



# BURP NEWS

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

"We brewers don't make beer, we just get all the ingredients together and the beer makes itself."

*Fritz Maytag, Anchor Brewing*



Larry Koch, Editor  
LKoch@burp.org

## January 2010

9510 Bruce Drive  
Silver Spring, MD 20901



**January Meeting / Strong Ale**  
**Washington Grove Community Center**  
**Gaithersburg, MD**  
**Saturday, 23 January, 2010**  
**1-6 PM**

**February Meeting / American Ale**  
**Fort Belvoir, VA**  
**Saturday, 27 February, 2010**  
**1-6 PM**

**March Meeting / Stout**  
**Location and date TBD**

**April Meeting / Extract and Praise Hops**  
**College Park, MD**

**SoFB**  
**May 2010**  
**Location and date TBD**

## Get Those Brew Pots a'Boiling

*By Robert Stevens, Fearless Leader*

First, I'd like to thank last year's Officers for all their hard work. A special thanks to my predecessor, Andy Anderson, who celebrated the end of his term by leaving the country. Hopefully, Andy will not forget us in a haze of British and Belgian beers, and he will send us an article or two about England.

I trust everyone had a great holiday season. Now that 2010 has arrived, we should all assist one another to fulfill our New Year resolutions of drinking interesting and free beer. Our esteemed Ministers of Culture, **Colleen Cannon** and **Wendy Aaronson**, have finalized this year's Monthly Competition schedule and have suggested some interesting ways to run the contests. Take a look at the schedule and *get those brew pots a'boiling*.

Some changes have been made to increase the effectiveness of BURP's operations. **Paul Langlie** has agreed to assume the duties of BURP.org Web Master this year. He will be responsible for the technical side of BURP.org including web security. A new committee, currently called the Web Content Committee, will assume responsibility for the content of BURP.org. This year, **Bill Ridgely** will be performing the duties of Secretary along with his other duties.

Over the past year, a number of BURP members have requested having the option of paying membership dues electronically. So, in addition to accepting cash and checks, this year BURP will be accepting payment of membership dues through PayPal. You will be able to access PayPal through the membership page of BURP.org. Currently, there is no intention to accept

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to [membership@burp.org](mailto:membership@burp.org).

PayPal payments for SoFB or Mashout this year. We need to find out how accepting PayPal payments for membership dues goes before expanding the PayPal feature. Feedback about the new PayPal feature is certainly welcome and should be directed to **Jamie Langlie** or myself.

The BURP community is only as strong as the members' willingness to pitch in and get things done. Although we want to continue BURP's interesting and important traditions, we also want to try out some new ideas and activities. We are starting to prepare for SoFB and plan the other BURP priorities for the year. We would appreciate your input and suggestions.

See you on January 23rd at the Washington Grove McCathran Hall. Just remember, a successful BURP year starts by *getting those brew pots a'boiling*.

## **BURP's Co-Ministers of Culture wish you a Happy New Year! Start your Kettles and Brew**

*By Wendy Aaronson and Colleen Cannon  
Co-Ministers of Culture*

First, thank you for electing us as BURP's 2010 Ministers of Culture. We look forward to beginning a new decade with fun club competitions for everyone. Many thanks to **A.J. deLange** and **Christine Johnbrier** for all of their hard work as Ministers of Culture for 2009. They left us with a legacy of excellently managed competitions, sage advice and boxes of supplies. In addition, a BIG thank you to everyone who brewed, judged, stewarded and helped to make the 2009 club competitions and Spirit of Free Beer (SOFB) successful.

For several years, Club Competitions and Brewer of the Year (BOTY) have been the subjects of many threads on the officer email list. Ministers of Culture have done a phenomenal job, but it is an office that generates burn-out. The MOCs spend an entire meeting on the competition and many countless hours on SOFB coordination. We hope that by conducting some of the judging outside of the meeting, we can more effectively judge a greater number of entries, and folks can enjoy the meeting.

