIENCE

By Wendy Aaronson

MASHING BIOCHEMISTRY CLASS - On April 22, at **A.J. deLange's** home, **Tim Pohlhaus** presented principles of mashing biochemistry to 10 enthusiastic students. He began the discussion with an overview of the chemistry of important sugars associated with brewing and a discussion of enzymes. Although there were chemical structures, chemical reactions and graphs

that could have scared a non-scientist away, Tim always emphasized how the information applied to making great beer. You could tell that folks were absorbing the information by their questions and the discussion that followed. Afterward, we retreated to A.J.'s brewery for beer and more brewing talk. Overall, everyone enjoyed the class and looked forward to future sessions. Many thanks to Tim.

ORIGIN OF LAGER YEASTS - **Tim Pohlhaus** was invited to speak at the spring Master Brewers Association Technical Conference on the origins of lager yeast, and we are fortunate that he is willing to present this to interested BURP members at the July meeting. Details to follow in the July newsletter.

YEAST METABOLISM: To be determined, but most likely in September.

BURP Cider Harvest and Educational Event

Cider Ye! Cider Ye! BURP is now planning for our first Cider Harvest and Educational Event to be held on the second (Sept 13) or third (Sept 20) Sunday in September (actual date will be dependent on apple ripening) located at the Distillery Lane Ciderworks of Rob and Mike Miller located in Burkittsville, Maryland, about 20 minutes west of Frederick, MD. These guys are award winning cider makers and are serious about their cider. Their orchard has some hard-to-find varieties. <http://www.ciderapples.com/>

The tentative plan for the event includes:

- Hard Cider Making Education
- Apple Harvesting
- Cider Pressing
- Custom Blending
- Potluck Lunch

Although there is plenty of room to roam and other nearby attractions for families, we need to calibrate interest in advance to allow BURP and our hosts to adequately plan. Previously pressed cider will be available for sale. Depending on time and interest level, we plan to do some picking and some custom blends (or possibly even some single varietal pressings) on the day of the event. Each pressing produces approximately 40 gallons of cider. This will truly be the fruits of your labor.

There will be other activities available and Gathland State Park (<http://www.dnr.state.md.us/publiclands/western/gathland.html>) is only a mile away.

If you are interested please respond with answers to the following questions:

1. Are you interested in buying fresh cider juice and how much?
2. Are you willing to help out in the picking?
3. Would you be willing to buy artisanal cider blends that are already pressed and ready to buy (and ferment!)? These cider blends are similar to the first and second place ciders at SOFB 2009.
4. How many will be attending in your group?
5. What would you like to know about Cider?

Please respond to **Mark Hogenmiller** (mehogenmiller@verizon.net) June 12th or give to him at the June BURP Meeting (June 6th)

May Meeting: Chili Cook-Off 2009

Photos courtesy of Beth Madden



*View from the Backyard of **Dan Allers and Christina Wren** – our gracious hosts for the 2009 Chili Cook-off.*



*Congratulations to **Chuck and Helen Popenoe** on 50 amazing years together. Thank you for sharing your celebration with us.*



*1st Place Chili, "Smokin' Bowl o' Red", went to **Tim Artz**.*



*2nd Place Chili, "Toxic Assets", went to **Paul and Dave Fiorino**.*



*3rd Place Chili, "Jack-o-lope Chili", and 1st Place Best Beer with Chili, "Prickly Pecker Pilsner" went to **Tom and Colleen Cannon & Pat and Janet Crowe**, otherwise known as the Dickheads.*



Hottest Chili of 2009, "Satan's Sphincter", went to Rick, Elizabeth and Ana Garvin and Christine Johnbrier. Also, 2nd Place Best Beer with Chili for their "Franconian Kellerbier".



3rd Place Best Beer with Chili went to Dave and Becky Pyle for their "World Pale Ale".

2009 Chili Cook-Off Winner

Smokin' Bowl o' Red 2009

Tim, Dot and Ben Artz

This year's chili winner was none other than last year's winner, **Tim, Dot and Ben Artz**. Here is the recipe for those of you anxious to tackle the rendering of beef tallow.

