



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"A fine beer may be judged with only one sip, but it's better
to be thoroughly sure."
Czech Proverb



Larry Koch, Editor
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March 2010

9510 Bruce Drive
Silver Spring, MD 20901



March Meeting / Stout
McLean, VA
Saturday, 13 March, 2010
1-6 PM

April Meeting / Extract and Praise Hops
College Park, MD
Saturday, 17 April, 2010
1-6 PM

SoFB
May 2010
Location and date TBD

Have you had enough snow yet?

By Robert Stevens, Fearless Leader

During a break in the snow, BURP held its February meeting at the Fort Belvoir Community Center. It was great to see so many new faces and potential new members. The community center was spacious and very comfortable. The monthly competition was judged in the center's conference room which probably will be the most upscale judging venue that the Minister of Cultures will see all year. Thanks to **Chris Sowell** for hosting the meeting and showing us the kegerator that he built. It was cool.



Since it would be great to have an area representative on the AHA governing board, I encourage you to support **Steve Marler's** candidacy for AHA governing board. In addition to our votes, he is going to need help contacting other clubs and AHA members. So reach out and touch someone, encourage them to vote for Steve. Votes for Steve can be cast online at <http://www.homebrewersassociation.org/pages/community/news/show?title=vote-for-your-aha-governing-committee> until March 31,

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.

2010. Also, in order to conduct a viable campaign, Steve still needs an appropriate campaign slogan. My campaign slogan suggestion is "Proven leadership: good beer". Email your suggestions to marler@burp.org.

Bill Ridgely is coordinating this year's club *Brew Your Own* subscription drive. If you are interested in a half price subscription to the magazine, talk to Bill.

At High noon before the March BURP meeting, there will be a BURP board meeting. The agenda will include reviewing the benefits of becoming a nonprofit organization. You are welcome to come but there will be limited time for member's comments. We have a lot to cover and I want to get finished so I can taste the good beers at the monthly meeting before they are gone.

Speaking of the **March meeting**, when Rick and Christine agreed to host the March BURP meeting, no one anticipated the snow and winter that we have had. Rick and Christine's back yard is still half frozen and very wet. Think of a bog. There is no way it is going to be dry enough for us to use during the BURP meeting. Since we want to **leave no trace**, we need to take the following steps at the March meeting:

1. **Police tape will be placed along front driveway and yard to keep people off the grass.**
2. **Police tape and barriers to keep people on our very small back porch.**
3. **Beer served downstairs.**
4. **Food served upstairs.**

Looking forward to seeing you at the meeting and drive safely

Robert

Febrewary Meeting Report

By Mike Horkan

The BURP meeting on February 27th was held at a new location for most members, on the grounds of Fort Belvoir, VA. Google and GPS systems did not work to find the meeting spot since it was being held on a military base, rather by using ADC maps you had an easier time finding it. This was a great venue to hold a winter meeting. A big round of applause needs to go out to **Chris Sowell** who lined it up for us. There was a fully stocked kitchen, in terms of a

microwave and stove to heat up dishes, as well as a refrigerator, sink, etc. And there was a room off to the side where the judges could judge the beers without being distracted by the others members.

The category we judged this month was #10-American Ales. We all had high hopes that our beers would win a ribbon, only to learn in eager anticipation at the end of the meeting that 1st place, 2nd place and 3rd place were all awarded to **Mel Thompson**, who wasn't even at the meeting.

Even though attendance was down a bit as compared to most meetings, there were a lot of new faces including military people from the base who were interested in learning more about the art of home brewing. Many of them had done tours of duty in Iraq and Afghanistan, two dry countries.

A couple of new members I had a chance to speak with included **Royden Henry** who was attending his first BURP meeting and brought one of his homebrews for us to try, and Dot's sister, **Stella**. For all you members who didn't make it, even the Bentley was there.

Prizes for the BURP raffle included five bottles of Williamsburg Ale Werks. While the food table was not as grand as at most meetings, there were a lot of delicious items on it including Tapenade with Anchovies brought by **Mike Bucher**.