Our goals are simple. We want to increase the number of competitors and establish a recognition program that goes beyond monthly winners and BOTY. To achieve these goals, we needed to address these two questions:

**What is the purpose of a competition, specifically, the Club Competition?** It challenges a brewer to formulate a recipe that will fall within style specifications or a broad category as communicated by

the MOCs and apply good techniques that will result in a great tasting beer. Competitions encourage a brewer to advance their brewing skills either by improving recipe formulation and technique based on objective feedback from score sheets or by experimenting with styles they have never brewed. One key element of competing is self-improvement. A competition promotes education and the availability of great tasting home-brewed beer at meetings. Finally, competitors like recognition, and this leads into the next question.

**What is the purpose of BOTY?** It was started to encourage more brewers to brew and recognize the top three brewers. We do not think the purpose has changed. However, there is a concern that fewer brewers enter competitions because they don't have the time or inclination to brew a lot of different beers each year. We are not going to eliminate BOTY, but we certainly think a simple restructuring to expand the playing field and encourage participation is needed. One way of doing this will be to broaden the point base so that there are more ways to earn BOTY points. Another expansion under consideration is to add BOTY Divisions so that there are more winners (for example, the addition of Male/Female, New Brewer, and non-BJCP Divisions, see below). Of course there will still be an Overall BOTY (top three). The revised point structure is to ensure there are more opportunities for BOTY recognition. There are a lot of outstanding brewers in the club, and we want their beer. Furthermore, we don't want anyone to think that it is futile to compete. Recognition can take many forms besides a ribbon. We will finalize and announce the new BOTY rules in the February newsletter, but the initial framework is described below.

**Brewer of the Year:** To expand the playing field, BOTY will be comprised of multiple divisions: 1. BURP monthly competition; 2. new brewer (<18 months experience), or extract brewer; 3. Spirit of Free Beer competition; 4. non-BURP competition, e.g., AHA, Turkey Shoot, MCAB. 5. Male/Female divisions; 6. Open (non-BJCP) division. A brewer must select which division they are competing in for the year when they enter their first competition. They can only compete for one divisional title (e.g. monthly or open division, not both); however, they will receive Overall BOTY points when they place in any BOTY competition. For example, a person selects to compete in the BURP monthly competition division. They receive 14 points in the monthly competition division, 15 points in SOFB, and 10 points in the non-BURP competition division. They come in 5th in the BURP monthly division, but their overall score of 39 gives them 3rd Overall.

**Monthly Competitions:** Our schedule looks forward 14 months and is also posted on BURP.org. For 2010 there are ten BJCP competitions and 5 non-BJCP competitions. This year we are also including AHA club

competitions into our monthly schedule as much as we can. Only two bottles per entry will be needed for monthly competitions unless it is a keg or growler competition. Two non-BJCP competitions are for the free-spirits. "Praise Hops" is a beer that highlights the aroma and flavor of a single hop variety. "Belly up to the Bar" is the most pleasurable and satisfying beer after a day in the office. This is the beer you never get tired of. It is your favorite tap and you can't just drink 1 pint. Monthly judges and stewards will continue to receive free raffle tickets for a special drawing at the December meeting. We will introduce changes that we hope will promote education, encourage broader competition, and provide more free beer to share. We want to align some educational sessions with the monthly competitions. Two months prior to the competition, we would like to discuss recipe formulation and offer a small tasting at the monthly meeting. The monthly column will direct readers to good sources for recipe ideas. To encourage entries, each entrant will receive a BOTY point (one point per entrant, regardless of how many entries in the same competition).

**Spirit of Free Beer:** We are starting a committee for SOFB. Planning for SOFB should start soon. Please contact us if you are interested in taking a leadership role.

## 2010 Monthly Competitions

<b>January</b>	Strong Ale English Brown Ale (AHA 2/16)
<b>February</b>	American Ale (AHA 4/3)
<b>March</b>	Stout
<b>April</b>	Extract (AHA 5/1) Praise Hops
<b>May</b>	Best with Chili
<b>June</b>	Belgian and French Ale
<b>July</b>	Belly up to the Bar
<b>August</b>	Light Hybrid and Pilsner
<b>September</b>	All German Beers (open competition) Munich, Dunkel & Schwarzbier (BJCP)
<b>October</b>	Fruit, Spice, and Smoke and Wood-Aged
<b>November</b>	Real Ale
<b>December</b>	Holiday beers
<b>January 2011</b>	IPA English Pale Ale (AHA)
<b>February 2011</b>	Bock

## January and February 2010 Monthly Competitions

Strong Ale (Category 19: Old Ale, English Barleywine, and American Barleywine) was selected by 2009 BOTY **Mel Thompson** to start the 2010 competition schedule. Bring 2 bottles per entry. In addition, English Brown Ale (Category 11: Mild, Southern English Brown, Northern English Brown) will be judged to select a single entry to send forward to the AHA Club Competition. If selected, you will need to provide 2 more bottles.