- 6 Homegrown and -smoked Chipotles (var. Don's Triple Hot Chipotle)
- 50 Assorted Dried Homegrown Chile Pods (var. Guajillo, Anaheim, Magic Red, Paprika Supreme)
- 6 Dried Homegrown Pasilla Chilis (var. Holy Molé)
- 8 Dried Homegrown Ancho Chilis (var. Asao Fang Tsao)
- 1 lb Home-cured / smoked Bacon, cut in small strips or lardons
- ½ C Beef tallow rendered from short rib scraps used for making stock
- 2 Lbs Hickory-smoked Brisket, ½" cube
- 4 lbs Beef Short Rib Meat, trimmed of fat and connective tissue, ½" grind
- 3 lbs Beef Tri-Tip Steaks, trimmed of fat and connective tissue, ½" grind
- 6 lbs Pork Butt Meat, removed from bone, trimmed of fat and connective tissue, ½" grind
- 3 lbs Venison ham, silver skin and sinew removed, ½" grind
- 4 Large White Onions, finely chopped
- 1 C Homegrown Garlic (mixed hard neck and soft neck varieties), finely chopped
- 4 Green Bell Peppers, finely chopped
- 20 Jalapenos, seeds removed, finely chopped
- 1 Qt Smoked Turkey/Pork Broth
- 1 Qt Rich beef broth made from 5 lbs. of beef short rib ends roasted with garlic, onion, carrot, celery, Herbes de Provence, Fleur de Sel, and Black Pepper.
- 3 T Hickory Smoked Sea Salt
- 1½t Fresh Ground Black Pepper
- 2 t Fresh Ground Cumin seed
- 2 t Fresh Ground Coriander seed
- 1 T Whole Mexican Oregano
- ½ cup Homegrown ground Chili Powder (var. Guajillo, Magic Red, Paprika Supreme, Anaheim)
- 12 oz Homebrewed Smoked Doppelbock
- 4 T Rocoto Sauce
- 1 Homegrown Bhut Jolokia (World's Hottest), finely chopped
- 2 cans Mexican-style seasoned Black Beans
- 2 cans Mexican-style seasoned Kidney Beans
- 1 lb Cold-smoked Emmenthaler cheese

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jun 1989

Briefly toast dried chiles (except Chipotles) on hot stove burner until they are pliable and aromatic, pressing down with metal spatula. Remove stems and shake out loose seeds. Soak all dried chiles in a bowl of warm water for about 20 minutes, placing a small dish on top to hold them submerged. Remove chiles from water with slotted spoon. Puree in blender in small batches, adding just enough of the soaking liquid to allow blending. Reserve paste in bowl. Discard remainder of soaking liquid. Process pureed chiles in food mill or strainer to separate chili paste from seeds and skins. Taste the paste to gauge heat and balance of flavor, adjust as needed. Discard seeds and skins. Refrigerate chili paste.

Place meat cubes in freezer for 30-60 minutes, until firm. Process meat cubes in meat grinder with coarse blade (1/2" pieces).

Toast cumin and coriander seed in a small skillet over medium heat until aromatic. Grind in coffee mill to fine powder.

Melt tallow in 13 quart Dutch oven, and fry chopped bacon in the tallow until crisp. Remove bacon. Reserve the fat.

In the 13 qt Dutch Oven with hot bacon drippings/tallow, sauté onions, bell peppers, garlic, and jalapenos. Brown meats in small batches (pork, beef, then venison) in a wok over high heat, and then add to pot and continue stirring until the remaining meat is browned and added to the pot. Smoked brisket does not need to be browned – add directly to the main pot. Break up any large chunks of meat with spoon. Deglaze the wok with some of the stock, and then add the remainder of the stock to the skillet to reduce it to ¼ cup.

To the main pot, add 2 T salt, pepper, cumin, chili powder, oregano, and coriander. Stir to mix thoroughly. Bring to a rapid boil. Add chili paste, reduced stock, beer and Rocoto. Reduce heat to simmer. Simmer for 2-3 hours. Adjust seasonings to taste (may need to add more salt at this point). Add Bhut Jolokia and beans. (Bhut Jolokia added at the end to preserve aroma.) Serve with few shreds of smoked cheese on top and homemade nacho chip on the side.

The summer of 1989 arrived for BURPers at the new home of **Ralph & Leigh Bucca** in Huntingtown, MD (They had moved there from Ft Washington, MD in Dec 1988). The weather was perfect, so a large and enthusiastic crowd attended. BURP li-beerian **Jim Dorsch** even showed up, along with the well-organized, neatly-sorted club li-beery. The meeting theme was "Simple Mashing the Bucca Way", with Ralph demonstrating his homemade 3-bucket mashing system. Since Bavarian wheat beer was the beer style of the month, Ralph chose to brew a weizenbier for his demo, so there was ample time over the course of the meeting for club members to periodically check in as Ralph mashed, decocted, sparged, boiled, and chilled his wort. As the demo took place, a tasting of seven Bavarian weizenbiers, procured from *Berose Liquors* (official purveyor of fine beers to BURP), was conducted. The notes on the tasting by meeting reporter **Emil Markulis** were great fun, as Emil admitted that with each beer, his perceptions got more and more fuzzy. By the final beer, he was mixing beer and basketball terminology ("This beer could shoot with either hand, good point spread, tough around the baseline ..."). As always, there was a cornucopia of great food as well as many wonderful homebrews (including Emil's "Cajun Pepper Beer", which was a real hit with chili cookoff winner **Al Lowry**, plus a whole keg of homebrewed weizenbier brought by longtime BURPer **Bob Wright**). The raffle winners were all picked by Ralph and Leigh's young daughter **Kira** (It's hard to believe she is now attending graduate school in Toronto, Canada).

