



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"Without beer, camping is just sleeping in the woods."
- *Unknown*

Beth Madden, Editor
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August 2009

4305 Vermont Ave
Alexandria, VA 22304

Rambling with Andy

By Andy Anderson, Fearless Leader



MASHOUT
Light Lager Competition
21-23 August, 2009
Cumberland, MD
Details Inside and at BURP.org

September Meeting
Amber Lager and Bock Competition
Gaithersburg, MD
Saturday, 26 September, 2009
1:00-6:00 PM

October Meeting
Sour Ale Competition
Arlington, VA
Saturday, 10 October, 2009
1:00-6:00 PM

It's off to Popenoe Mountain! Yup, it's that special time of year we like to call MASHOUT. For those who've never been ... I'm so sorry for your loss. For those who always spend a weekend in August on a mountain-top (well ... "hill-top") in Western Maryland, you know exactly what I'm talking about: You and 200 of your beer buddies surrounded by kegs on all sides. What's not to like?

Before I forget, I really want to thank **Jay and Gretchen Nogle** for hosting the July meeting at their fantastic house out in Herndon. The weather cooperated and we really had a great day. I also want to thank **Tim Pohlhaus** for the talk he gave on the origins of lager yeast; it was quite informative as the subject seems to keep evolving (just like those little yeast cells ...)

Remember that old expression "Like a kid in a candy store"? We all know what it means, but we like to use a "kid" to describe the actor, as adults would never over-indulge to such extent ☺ Hmm ... We may have to create a new expression. I would propose: "Like a beer-geek at The Great Taste of the MidWest". I just returned a week ago from the annual Great Taste of the MidWest, which every year offers me new beers that I have just never had before. Actually, let me take this opportunity to thank **Woody Lee** who was responsible for a fair

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.

number of BURP members being there. As for the festival itself, let me put it this way: Next year, while I'm imbibing at The Great British Beer Festival in London, at some point in time I'll sigh and whine, "Gee, I should be in Madison right now".

OK, this is a short article as I'm overdue with it, plus I have to start cleaning some kegs for my MASHOUT beer (Czech Pils and Schwarzbier). So let me wrap this up by asking a favor of each and every one of you. If you have a special weather dance, or some ancient pagan weather god owes you a favor, or you just have some special powers; please use your ability to ensure great weather on Popenoe Mountain for 20-23 August. Is that too much to ask?

Oh, and one final item: Uncle Sam still hasn't sent me off packing to England, so I'm afraid you're stuck with me for yet another month.

In the meantime, go brew a beer!

From the Ministry of Culture

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

Let us begin by thanking **Jay and Gretchen Nogle** for hosting last month's meeting and for allowing us the use of their kitchen for the judging. The competition was for wheat based beers and there were a total of 5 entries, 3 Wits and 2 Weizens. We obtained the services of two of BURP's most accomplished judges, **Rick Garvin** and **Tom Cannon** who dispatched the entries in near record time. Our winners were: 1st Place, **Bill and Christie Newman** for a Wit, 2nd Place, **Scott Wise** for a Weizen and in 3rd Place, **Ed Bielaus** with a Wit. These new results did not change the rankings for Brewer of the Year. **Mel Thompson** is still in first place with 30 points, **Ed Bielaus** in second place with 18 points, and **Bill Ridgely and Wendy Aaronson** in third place with 15 points.

There will be a competition at MASHOUT and the category is Light Lagers (<http://www.bjcp.org/2008styles/style01.php>). We will be accepting entries in subcategories 1A (Light American Lager), 1B (Standard American Lager),

1C (Premium American Lager) and 1D (Munich Helles). As many people bring beer to MASHOUT in kegs we have had inquiries as to whether keg entries will be accepted for the competition. The answer is "no". With some entries in kegs and others in bottles the chances of compromising anonymity are too great so we ask that you bottle anything you wish to enter and try to shoo judges away from your keg until after the competition which will be held Saturday. We hope to identify judges (if you are interested in judging please contact Christine) before MASHOUT and request that they not taste beers that have been entered in the competition prior to its completion.