For more in-depth information and statistics about these styles, please go to:

<http://www.bjcp.org/stylecenter.php>.

The February competition will be American Ale (BJCP Cat 10). For styles guidelines, see <http://www.bjcp.org/2008styles/style10.php>. Some excellent American Ale recipes can be found on the Brew Monkey website in various formats (including plain text). Here is the address:

<http://www.brew-monkey.com/recipes/recipesbycat.php?id=10>.

## Colleen's Recipe Formulation Suggestions

February's competition is American Ales, so I did a little research on recipe tips for beginners. I found TastyBrew.com to be a good resource for recipes and other helpful info. After checking a few American Pale and American Amber style recipes I came up with the following guidelines (for 5 gallon batch size):

- About six pounds of light or amber extract syrup plus a half-pound to a pound of 40L Crystal malt (steeped for about 30 minutes) will put you in the correct gravity and color range for these styles.
- Cascade is most often the hops of choice for APA, but there are plenty of other American Hop varieties that will give you a pleasant bitterness without being too grapefruity. Northern Brewer and Chinook are two that come to mind. 1.5 – 2 oz. for Cascade hops. Check the alpha acid (% a.a.) and adjust accordingly to get in the 20-40 IBU range.
- If you got a new homebrew kit for Christmas, with a basic set of ingredients, the first thing you should do is throw away the nasty little packet of dry yeast (it's mostly dead yeast cells), and go out and get some good stuff. Always use a liquid yeast starter (Wyeast and White Labs are the major liquid yeast suppliers). Wyeast 1056 is a popular choice because it takes off fast, and produces fairly low levels of ester/fruitiness. Wyeast 1272 American Ale II is advertised as producing a little more fruitiness, so it might be a good choice for balancing out

the stronger or hoppier ends of the style. For White Labs users, WLP 001 (California Ale) is recommended.

Good luck, and I hope to taste the results in February!

## Trip Report: SakéOne Sakéry, Forest Grove, Oregon

By Bob Kepler

My first serious run-in with saké was at my own wedding. My Japanese aunts administered the *san san kudo* ceremony where cups of saké are sipped and shared between the happy couple, the bride's parents and the groom's parents. But that was ten years ago (already?) and I was more concerned with the bottled wine party favors and the homebrew on tap at the reception. Flash forward to 2009 and saké was still not a beverage of choice but rather an ingredient for my yakitori marinade. Things changed this December as conversations with **Tim Artz** (about saké brewing) and **Scott Bickham** (on rice milling) coincided with gifts of saké and saké books from Jola, my sister in law. Armed with new interest, knowledge and an organic cloudy bottle, we (**Betsy**, her mother Judy, Jola and I) set out for SakéOne.

We drove west from Portland to the eastern slope of the Coastal Range to the town of Forest Grove. SakéOne is the only American owned and operated saké brewery (sakéry or "kura") in the U.S. They started as an importer of saké under the Murai Family label then in 1998 built their own sakéry. The kura itself is in a nondescript warehouse save for a four panel Japanese mural on one side. The tasting room is in its own building which looks like many of its wine counterparts with racks of merchandise, posters, drinking vessels, and saké of course. The saké shelves are categorized by their traditional rice-only line ("Momokawa" brand), their infused selections ("Moonstone" line) and their "Murai Family" imports from Japan.

A range of tastings are available, along with "Saké Shock"... an odd food-paired flight (gingerbread, chile lime cashews, buffalo jerky.) We sampled around a dozen varieties. But before describing some of those it may be helpful to provide a few classification and stylistic terms. Knowing just a few terms can really help when staring at a wall of Japanese labels with sparse English.