During the meeting we learned that the club is planning a bus trip down on the Brew Ridge Trail scheduled for May, where Starr Hill, Blue Mountain and Devil's Backbone are located. Thirty miles to the south of Devil's Backbone in Lynchburg is the Jefferson Street Brewing, an excellent brewpub/restaurant attached to the Craddock Terry Hotel. Perhaps we can also include it on the itinerary too, hitting Lynchburg first then coming back up Rt. 29 and hitting the other three?

Other things we learned at the meeting was that we are soon to have a PayPal account set up for us to more conveniently pay our membership dues, and **Steve Marler** presented his platform in his quest to become a member of the Brewers Association Board of Directors. Anyone who is a member of the AHA, please go to their web site and vote for Steve. One of the things he mentioned that he will be working on if he were to become a member of the board is the legalization of shipping homebrew thru the mail. Last but surely not least, planning will soon be underway for the MASHOUT, which is scheduled for August 20-22 this year.

WTF? A Brewing Tip From Melo

By Mel Thompson

Yeast and s-loads of it! I always make sure, when I buy a vial or smack pack of yeast, that I get the freshest available. They are dated



and the more recent the better – more live yeasties. Don't believe that you can just dump that vial or smack pack into your 5 gallons of wort and always get satisfactory fermentation. Build up that yeast population by making a starter.

The proper size of a starter is important for optimum yeast growth. I start with 450 ml of wort to which I add the packaged yeast for a total starter volume of approximately 500 ml. For the initial starter, I use filtered water with 2 ½ oz of dry malt extract (DME). No matter the size of the starter, I use 2 ½ oz/ 500 ml. So a 2 liter starter would require 10 oz of DME.

If I am making a 10 gallon batch, I make a bigger starter by stepping up the original starter. This requires more time and planning as you will need to let the original 500 ml starter finish (several days) and then “bump” it up with more fresh wort. The rule of thumb is an increase of 4 – 10 fold. So, I would typically transfer the original 500 ml starter to a 2 liter flask or vessel for the second build up. Wallah, you have enough yeast for 10 gallons today and another 10 gallons next weekend figuring 500 ml/5 gallons of wort (more is preferable for a lager). By building my yeast through starters and then harvesting yeast slurry from newly fermented beer when I rack it, I generally get 5+ batches out of a single package of commercial yeast.

As an example of yeast conservation (actually, it's my Scottish blood), I started my brewing season with a vial of White Labs Ringwood yeast and made 40 gallons of 5 different English ales. I gave some slurry to Bill Newman who made 10 or more gallons and he gave some of his slurry to Pete Ryba and Steve Marler who each made 10+ gallons. The yeast expense, including the cost of the DME for the initial starter, was about 10 cents per gallon. Beers made with that yeast took at least 2 of the 3 medals, and possibly all 3, at the BURP Real Ale competition. Steve



Marler couldn't remember if his winning beer used that yeast or another as he split some batches.

Having flasks of fresh, active yeast in the house is incentive to brew more beer. It can be stored for several weeks in a refrigerator with an airlock if you aren't going to brew right away. It's a terrible thing to waste one's yeast!

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Mar 1990

Since the March 1990 BURP meeting was scheduled for March 17, St Patrick's Day, it made sense to declare the meeting a St Paddy's Day party. And since BURP's dear departed founding father **Dan McCoubrey** was an Irishman who threw a huge party every year on the occasion, it was decided that the club would honor Dan's memory by declaring the event the 1st Dan McCoubrey Memorial St Patrick's Day Party. In addition, Dan always cooked a batch of his famous “Irish Stew for 100” for the occasion, so BURP decided to hold an Irish Stew competition in Dan's honor. But that wasn't all. Unbeknownst to those attending, BURP member **Dick Roepke** had rescued a full case of Dan's last batch of homebrewed stout (the only beer style that Dan brewed) from Dan's house following his untimely passing in 1985, and he had been holding onto it for a special occasion. So, what better way to honor the man's memory but to toast him during the meeting with his own homebrew! And to put the icing on the cake, the meeting was held at the home of BURP founders and luminaries **Chuck & Helen Popenoe** in Bethesda, MD. So, it was preordained that this meeting was going to be a memorable event, despite the fact that cold, rainy weather drove everyone indoors. Speaking of luminaries, one of the attendees was none other than **Jerry Bailey**, whose *Old Dominion Brewing Co* was just about to fire up its kettles in Ashburn, VA. The first brew was scheduled for the following month with first release of the flagship “Dominion Lager” in May. Jerry kindly contributed some Old Dominion breweriana to the club raffle. The smell of Irish Stew (there were 8 entries in the competition) wafted through the house, and Pops and his musician friends kept things festive with Irish tunes throughout the day. At the appointed meeting time, Dick hauled out the case of beer, and it was a wonderful moment! The beer had held up fairly well. It was just as strong