MASHOUT logo courtesy of John Esparolini

22nd Annual MASHOUT Update

By Bill Ridgely, MASHOUT Coordinator

Registration for MASHOUT 2009 closes on Tuesday, Aug 18, so if you are interested in attending but haven't signed up prior to receiving this newsletter, it may be too late to send a check. However, slots may still be available, so contact the organizer by phone or e-mail as soon as you receive this issue. A lot of great events are once again in store for attendees. First, however, we have a couple of very important administrative announcements:

MASHOUT Ice Service - * Important Changes* - The planning committee has been working hard to make sure ice continues to be

available to all attendees. Our past supplier is no longer in the ice delivery business, and we now must work with a corporate vendor, Home City Ice, to fulfill our needs. The most important change this year is that an ice box will be delivered to the site and filled at the start of the event so that ice will be available on a continuous basis. Since the ice box requires electrical service, it will be located in the vicinity of the barn. Ice will be available to all attendees starting at 9:00 AM and ending at 7:00 PM Friday and 5:00 PM Saturday. Ice should also be available on Thursday afternoon for early arrivals (exact time still to be determined). Payment for ice may be made at the check-in station. Because the ice box must be rented from the company, the cost is slightly higher this year (but still below what you would pay at any local convenience store). Ice will be available in 7 lb bags of cubes for \$2 each and 10 lb blocks for \$3 each. You may pay for your ice either on the way to the ice box or on your return. ***Please*** - The check-in station volunteers will not be able to monitor the icebox. This is an honor system, and since MASHOUT is responsible not only for rental of the box but the full cost of the ice inside, we must be able to recover our costs. We are not trying to make a profit on this. We just need to break even. Abuse of the honor system means no ice service at future MASHOUT's. Please help us make this new procedure work for everyone's benefit.

Check-In Station Volunteers - Volunteers will be needed to man the station at one hour intervals from Thursday through Saturday. Simple tasks include checking in all attendees, issuing wristbands, and selling ice and BURP memorabilia. **Bob and Kathleen Warriner** are again in charge of the check-in station. If you are willing to donate an hour or two to the effort, please contact them at bkwarriner@aol.com or call 301-588-3037. Beer will be provided at the check-in station for the enjoyment of volunteers.

Equipment Needs and Other Volunteer Opportunities - As always, we will need tables for food service on Sat and Sun. On Sun morning, volunteers with portable stoves and griddles or skillets will be needed to help cook bacon and pancakes. If you are willing and able, please contact me.

Now, here are some events to whet your appetite for MASHOUT:

All Weekend:

Pub Quiz - The 5th Annual Popenoe Mtn. Pub Quiz will follow the same rules as last year. Team registration forms and question packages will be found at the check-in station. Answers will need to be turned in at the pavilion area between 3:00 and 4:00 PM on Saturday, and the team with the most correct answers will be announced following dinner. In the event of a tie, tie-breaker questions will be asked after dinner before a live audience.

Campfire Jam Sessions - Friday and Saturday nights, musicians of all types are encouraged to join in informal jam sessions around the campfire. This tradition, started by multi-instrumentalist property owner **Chuck "Pops" Popenoe**, has been ongoing for many years. If you play and would like to sit in on the fun, be sure to bring your instrument to MASHOUT.

Friday:

The Annual DuClaw Brewing Co "Firkin Friday" Cask Ale Tapping - For the 5th year in a row, DuClaw brewers **Jim Wagner** and **Bo Lenck** will be serving a cask of real ale on gravity at MASHOUT. This year's nectar will be a special "double coriander" version of DuClaw's "Sawtooth Witbier". The cask will be tapped on Friday afternoon at 5:00 PM.

There will be a number of other great breweries represented at MASHOUT this year, and we'll be welcoming more of the brewers and brewery representatives. Check out the MASHOUT Sponsors page on the BURP website (<http://burp.burp.org/Default.aspx?tabid=993>) to see the full list of contributors to the event (and please support those who support MASHOUT).