- **Junmai:** Basic pure saké made with only rice, water, Koji mold, and yeast
- **Honjozo:** Saké with distilled alcohol added (then water added back). This is to bring out aromas. This type of production is not legal in the U.S. so all Honjozo is thus imported.

- **Ginjo:** Premium saké where at least 40% of the outer layer of rice is polished away; leaving the clean starchy core. Both Junmai and Honjozo sakés can be 'Ginjo.'
- **Daiginjo:** Super premium saké where at least 50% of the outer layer of rice is polished away. Again, both Junmai and Honjozo sakés can be 'Daiginjo.'
- **Tokubetsu (or "TokuBetsy" if you happen to be drinking with a Betsy):** "Special" in a broad sense and can mean premium ingredients, small batch, anniversary brews, etc. Often there already exists flagship Ginjo and Daiginjo sakés from a kura and so they may put "Tokubetsu" on a new brew as another distinction.

Stylistic variations

- **Infused:** Flavored using fruit or other added ingredients. This is an abomination to many saké purists but SakéOne and other stateside sakéries are bringing this American adventurism slowly to the Japanese market.
- **Koshu:** Saké that has been aged. This is a rare style as most saké is intended to be enjoyed very fresh (within 6 months of bottling.)
- **Genshu:** Undiluted or cask strength. Most saké is brewed to 20% then pure water is added to bring it down to 15% alcohol. This is done to bring out subtleties in the flavor. Full strength *Genshu* is intended to be bold but clean with a long finish.
- **Nama or namzake:** Unpasteurized. This is fresh lively saké, but without pasteurization this raw saké must be stored cold.
- **Nigori:** Cloudy. This is partially or roughly filtered (or filtered with rice lees added back). Shake the bottle before pouring. Before modern filtering all saké was nigori saké.
- **Taru:** Barreled. Typically stored a short time in cypress barrels. This is for a quick flavor infusion as long term aging on wood imparts a sharp overpowering taste.

The above terms can be stacked together such as a "Nama Genshu" (unpasteurized + undiluted.)

On to the tastings ...

We were given samples from several groupings that SakéOne sells. We started with their traditional styles from both their *Murai Family* imports and from what they bottle under their *Momokawa* label. The house brand had simple elegant names such as *Silver*, *Diamond*, *Ruby* and *Pearl* and ranged from crisp and dry to fully sweet (in that order.) Their *Moonstone* line is their fruit infused offerings. We tasted their *Asian Pear* and *Raspberry* flavors and they have *Coconut Lemongrass* and *Plum* as well. These were amazingly delicate and not too sweet. This was followed by *G*,

their ultra premium offering delivered in a sexy black matte bottle. The "G" stands for "Genshu" or cask strength with its flavor profile designed to win over wine drinkers and saké connoisseurs alike with this American blending. To me the *G* was very clean, clear and subtle. I guess it deserves a very discerning palate, which I lack. So I was most impressed by the next two items. We were served a filtered but unpasteurized (nama) saké dispensed from a nitro tap. The gas was barely perceptible (it did not manifest itself into moussey bubbles like a stout) but it really evoked the aromas and lightened the mouthfeel. And since it was unpasteurized the flavors were raw and rounded. Next to emerge from the fridge was the Momokawa 'Organic Nigori' from their organic line. Cloudy, white, unfiltered, rich, creamy, silky. I didn't have to strain to find nuances here; it was 'in-your-face' flavor and fully alive.

We didn't get the chance to tour the sakéry itself but they do schedule tours regularly. It would be interesting to see both the similarities and differences to beer breweries. After all, saké is a fermented grain just like beer. The big difference is that rice needs a mold called 'Koji' to reduce starch in the saccharification step, providing fermentable sugars for the yeast. Another difference is that this starch breakdown and the fermentation both occur at the same time in the same tank. This is termed "multiple parallel fermentation." Both Koji and the yeast are grown and pitched from starters. Another sight worth seeing is the vertical rice milling machine. This carefully and gently polishes rice grains to a fraction of their original size without cracking the grain or generating heat (both detrimental to flavor). They make this rice available for homebrewers who wish to make their own saké, giving me another excuse to return to SakeOne on my next visit to Oregon.

All in all the tasting was enlightening and has sparked a new interest. I'm glad to share this excitement.