and dark (and full of sediment) as many of us had remembered from back in the day. A toast was made to not only Dan but the other members who had passed on over the years - **George Burgess**, **Phil Angerhofer**, and **Aage Becker**. And Dan's stout wasn't the only one brought out at the meeting. A number of BURPers contributed their own interpretations. Especially memorable was **Howard & Emily Michelsen's** "Brew of the Month" stout, made from ingredients provided by the club. **Phil Hugill** also brought some of his 2nd place stout from the BURP Stout Competition held the month previous. At the end of the day, the results of the stew competition, judged by all present, were announced. The winners, in very close voting, were **Erik & Laraine Henchal**, who took home a nice variety pack of Irish beers. It was a fine day, and we all seemed to feel Dan's presence smiling down on us (with, of course, a homebrewed stout in his hand).

The March 1990 issue of BURP News kicked off with two columns by **Otto Gemutlichkeit**, editor **Erik Henchal's** German bräumeister alter ego. The first covered the history of (and description of the various substyles) of Bockbier, the club's theme for the upcoming April meeting. Otto then followed with his monthly troubleshooting column, "Better Beer Starts Here", this time focusing on reasons for boiling wort, techniques for clarifying hazy beer, and the beneficial effects of lagering (which also tied in with the 2nd subject). Recipes were prevalent in this newsletter. Featured were the 1st place stout recipe from the Feb competition (courtesy of **Rob Brooke**), the "Four Week Surprise Ale" recipe (February's "Brew of the Month") and an additional "Expeditious Ale" recipe from **Alex Kampf**, and (in the non-beer category) another of the occasional re-printings of **Dan McCoubrey's** "Irish Stew for 100" recipe. Pub Guide Project coordinator **George Rivers** contributed his latest update, this time covering the DC area's best Irish pubs. And, finally, **Jim Dorsch's** "Whole BURP Catalog" covered the publication of **Fred Eckhardt's** new book, Essentials of Beer Styles, a recent attempt by **Fritz Maytag** and colleagues from *Anchor Brewing Co* to brew an ancient Sumerian beer recipe, the origins of the sport "hashing" (whose competitors refer to themselves as "drinkers with a running problem"), and lastly, the origin of the term "scot free" (ask me at the next BURP meeting).

10 Years Ago, Mar 2000

The March 2000 BURP meeting, held on the 25th at *Chamdo Billiards & Brewing* in Herndon, VA, was a combined meeting of BURP and two sister

clubs, the Herndon Wort Hogs and the MALT club operating out of Bowie, MD. This was a rare "bring beer but not food" meeting as all food was catered by *Chamdo*, a sister pub to *Bardo Rodeo* in Arlington. Attendees were given a price break on all *Bardo* beers, which were served at both establishments. The monthly club competition featured lagers (except for Bock, Fest, and Pilsner, all of which were covered by other competitions). A fine time was had by all despite the fact that the food came out a bit late, and the libations had been flowing for quite sometime before attendees were able to soak up some of the beer with food. The photos from the meeting, which can be viewed at <http://burp.org/meetings/200003.htm>, show a number of very happy individuals. The lager competition was judged by **Wendy Aaronson**, **A.J. DeLange**, and **Mike McGuire** (representing the Wort Hogs on this occasion). The winners were: 1st place, **Bob Maher** with a Dortmunder Export; 2nd place, **Dan Klingsmith** with an American Light Lager, and 3rd place, **Mike Megown** with a Munich Dunkel. There was not one but two raffles at the meeting. BURP conducted its traditional raffle with great prizes. The grand prize of a case of "Stovepipe Porter" went to **Sarah Jazs**, who then conducted the MALT Club's 50-50 raffle. BURP's **Janet Crowe** was the big winner of the 50-50, taking home a whopping \$90 in cash.