Entertainment by the Tom Principato Band - One of the finest blues guitarists in the nation is making his 3rd visit to MASHOUT this year. Tom loves this event so much, he postponed a European tour just to be able to perform at MASHOUT. This great group of virtuoso entertainers will be performing Friday evening this year from 8:00

midnight. We are asking those attending MASHOUT to please arrive onsite prior to the 8:00 PM start. There will be a large crowd at the barn, and it's very difficult clearing a path for oncoming vehicles. This will be another rare opportunity to see a lengthy show by the acknowledged "Master of the Telecaster". Check out the Tom Principato website at <http://www.tomprincipato.com/>, and don't forget to bring your dancing shoes.

Saturday:

MASHOUT Bike Excursion - BURPers **Gordon Goeke and Bill Ridgely** will be leading a bike ride on the recently completed Cumberland-to-Frostburg section of the Allegheny Passage Rail Trail starting from the Cumberland trail head (at the Western MD train station) at 10:00 AM. The plan is to arrive in Frostburg around noon and have lunch and beers at the Draft Zone, which features 22 beers on tap, 80 in bottles, and good pub food. Return trip (all downhill) will start around 1:30 with arrival back at Cumberland around 3:00. The ride is 32 miles round trip. We will leave MASHOUT via carpools around 9:30 for the 10:00 start.

Homebrew Competition - A homebrew competition will be featured again this year, open to all attendees. The style category will be Light Lager. See <http://www.bjcp.org/2008styles/style01.php> for details.

Call for judges - BJCP-accredited judges will be needed for the competition. If you would like to judge on Saturday, please contact competition coordinator **Christine Johnbrier** (cjbrier@garvin.us).

Homebrew Olympics - A number of fun games are being planned for Saturday, all involving beer themes. Those attending last year may remember the MASHOUT Quadrathlon, with four games loosely based on Olympic themes. Planning is currently underway for a similar event. Watch for an announcement at the check-in station.

Annual CRABS Big Brew Tasting - Probably the biggest presence at MASHOUT outside of BURP is the CRABS (Chesapeake Real Ale Brewers) Club from Baltimore. MASHOUT is a major annual event

for the CRABS Club, which also brews an incredibly large amount of beer for MASHOUT's keg row. The support of this club is one of the things that makes MASHOUT such a wonderful multi-club event. On Saturday afternoon, CRABS will once again sponsor its "Big Brew Tasting", pairing about 5 huge beers with accompanying food. Details on this year's event are still being finalized, so watch for an announcement by e-mail over the next few days.

Annual Saturday Barbeque Supper - Our "King of the Grill" **Rick Garvin** and his hearty crew will once again be preparing a massive amount of pork for the annual barbeque dinner. You will only be asked to contribute an appetizer, soup or salad, side dish, or dessert to the festivities. Corn on the cob and fresh tomatoes should be plentiful and tasty this year, so these will be in abundance at the barbeque, as well as baked potatoes and other goodies. This should be one of the best MASHOUT suppers ever! Rick is looking for volunteers to help him prepare the meat on Friday evening and pull the finished product on Saturday afternoon. If you are willing, please contact him at rgarvin@garvin.us.

Sunday:

Annual Pancake Breakfast - MASHOUT will conclude once again with the annual pancake breakfast on Sunday morning. This will include delectable bacon and scrapple from a local Amish farm, pancakes, and coffee. Usually, there are other food contributions from those attending. In past years, there have been eggs, sausage, fruit, and lots of additional fine fare. Again, volunteers will be needed to help prepare this feast. If you can bring a portable stove and are willing to donate some time to the effort, it would be greatly appreciated.

I hope you are looking forward to MASHOUT as much as I am. If you are willing to help in any way, please contact the appropriate individuals above, or contact me at ridgely@burp.org (or call 301-762-6523). See you on the mountain!