Cheers and Kampai!, Bob

## Trivial Beer –Suits

By *Charlie Pravitt*



According to Jason Tomassini in the December 2 Rockville Gazette, "perhaps the most popular event for young adults in the [Catholic] Archdiocese of Washington, D.C." is Theology on Tap, during which a non-traditional church service is carried out over brews at Ireland's Four Provinces.

The sermonizing minister stuck to O'Doul's.

As for other religious traditions, the Tohono O'odham (also called the Papagos) is an American Indian people still living as traditionally as possible in the Sonoran Desert of southeastern Arizona and contiguous parts of northwestern Mexico. Stephen Harrod Buhner's Sacred and Herbal Healing Beers describes their brewing traditions in some detail; all that follows is from his account. Their brew, called tiswin, is a fermented mixture of the fruit pulp of the saguaro cactus and water. The ceremonies they engage in as part of the brewing and drinking of tiswin seem to be part of those associated with the coming of the rainy season, intended to insure its return each year.

At the time of the first people, a sacred infant went missing and the people went in search for it. Crow, flying above their heads and calling to them, led them to a saguaro cactus, the first they had seen. Crow then ate some of the fruit and regurgitated it into a basket, at which point it fermented. The people then drank the tiswin, but their resulting drunkenness frightened them and led them to try and destroy the saguaro. They gave Badger all of its seeds and told him to throw them into the ocean, but Coyote (a popular trickster figure in mythology) fooled Badger into throwing them into the wind instead, scattering them and resulting in saguaros shooting up everywhere. When the people gathered around the original saguaro to decide on their next move, the missing infant rose out of the top of the saguaro and taught them how to make tiswin. In return for this favor, the infant instructed the people to learn the rain songs that they must sing every year to guarantee that year's rain. In addition, the infant's elder brother I'ittoi gave the people the tools they needed to harvest the fruit and the ceremonies and injunctions they had to follow when preparing tiswin. The saguaro fruit does indeed ripen about the time that the annual southwestern monsoon begins.

The brewing is marked by ceremony. The saguaro itself is approached with honors and prayers from the people. The syrup of the fruit is "purified" by the shaman with his breath and tobacco smoke. After being mixed with water, it ferments in four containers, one facing each of the four directions, using a starter saved from the previous year. Fermentation takes four days, watched over by an elder and assistants at all times, and accompanied by singers and dancers outside of the roundhouse where the containers sit. Each song is either sung four times or some multiple of four. When fermentation is complete, the story of the gift of tiswin to the people is retold, along with the injunctions for proper behavior I'ittoi demanded. Then, after the first drops are offered to the four directions, I'ittoi and Mother Earth, the tiswin is completely consumed.

Time for a couple of their songs:

Dizziness is following me  
 Close it is following me  
 Ah, but I like it  
 Yonder far, far  
 On the flat land it is taking me  
 Dizziness I see  
 High up there I see it  
 Truly I like it  
 Yonder they lead me  
 And dizziness they give me to drink

Tis at the foot of little Gray Mountain  
 I am sitting and getting drunk  
 Beautiful songs I will unfold

Ready, friend  
 Are we not drinking  
 The shaman's drink  
 The magician's drink  
 We mix it with our drunken tears and drink

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Jan 1990

The first BURP meeting of the New Year, held at the home of **Bob & Marie Wright** in Silver Spring, had an ambitious agenda, which included election of 1990 club officers, an IPA commercial tasting and club competition, and an oyster feast provided by the club's "Purveyor of Fine Seafood" **Bill McLaren**. The weather was beautiful and sunny for the event, so BURPers enjoyed being outdoors for much of the time. Election ballots were made available through the course of the meeting, so club members could place their votes in between tastes of the succulent oysters, expertly shucked and served raw by Bill with the traditional horseradish and hot sauce. The commercial IPA tasting included the now long out of production "Ballantine IPA", a favorite of many back in the day for its assertive hoppiness and slight woody character, and "Grant's IPA" from the renowned (but also long gone) brewery operated by Bert Grant in Washington state. Two beers were also included that remain available - "Anchor Liberty Ale" (originally brewed for the U.S. bicentennial in 1976) and "Young's Special London Ale" (now brewed by Charles Wells following the demise of the original Young's). BURP's own IPA competition drew 11 entries, all of which were very well brewed. The winners were: 1st place, **Frank Bednarczyk & Janet Douglas**; 2nd place, **Alex Kampf**; and 3rd place, **Tim Ness**. In addition to the fine beers, **Ralph Bucca's** Strawberry