The other event on BURP's March calendar was the St Patrick's Day Beer Festival, held by the Mid-Atlantic Assn of Craft Brewers (MACB) at the DC Armory on Sat, Mar 18. Many BURPers attended as beer pourers, and the club had a booth as well. The ubiquitous long sleeve t-shirts from this festival can still be seen today at BURP events.

The March 2000 issue of BURP News included a post-mortem on the recently completed BJCP class and exam by Enlightenment Minister **Wendy Aaronson**, an excellent write-up on the history of lager beer, along with style descriptions for the upcoming competition, by Culture Minister **Bruce Bennett**, and some helpful guidelines for shipping homebrew by **Ben Schwalb**. The monthly "Recipe Corner" featured **Keith Chamberlin's** 1st place IPA recipe from the past year's Spirit of Free Beer competition. Keith didn't give away all of his secrets, though. The recipe included such ingredients as "100 Nookies", and the IBU count was shown merely as "Very High".

BURP Prosperity Report

By Mark E. Hogenmiller Minister of Prosperity



Thanks to all who participated in the January Raffle. As announced at the meeting all proceeds (\$123) were donated by BURP to Oxfam America for the Haiti Earthquake Response. A small gesture, but hopefully it helps the recovery efforts.

Raffle News - Starting in March, a \$30 gift certificate to MyLocal-Home-Brew-Shop (www.MyLHBS.com) or Maryland Homebrew (www.marylandhomebrew.com) will be added as one of the Grand Prizes. Both of these establishments have always been ardent supporters of BURP so remember to show BURP support by patronizing them. And thanks to all those that contributed additional Raffle prizes at the February meeting.

Merchandise News- We still have the following available:

BURP Lapel Pins - \$3

BURP Titanium Bottle Openers (last a lifetime) - \$8.50

BURP Baseball Caps (Blue or Tan) - \$13.50

See me at the next meeting or purchase merchandise.

Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted to the BURP Website in the Members Only Document section.

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.

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

I just received a new addition to the BURP li-beery, and it's available for any member who would like to check it out. The book Brewing With Wheat by Stan Hieronymous was just published by the Brewers Assn, and I received the li-beery copy a short time ago. The book is subtitled "The 'Wit' and 'Weizen' of World Wheat Beer Styles", but that only partly covers the contents. A lot of other wheat beer styles are also included - the rauchweizens of Bamberg (along with the more ancient grätzer smoked wheat beers), weisse beers of Berlin, gose beers of Leipzig (sort of a cross between witbiers and lambics, but with salt added), and, of course, American wheat beers. Each beer style's history is covered along with ingredients, techniques, and descriptions of commercial breweries producing the styles. Finally, some recipes are included for each style. The book is well written and very thorough.

The most recent issue of Brew Your Own (Mar-Apr 2010) has arrived in the BURP li-beery. The contents are displayed online at <http://byo.com/stories/issue/list/issues/269-marapr-2010>. Several of the articles are available in full text on the site. Of particular interest with Spring approaching is a directory of suppliers of hop rhizomes. Now's the time to start thinking about planting hops for the 2010 season.

I also recently received the latest issue of Zymurgy (Mar-Apr 2010). You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. The theme of the issue is "Brewing Outside the Box", and there are some very interesting articles on brewing with home-smoked malt (something near and dear to my heart), brewing with coffee, and brewing with spices (by prolific beer writer Randy Mosher). Jeff Renner, the brewer who "re-invented" the Classic American Pilsner style, also contributes a very interesting article about "pseudo decoction mashing" (i.e., giving your beers more depth and body without going through the lengthy decoction process). The "online extra" for this month is an interesting article on homebrewer/pro brewer collaborations, focusing on the collaborations between the Oregon Brew Crew homebrew club and Portland's *Widmer Brothers Brewing Co.*

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, Minister of Enlightenment

My apologies for taking a brief hiatus for the Febrewary newsletter; I was busy traveling on my job. The duty was tough, but at least the locations were good: Portland, Seattle, San Diego, and Denver. It is good to have business in lands of good beer.