Trivial Beer-Suits

Aug 2009

By Charlie Pavitt



A couple of beer-suits ago, I made mention of Johann Gottfried Hahn's 1804 admonition that many commercial beers of that time included "poisons and narcotics" to provide the appearance of drunkenness "without having to make relatively expensive alcohol,"

along with the bribery and complacency of law officers. This issue is discussed in some depth in a book written by English brewer John Tuck in 1822 with the complete title "The Private Brewer's Guide to the Art of Brewing Ale and Porter, Particularly Adapted to the Use of the Families of the Nobility, Gentry, Farmers, and Private Brewers, with Complete Instructions for Country Victuallers who Brew at Home" (back then, a book's title really told you what it was about). Throughout the book, Tuck responds to what he believes to be errors in a previous book written by a Mr. Accum, beginning in the preface to the second edition when he answers Accum's claims about the "various and extensive frauds which are daily practiced on the unsuspecting public" by brewers, and that "the intoxicating qualities of some Porter arises from stupefying ingredients used in it." Tuck retorts that of a million and a half barrels produced by public breweries annually, a total of only 34 had been seized by authorities over the past six years combined.

The one guilty party, Meux, Reid and Company in 1813, was fined one hundred pounds for their infraction. Mr. Meux apparently had complained to a Mr. Wheeler of the sour taste of this product, with Mr. Wheeler recommending the use of salt of tartar as a remedy. Tuck insists that this is an isolated incident, caused by the brewer's error in listening to the suggestions of a "Chemist" (pharmacist), who, in a couple of places in the book, Tuck insists are too ignorant in the ways of brewing to be trusted. In fact, the excise laws then in effect included fines for the use of improper ingredients by commercial brewers, which Tuck describes in detail. They read along the lines of the German purity laws. Meux's fine was for using anything other than malt and hops (and I suppose

water and yeast), including sugar, molasses, and honey; in fact, victuallers (innkeepers) were fined a hundred pounds merely for having more than 10 pounds of these sweeteners on their premises. The punishment for using a substitute for hops was 10 pounds.

Nonetheless, Tuck includes a chapter entitled "On Drugs" in which he describes the effect of various additives for use by homebrewers that were forbidden to commercial brewers. Many herbs are extolled for their qualities (coriander, caraway seed, orange peel, and ginger, among others). At another place in the book, he recommends malted beans as a useful additive to porter. However, despite Tuck's earlier admonition, salt of tartar is now described in neutral terms as a method to reverse acidity in older beer. Several others are for good reason strongly frowned upon. I didn't know what *cocculus indicus* (shown to the right) was until now; it is a "poisonous narcotic and stimulant" according to



dictionary.reference.com, and Tuck describes it as such in no uncertain terms, as producing "drunkenness without any real strength of the beer, creating the most violent head-aches and other diseases," and "deserving the reprobation of the public, and the just punishment of the legislature, whenever discovered at a brewery." Opiates apparently had been recommended by some unnamed chemists as a substitute for malt; "they are justly prohibited, and cannot be too much condemned." Tuck heard tobacco being extolled, but he presumes it provides "a very unpleasant flavor" and would avoid it. And, finally, capsicum, "another stimulative, very hot, and pungent; much better left out." You don't say. I've personally had the displeasure of sampling that commercial beer with a red pepper in the bottle; its name is justly forgotten.

There are some other bad ingredients. "A most nefarious custom prevails in the west of England, where the maltster never treads or screens his malt, so that roots and shoots are all measured and ground in... giving his article a most abominable flavour." Water from the River Thames is too

putrid for brewing in the fall due to the vegetation that has fallen into it over the months, but is fine in February and March. I might also mention that, in a glossary, Tuck calls the wort from a third running "the blues"; what would B. B. King think of that?

I'll come back to this book in a future beer-suit. In summary, it mostly consists of detailed instructions on brewing various styles popular at that time. At one point, Tuck describes in detail a brewing day beginning at 4 a.m. and ending at 9 p.m. including the mashing, boiling, and yeast pitching of three runnings of ale, including time set aside for breakfast and dinner, and "if the exciseman is a good fellow, be sure to tell him the time the first wort will be out, and get him a handsome lunch and a cup of ale." Upon completion, "if not tired, take a walk."