Mead made an appearance and received rave reviews from all lucky enough to get a sample. The monthly raffle featured 3 extra-large beer mugs donated by **Mark Weiner** of *Berose Liquors*. At meeting's end, the 1990 BURP Officer Corps was announced: **Bill Ridgely**, Fearless Leader, **Jim Dorsch & Dick Roepke**, Co-VPs; **Erik Henchal**, Secretary/Newsletter Editor; **Chuck Popenoe**, Treasurer; **Ralph Bucca**, Li-Beerian; and **Bert Tagge**, Membership Cheerman. Meeting reporter **Don Lief** said it best - "What a line-up! You see better mugs in the crime recreations on Channel 5". Don also had the last word regarding Frugal Brewer **John Gardiner's** celebration of his 40th birthday at the meeting - "Just proves that thanks to modern science and good beer, adolescence can be perpetuated".

The contents of the combined Dec 1989 - Jan 1990 issue of the BURP News were covered in last month's history column.

### 10 Years Ago, Jan 2000

BURP welcomed the new millennium in the very warm and comfortable tap room of **Peter & Joyce Long's** home in Clifton, VA. BURPers from back in the day have fond memories of the roaring fire and large horseshoe bar at the Long's, which served as a standard winter meeting site for a number of years before Peter retired and the couple moved to Florida (They are both doing well and remain in touch with BURP friends). One of the big attractions of this meeting was finally settling the 1999 Brewer of the Year competition, in which **Andy Anderson & Mike Megown** had both achieved 18 competition points (see the November 2009 history column). It was decided that Andy and Mike would each brew a Pale Ale for the January meeting, and club members would informally determine the winner. At the meeting, two numbered taps were dutifully set up so everyone could sample the brews and vote on their favorite. At meeting's end, it was revealed that the beers were actually one and the same - Andy and Mike had brewed a single beer jointly. So the BOTY trophy was awarded jointly to both brewers, who put on a fine demonstration of cooperation and teamwork. American Ale (comprising Pale Ale, Amber Ale, and California Common) was also the theme of the monthly club competition, with entries evaluated by a panel of BURP's finest judges. Prior to the competition, an excellent educational session was provided by hop maven extraordinaire **Dave Pyle**. Dave's spirited discussion of hops and how they are used in the brewing process was embellished with several hop teas he had prepared for all to taste and evaluate. He and his lovely wife **Becky** then joined the other judges on the competition evaluation panel. The winners were announced at meeting's end: 1st Place, **Steve Marler** (Pale Ale); 2nd place, **Keith Chamberlin** (Amber Ale); and 3rd place, **Wendy Aaronson & Bill Ridgely** (Pale Ale). The final

event of the day was election of BURP officers for the year 2000. Those chosen to lead the club in the first year of the new millennium were: **John Dittmann**, Fearless Leader; **Bruce Bennett**, Minister of Culture; **Wendy Aaronson**, Minister of Enlightenment; **Ralph Bucca**, Minister of Finance; **Wendy Schmidt**, Minister of History (Li-beerian); **Bill Ridgely**, Minister of Propaganda (Mem-beership); **Jamie & Paul Langlie**, Ministers of Truth (Newsletter Editors); and **Lynn Ashley**, Minister of the Web. A nice set of photos taken at the meeting can be viewed on the BURP website at <http://burp.org/meetings/200001.htm>.