How about all of that snow? I enjoyed hearing about folks using the down time to brew. Unfortunately, the weather knocked me out of commission by freezing and bursting the water supply to my brewery when we lost power for two and a half days. Instead of coming to the Febrewary BURP meeting, I spent time on my back in a crawl space looking up at a leaky pipe. I fixed the broken pipe, and am looking forward to getting beer in the tank as soon as possible!

Coming soon, we have Lambic Blending with Dave Pyle. The group of attendees is set; all we need now is a date. As soon as the date is set with our kind and able hosts, I will get the word out. More attendees can still be added, but, again please, only sign up if you plan to put the learning to use in making your own blended sour beers.

Next up is the Sake making team. I have a list of everyone who has expressed interest in this. The team will assemble to first have a discussion on how to make Sake. We will discuss the various processes that are out there, and then we will subsequently regroup to make a batch of Sake. The next step will be for each of the participants to make their own 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.

Thanks to an idea from Jeanne Osborne, I will do a corny keg repair and maintenance session at an upcoming BURP meeting. I understand space is tight for the March meeting, so it won't be this month. I'll shoot for April. I will show how to break down a keg into its component parts and discuss what parts are replaceable, how to take things apart and clean and swap parts. If anyone has any keg repair or maintenance questions that they would like to have answered, please let me know and I will be sure to cover that during the session. I really appreciate getting ideas like this!!

This gave me an idea that since there are so many beer engines out there, perhaps we have someone willing to do a future session on repair and maintenance of beer engines. Any volunteers??

As always, all ideas for educational opportunities are enthusiastically received!

From the Ministry of Culture

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

A purpose of BURP monthly competitions is to 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. A competition promotes education and the availability of great tasting home-brewed beer at meetings.



The Ft. Belvoir Community Center was a fantastic venue for the February competition. It had a large room next to the kitchen with lots of light and a large table with seating for sixteen. It was quite comfortable for our 2 panels of judges. Group 1 was led by **Bill Ridgely** and included **Jim Hanson**, **Howie Michelsen**, and **Len Valenti**. Group 2 was led by **Steve Marler** and included **Jeanne Osburn** and **Terri Fischer**. There were 16 entries in the American Ale Competition; nine pale ales, four amber ales, and three brown ales. Many thanks to the

entrants: **Mel Thompson, Mike McGuire, Robert Stevens, Team Aaronridge, Mike Horkan, Matt Pyle, Team Langlie, Chris Sowell, Scott Wise, Alan Hew,** and **Nick Dunasky** who all brewed excellent beers that made judging rather difficult. Beers brewed by Mel, Chris, Robert, and Team Langlie went to a Best of Show round, but Mel swept the category. He took first with his brown ale. This beer will represent BURP at the AHA club-only competition in April. He took second with the pale ale, and third with the amber. How does he do it? We told him that he has to share his secrets. So, elsewhere in this newsletter, look for a new column titled, **WTF? A Brewing Tip From Melo.** Many thanks to the outstanding panel of judges who spent a good part of the meeting with the competition. I'm glad they were rewarded with some of the best beers of the day.

The March competition will be Stout (BJCP Cat 13) For style guidelines, see <http://www.bjcp.org/2008styles/style13.php> Also, you can view recipes at <http://www.brew-monkey.com/recipes/recipesbycat.php?id=13> We will collect entries at the March meeting, but we will need to judge the beers at another time due to space constraints. This is always a popular competition and we will need judges. Judging will probably take place on a weekday evening. If interested in judging, please let us know.

As stated in the February newsletter, we have a change in the schedule for April. We will still have the Extract beer competition. Any style is acceptable, but it can only be made with extract and specialty grain. This is a BOTY competition and the winner will represent BURP in the AHA Club-only competition in May. "Praise Hops" is a beer that highlights the aroma and flavor of a single hop variety. We will specify the hop variety and BURP will provide it to the brewers who will commit to entering their beer in the competition. We are moving the "Praise Hops" competition to October in order to distribute hops via the BURP Hop Buy in April, and give the brewers more time to formulate recipes and/or experiment with the specified hop style.