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Aug 1989

BURP's annual crab feast was the highlight of the Aug 1989 meeting held at the home of **Emil and Ruth Markulis** in Lanham-Seabrook, MD. Emil had joined the club the previous year and had quickly become one of our most active members, always contributing lots of homebrew and volunteering his services for meeting reports and other chores (his reports were always creative and great fun to read). This was the first meeting he and wife Ruth had been able to host, and a great time was had by all. In addition to the large quantity of steamed crabs and corn on the cob, the club provided (thanks to a generous donation by **Johnathan Miller** of *Virginia Brewing Co*) a keg of Gold Cup Pilsner, the perfect accompaniment to the crustaceans. Of course, lots of homebrew was available as well, including a keg of Whitbread Ale brewed by longtime member **Ken Graham**. Popular members **Peter and Joyce Long**, who had been absent recently due to Peter's extensive business travels to Asia and Africa, made an appearance, and Joyce's famous homemade hummus was a welcome addition to the food table. **Mark Weiner** of Berosé Liquors, who by this time was the recognized "Purveyor of Fine Potables" to the club, contributed 2 cases of beer (Sierra

Nevada Pale Ale and St Stan's Alt). It was decided to save these beers for the annual MASHOUT, scheduled for the following month. All agreed that it was a great meeting, with fine weather, fine company, and fine crabs for all comers.

The Aug 1989 BURP News had some catching up to do from the previous two-month (Jun-Jul) issue. There were two meeting reports, a June report by the aforementioned **Emil Markulis** and July report by newsletter editor **Andy Beaulieu's** brewing partner **John Kleinhans**. Fearless Leader **Tom McGonigle** outlined his planned club activities for the remainder of 1989 and the beginning of 1990 (in an effort to make things easier for his successor). These included a Halloween Party and Weird Beer Contest in October and a Dark Beer Commercial Tasting in November. Tom also proposed a "half mashed" competition for February, highlighting partial mash brewing techniques that were becoming more and more popular with experienced all-extract brewers. There were two "Recipes of the Month" in the issue. The first was **Ralph Bucca's** "BURPer Weizen", the beer he brewed at the club demo held at his house in June. This beer went on to be the club's entry in the AHA Club-Only "Weiss is Nice" competition. While it didn't place in the competition, it achieved high scores and good comments from the judges. The second recipe was "Liberation Pale Ale", Andy and John's winning recipe in the club's "Summer Beer" competition held in July. There were two reports on locally held beer tastings. The first event was held at Alexandria's Hard Times Café (the "Brew Review" featuring beers from the *Virginia Brewing Co* in Virginia Beach and the *British Brewing Co* in Glen Burnie). The second was held at the Brickskeller and featured beers from the *Anchor Brewing Co* in San Francisco. Finally, **Jim Dorsch's** monthly "Whole BURP Catalog" noted the 14-page selection of commercial beers available at Chevy Chase Wine and Spirits and, for the collector of German beer steins, the great selection of stoneware available at Little German World in Alexandria.

10 Years Ago, Aug 1999

The 12th annual MASHOUT was the club event for Aug 1999, held once again on Popenoe Mountain near Rocky Gap, MD. A sellout crowd of 200