The January 2000 issue of BURP News was the last edited by outgoing Truth Minister **Delano DuGarm**. Sadly, as the newsletter went to press, Delano and his lovely wife **Katy** had already left the area, moving to Minnesota, where Katy had accepted a new job with a computer company. The couple still resides in the St Paul area and returns periodically to visit with their many BURP friends (and family still living in our area). Much of the newsletter was devoted to campaign statements by the officer candidates for the upcoming year, but outgoing Fearless Leader **Steve Marler** provided a nice wrap-up of his year in high office, and outgoing Culture Minister **Andy Anderson** contributed the guidelines for the American Ale sub-styles to be evaluated at the January meeting. And once and future Enlightenment Minister **Wendy Aaronson** announced the completion of the 1999 BJCP Exam Preparation Class and final preparations for the BJCP exam to be given on Feb 26. All 13 of the students in the class planned to take the exam. Finally, a new member was announced in the newsletter - **Kathleen Franck**. This name might not be familiar to newer members, but soon after joining the club, in Aug 2001, Kathleen and fellow BURPer **Bob Warriner** became the first (and thus far only) couple to be married at MASHOUT on Popenoe Mountain. You can read all about this historic event in the Sep 2001 BURP News at: <http://burp.org/burpnews/pdf/200109.pdf>.

## Hop Notes from the Li-Beery

*By Bill Ridgely, Minister of History*

Many thanks to my fellow BURPers for electing me once again to be BURP's Minister of History. One of my resolutions this year is to make the contents of the li-beery more visible at BURP meetings, and to this end, I pledge to bring a portion of the li-beery to each meeting, with emphasis on materials related to upcoming monthly competition beer styles. All books will be available for loan, with a return date of the following BURP meeting. I will be unable to attend the January

meeting, so please see my lovely partner **Wendy Aaronson** if you would like to check out a book.

The most recent issue of Brew Your Own (Jan-Feb 2010) has arrived in the BURP li-beery. The contents are displayed online at:

<http://byo.com/stories/issue/list/issues/267-janfeb-2010>. Several of the articles, including an excellent one on parti-gyle brewing (for those aspiring to make two brews from one mash) are available in full text on the site. Of personal interest in this issue is a very informative article on *Brewdog*, the Scottish brewery which is becoming known as the "*Dogfish Head* of the UK" for pushing the extreme boundaries of brewing in that country. Several *Brewdog* clone recipes are included in the article.

I also recently received the latest issue of Zymurgy (Jan-Feb 2010). You can review the contents of the issue at:

<http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. This is the annual "gadgets" issue of the magazine, with loads of great ideas for building your own brewing equipment. The "online extra" for this month is a full text article on Classical Lager Brewing, very appropriate for this time of year.

As always, if you would like a copy of any article from the publications above, just let me know. I'll make the copy for you and bring it to the next BURP meeting.

The contents of the BURP li-beery are available anytime for your perusal 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.

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. My contact info (for articles, books, or recipes) can be found in the officer's box at the end of the issue.

Cheers, Bill

## Artz's Craft: Enlightenment Update

*By Tim Artz*

Happy Brew Year! Thank you to BURP for re-electing me your Minister of Enlightenment. Once again, I will do my best to present an educational program that helps both beginners and advanced brewers increase knowledge and brew better beer. I have some ideas based on some things in the works from last year. In addition to my agenda, I would like to hear from all of you.

To start with things in the works, we have Lambic Blending with **Dave Pyle**. I already have a few folks signed up for this, and a date will be announced soon for February or March. This class is for those who are either already brewing sour beers, or those who will be doing so soon.

Next up is the Sake making team. I have a list of everyone who has expressed interest in this. We can still add one or two more folks, as long as you are seriously interested. This plan is going to take some commitment on your part. My plan is to assemble the group to first have a discussion on how to make Sake. We will discuss the various processes that are out there, and then we will regroup to make a batch of Sake. The next step will be for each of the participants to make Sake. When our products are ready, we will do a tasting to sample each others' wares and discuss what worked and what needs improvement. If all goes well, then we may do a tasting and discussion at a BURP meeting.

**Wendy Aaronson, A.J. deLange, and Steve Marler** have each given me ideas on some speakers we can bring to future BURP meetings. I will be working with them to plan and schedule throughout the year.

Later in the year, we will have another Cider outing and a Mead making session.

As far as your ideas and inputs, they do not need to be fully baked; I am just looking for your high level concepts at this point.