Brewer of the Year (BOTY)

We think we have addressed all of the questions about how the divisions work for BOTY. The latest results leave **Mel Thompson** ahead of the pack with 17 BOTY points and **Joe Federico**

following with 4. **Alan Hew, Mike Horkan,** and **Team Langlie** have 2 points. Everyone else who has entered a beer has 1 point. Don't let Mel's lead after 2 competitions discourage you from competition. It is still early in the year.

Spirit of Free Beer (SOFB)

Planning for SOFB is in a very early phase. We are looking into a possible location now, and would like to hold it on May 15. We would like to organize a committee to manage prizes and we are also looking for someone who can promote the competition. If interested, please contact us.

Winner's Circle - Winning Recipes from the Monthly Competition

Here is Mel's recipe for the English Mild (category 11a) that represented BURP at the AHA Club-only Competition

Recipe for 5.5 gallons

Grain bill:	
Mild malt	4.5#
Canada Malting	
2-row pale	2.5#
Brown malt	4 oz
Belgian biscuit malt	4 oz
Crystal 40	4 oz
Crystal 60	8 oz
Chocolate malt	2 oz
Carafa	2 oz
Belgian Aromatic	4 oz
Belgian Special B	1 oz

Hopping schedule:

Perle - 8%aa	.6 oz	boil time: 60 minutes
Willamette - 6%aa	.5 oz	boil time: 30 minutes

Fined with Irish moss in the kettle and gelatin in the keg.

Mashed at 154 F for 75 minutes

Yeast: White Labs 005

OG: 1.040

FG: 1.012

Alcohol: 3.7% by volume

IBU's: 23

Steve Marler for AHA Governing Committee

By Steve Marler, Candidate

As many of you know I am running for the American Homebrew Association's (AHA) Governing Committee. I am seeking your support.



I believe the future of the AHA will be dependent on answering the follow question: How is the AHA relevant to home brewers? All the home brewing information one could ask for is available at the click of the mouse. There is a plethora of social networking platforms available to the home brewer. Where is the AHA's competitive advantage and how will the AHA provide value to its members? I believe this is the challenge for the AHA, and this challenge will continue to grow in the future.

I do not pretend to have the answers to these questions, but I do have a few ideas for activities that the AHA could engage in that would provide value to its members:

- Work with Congress to pass legislations to make it easier and legal to ship home brew to competition.
- Modify the AHA National Competition web based software so that it could be used by home brew clubs for their competitions.
- Provide quarterly reports via email to members on AHA staff activities and the decisions and activities of the Governing Committee.
- A system should be set up so that AHA members can contact members of the Governing Committee via email to provide comments and suggestions.
- The life line of the home brewer is the home brew supply merchant, whether local or web based. The AHA could look into the feasibility of having sessions for the home brew supply merchant during the AHA National Conference. This would allow the merchant to hear about the latest and greatest products available, and provide an opportunity for networking between the suppliers and customers.

I am running for the AHA Governing Committee in the hopes of bringing more transparency to the organization and to increase the value of the organization to its current members.

If you are an AHA member, you can cast your vote on the AHA election page: <http://www.homebrewersassociation.org/pages/community/news/show?title=vote-for-your-aha-governing-committee>. You can also become a fan of my candidacy on Facebook page: <http://www.facebook.com/home.php?#!/pages/Steve-Marler-for-AHA-Governing-Committee/335104038158?ref=ts>.

Thanks for your support, Steve

Your BURP News

By Larry Koch, Minister of Truth

As you can see by this edition of *BURP News* my artistic skills have taken a giant leap forward. The problem is I only have pictures of BURP officers (and one of Mel's yeast). I need pictures of you (preferably with a beer) to add character and diversity to this publication. Pictures of yourself, your brewery, your beer travels, your good friend's beer refrigerator... Let's see some pictures.

Originally I thought this was going to be a very short issue. As it turned out, this issue is jam packed with good stuff from you.



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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