enjoyed a fine weekend of great food, great beer, and great company on the mountaintop. Property owner **Chuck "Pops" Popenoe** made his annual ultralight flyover of the property on Friday just before the campground was drenched by a short but volatile late-August thunderstorm. Following the storm, however, the weather turned nice for the remainder of the weekend. Saturday morning, for the first (and only) time at MASHOUT, BURPer **"Wild" Willie Winter** was featured in his role of "Walking Crow", the mountain man. Willie, in full regalia, demonstrated such frontier arts as tomahawk throwing and black powder shooting (with participants having the opportunity to try their hands at both). It was fun and educational for all. Campground activities and visits to the lake at Rocky Gap State Park occupied much of the remainder of Saturday. BURP sponsored a homebrew competition, open to all attendees. The beer category was wheat beers (in all sub-styles). The winners were: 1st place, **Dave Belman** (Bavarian Weizen); 2nd place, **Stan Alderson** (Blackberry Wheat); 3rd place, **Tom and Colleen Cannon and Dave Pyle** (Bavarian Dunkelweizen). The Saturday night barbeque was expertly prepared by T.R. James Catering (BURPers **Jim and Linda Rorick and Jim Tyndall**). Their succulent pulled pork, accompanied by sides, salads, and desserts contributed by attendees, made for a wonderful and filling meal. After dinner, entertainment was provided by the roots jazz band "Barrelhouse Brawl", with Pops himself sitting in on ukulele. After the show, musicians continued to jam around the campfire while many enjoyed viewing the heavens through **Bill Prewitt's** giant telescope "Leanne". As always, the culmination of MASHOUT was the Sunday morning pancake breakfast, accompanied by eggs, bacon, fruit, potatoes, and gallons of coffee. It was another fine finish to another fantastic MASHOUT. The full report by **Ben Schwalb**, along with some great photos, can be viewed at <http://burp.org/events/MASHOUT/1999/>.

The Aug 1999 issue of [BURP News](#) featured handy info for all planning to attend MASHOUT. In addition, Enlightenment Minister **Wendy Aaronson** announced the details of the 13-week BJCP Exam Preparation Class scheduled to begin on Sep 16 as well as the Reinheitsgebot Education Series scheduled to begin later in Sep. Fearless Leader **Steve Marler** announced two upcoming

competitions. The first was the next installment in his "Brewers Challenge" series. Each of 10 teams (2 or more persons, one of which had to be a novice brewer) would be given a base set of ingredients and then be allowed to add up to one pound of any other 3 ingredients they chose. The resulting beers would be judged at the BURP Weird Beer meeting in October. In addition to the challenge, Steve announced a homemade champagne (i.e., sparkling wine) competition to take place at the BURP holiday banquet in December. And speaking of fermenting fruits (rather than grains), Truth Minister **Delano DuGarm** contributed an article on brewing beers using sour cherries. Delano processed the cherries in a food processor and then added them to two different beers - a Belgian Pale Ale (which he felt turned out too sour) and a malty porter (which he believed finished with a much nicer "black forest cake" flavor). **Ralph Bucca** completed the "fruity" newsletter with the second part of his "Summer Winemaking" series, this time dealing with genuine grape wines rather than wild fruits and berries (the subject of part one of the series). Ralph provided helpful hints on obtaining good quality grapes and processing them for fermentation. Ralph had nothing good to say about making wine from grape juice concentrate ("You could do it, but it's cheating").

BURP Prosperity Report

By Robert C. Stevens Minister of Prosperity

Thanks to **Kathy Koch, John Gardiner and Bill Ridgely/Wendy Aaronson's** raffle donations, I ended up bringing home a lot more raffle prizes from the July monthly meeting than I took to the meeting. Given the amount of loot that is now sitting in my basement, we should have a large number of very nice raffle prizes at the next couple of monthly meetings.

Since web hosting was the club's only July expenditure, we were able to build up the treasury a little last month. Excluding the MASHOUT registration income, the club's checking account had a positive balance for the year of \$524.07

BURP Financial Summary

The total income was \$ 3041.00

\$ 220.00-membership

\$ 164.00-other income

\$ 2655.00 MASHOUT registration fees

The total expenses were \$50.00

\$50.00-Web host

BURP assets as of July 31, 2009: \$22,922.50

"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

As I've mentioned before, the club owns a number of issues of the now defunct Brewing Techniques magazine. These still contain a lot of great brewing info. While the full text of some articles is available for free on the Brewing Techniques archival site (<http://www.brewingtechniques.com/>), not all articles are available. If you see an article on the site that looks interesting, but the full text is not provided online, just contact me. We may have that issue in our collection, and I'll make a copy for you.

Please check it out the website 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 or phone number above.

And thanks, as always, for your support.

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.

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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