To help prime the pump, here are some ideas compiled over the past year:

- New brewer mentor program
- How to brew workshop (beginner level)
- Recipe formulation workshop
- Focused beer style workshops
- Brewing gadget showcase (live or on the BURP website)
- Beginning all grain brewing
- Experimental brews
- YouTube BURP brewery tours
- Advanced brewing
- Brewing Chemistry
- Yeast propagation and microbiology
- Welding workshop
- Hop growing

As was the case last year, there is not time to do everything, so we will select the ones that have the most interest from our membership. Before putting a lot of work into any of these, along with your ideas added in, I will assess the level of interest and the feasibility. Some classes will have limited attendance, and some will have associated costs. To be successful, all will need the support of experts and volunteers.

Let's go!

## BURP Prosperity Report

*By Mark E. Hogenmiller Minister of Prosperity*

### BURP Financial Summary

BURP assets as of December 31, 2009	\$20,902.31
Calendar Year 2009 Expenses were	\$11,151.50
Calendar Year 2009 Incomes were	\$12,260.32
Overall Gain	\$ 1,108.82

Good job to Robert Stevens (outgoing Treasurer) and all of the 2009 officers for being judicious with the BURP funds.

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. Correspondence can be sent to me at [treasurer@burp.org](mailto:treasurer@burp.org)

## From the Ministry of Truth

*By Larry Koch*

Let's get one thing straight right from the beginning: I am not a writer, I am a mechanic. That said, I look forward to taking your submitted articles and giving you a nicely formatted and timely BURP News.

The officers will write the bulk of our pages but, articles from the general membership are a necessity to make this your BURP News. Please submit what you can. Ideas, adventures, devices are all good. Write it up and send it in.

One important recurring article that needs attention is the Monthly Meeting Report. I would encourage new members to step forward here. It is a tremendous opportunity to learn about the club and people around you and introduce yourself to them. Please refer to my opening statement.

## 2010 Membersip Update

*By Jamie Langlie, Minister of Propaganda*

Welcome to a new year with BURP! The Club's membership roster is healthy and holding steady at just over **300 active members and co-members**. We need to continue to spread the good word about BURP far and wide and to welcome newcomers into the fold.

My most important goal for 2010 is to work with fellow officers and our web folks to establish on-line payment capability at burp.org for dues and other Club activities. The officers have given a green light to pilot testing a PayPal account for collecting dues, which we

expect to have up and running no later than the end of February. Additional info will follow soon ...

Other membership goals for this year include to:

- Add a feature to the website that would make it easy for members to update their own contact information, as needed.
- Find better ways to encourage members to pay their dues and reduce delinquencies.
- Ensure that all members receive their membership cards in a timely fashion.
- Increase member benefits by working with our BURP business sponsors to identify more savings opportunities for card-carrying members.

- Include new member profiles in the *BURP News* on a regular basis.

In 2009, the Club organized a successful BURP/Worthog outreach booth at the NOVA Brewfest that garnered several new members. Such events are great opportunities to teach people about our awesome hobby and to invite them to join BURP. I definitely would like to continue promoting creative membership-related activities in 2010. If you would be interested in helping with such events, please let me know.

Your ideas for improvements are always welcome.

## BURP 2010 OFFICERS

Office	Officer	Contact Information
Fearless Leader	Robert Stevens	<a href="mailto:RCS@burp.org">RCS@burp.org</a>
Minister of Enlightenment	Tim Artz	<a href="mailto:tartz@cox.net">tartz@cox.net</a>
Ministers of Culture	Wendy Aaronson Colleen Cannon	<a href="mailto:aaronson@burp.org">aaronson@burp.org</a> <a href="mailto:colleen.cannon@navy.mil">colleen.cannon@navy.mil</a>
Minister of Truth	Larry Koch	<a href="mailto:LKoch@burp.org">LKoch@burp.org</a>
Minister of Propaganda	Jamie Langlie	<a href="mailto:jamie@langlie.com">jamie@langlie.com</a>
Minister of Prosperity	Mark E. Hogenmiller	<a href="mailto:treasurer@burp.org">treasurer@burp.org</a>
Minister of History	Bill Ridgely	<a href="mailto:ridgely@burp.org">ridgely@burp.org</a>
Webmaster of BURP.org	Paul Langlie	<a href="mailto:paul@langlie.com">paul@langlie.com</a>

### *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  
Aaaaaaaaaa, Drink!*

Al Lowry, 1994