The combined June/July 1989 issue of BURP News kicked off with **Al Lowry's** recipe for his 1st place "Red Menace Chili" (made with a bottle each of Dos Equis Amber Lager and Yuengling Porter). **Jim Dorsch** followed with his "Whole BURP Catalog", containing lots of interesting tidbits, including an announcement that the 1988 version of Samichlaus Dark Ale had set the new record for alcohol content in a beer at 15.67% (presumably ABV). BURPer **Jim Busch**, at this point already one of the more advanced brewers in the club, contributed two very informative articles on serving homebrew on tap rather than in bottles. One article explained the use of corny kegs for beer storage and carbonation. The second article provided detailed instructions on how to convert a regular refrigerator into a kegerator. Finally, Frugal Brewer **John Gardiner** added even more tips on kegging beer, including cheap sources for CO2 bottles as well as the best places to

have the bottles hydrostatically tested (required every 5 years).

10 Years Ago, Jun 1999

The June 1999 meeting was held on a gorgeous, warm day at the home of **Trish & Larry Koch** in Silver Spring, MD. In a club tradition going back to the earliest Spirit of Free Beer competitions, this first meeting following the event featured all of the leftover beers from the competition, making this one of two "bring no homebrew" BURP meetings (The 2nd is the Real Ale Festival, where club members have the opportunity to finish off the kegs from the competition held the night before). Because of the large number of SOFB entries, there were over 300 bottles available for sampling, and club members dived with relish into the dozen coolers holding the stash (and thanks to newsletter editor **Delano Dugarm**, all of the 2nd and 3rd place beers were separated out in a single cooler). Regardless of the admonition to bring no beer, several club members did anyway. **A.J. Delange** actually brought not one but two kegs of his pilsner, one an "uber-hopped" version with 67 IBU's. Meeting reporter **Rick Garvin** said this beer "stripped the coat off my tongue". Rick, by the way, brought his friend **Christine Lewis**, who decided to join the club at the meeting. Christine was a lot of fun, but we could see right away that this relationship was never going to last ... (wink, wink).

The main event at the meeting was the presentation of ribbons and prizes for SOFB VII. Competition organizer **Andy Anderson** took Best of Show with his Barleywine (Fix!). **Delano Dugarm** won the Belgian category and the opportunity to brew his beer at *Brewer's Art* in Baltimore. It was noted that the last time Delano got to brew his winning beer at a commercial brewery, the brewery (*Blue N' Gold*) soon went out of business. Competition winners came from as far away as Malta (what a great name for a country!). I believe this may be the farthest away competition winner in the history of SOFB.

A nice set of photos taken at the meeting by **Jim Tyndall** can be found on the BURP website at <http://burp.org/meetings/199906.htm>.

The June 1999 BURP News included a flyer insert for the upcoming 12th annual MASHOUT, scheduled to be held on Popenoe Mountain from Aug 27-29. The body of the newsletter was mostly devoted to meeting reports for April and May (including the recipe for **Tom & Colleen Cannon's** 1st prize "Jackalope Chili"). Fearless Leader **Steve Marler** thanked all involved in making the 1999 Spirit of Free Beer run smoothly and efficiently, and he also provided the extensive list (nearly 2 pages!) of prize sponsors. Two technical articles complimented the

newsletter - **Ralph Bucca's** description of how to make "summer wines" using popular fruits such as strawberries, blackberries, blueberries, and elderberries (but not grapes, which wouldn't be ready to harvest until Fall). **Ben Schwalb** followed with his article on making and using yeast starters to increase the cell count found in Wyeast smack packs and dry yeast packages.

BURP Prosperity Report

By Robert C. Stevens, Minister of Prosperity

Congratulations to the **SoFB Committee and all the volunteers** who made last month's SoFB so successful. Since the contest was held at a different location, Whole Foods at Fair Lakes, the contest's expenses were significantly different than previous events. The cost of the food increased, but most of the facilities costs (i.e. tables and porta-johns rentals) were eliminated. Although all the SoFB expenses have not been paid yet, it appears that this year's SOFB will lose about the same amount of money as most previous SoFBs. If the SoFB is held again at the same location, we certainly will have a better understanding of the costs associated with having SoFB at the Whole Foods and can possibly identify additional savings.

Last week **Max Green** completed the **Brew Your Own Magazine's** Homebrew club subscriptions drive. Fifteen BURP members took advantage of the BYO's half price subscription offer. Except for the cost of the BYO subscription for the BURP library, there were no BURP expenses associated this project. Thank to Max for coordinating this project.

Ana Garvin and **Larry Koch** pitched in to make the May raffle one of the most successful of the year.

BURP financial Summary

The income and expenses both increased during April.

The total income was \$2,359.00
 \$1625.00- SoFB entry fees
 \$ 220.00-membership
 \$ 210.00-BYO subscription
 \$ 304.00-other income

The total expenses were \$2,166.01
 \$38.24 May Raffle grand prize
 \$50.00-Web host
 \$1646.72-SoFB expenses
 \$150.00-rental for September meeting site
 \$57.05-AHA entries shipping
 \$224.00-BYO subscriptions for 15 members and
 1 for the BURP library

BURP assets as of May 31, 2009: \$20,624.02

"BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, 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>."

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

You can check out the BURP li-beery listing at any time at <http://burp.burp.org/Default.aspx?tabid=414>. If you would like a book loaned to you, just let me know, and it will be delivered to you at 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 listed on the last page of the newsletter.

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.

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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