



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*Here's to a long life and a merry one
A quick death and an easy one
A pretty girl and a true one
A cold beer and another one*
Lewis Henry



Larry Koch, Editor
newsletter@burp.org

August 2010

9510 Bruce Drive
Silver Spring, MD 20901



The Taste of the Midwest
Madison, WI
August 14, 2010

MASHOut
August 20-22, 2010
Light Hybrid and Pilsner

September Meeting
Kensington, MD
Saturday September 11, 2010
All German Beers

Apple Harvest and Cider Educational Event
September, 2010

Shirlington Oktoberfest
Saturday October 2, 2010

October Meeting
Davidsonville, MD
Saturday October 9, 2010
Fruit, Spice, Smoke and Wood Aged Beers

Summer of Our Contentment

By Robert Stevens, Fearless Leader



What an eventful July. The July monthly meeting was held on one of the hottest days of the year. Luckily **Bruce Bennett and Nancy Cosier** were nice enough to open their pool to us. Is there any better way to spend a hot summer day then lounging in a pool? Ok, lounging at a pool drinking

homebrew is even better.

The last weekend of July, 46 BURPers and friends spent the day in Charlottesville VA following the Brew Ridge trail. The trip was a grand success. **Dona Lee** did a great job wading though all the logistical problems of organizing and scheduling the trip. **Steve Marler** also provided the support needed to make the trip run smoothly and writing the BURP News article about the trip. Speaking of writing articles, **Steve Marler** is now writing the Northern Virginia articles for the Mid Atlantic Brewing News. I look forward to seeing his articles. If you have any comments about the trip or how things could be done differently next time, please email us at events@BURP.org.

One thing I learned from this trip is that pub crawls take time and effort to plan and organize. Looking at the BURP calendar, we probably could not have another trip

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until at least next January or February. If we are going to have a pub crawl the beginning of next year, we need to start organizing it now. A number of possible destinations have been suggested including doing a pub crawl of the downtown DC breweries and tap bars using the Metro train. Dona and Steve have broken the ice. We need to keep the tradition going. It would be great if two or three people would volunteer to work on next trip. Anyone interested?

Summer is coming to an end and it is time to start planning your fall brewing and social schedule. In addition to the monthly meetings, I would like to mention a couple of other events. **Tim Artz** and **Mark Hogenmiller** are organizing the BURP Cider Picking and Pressing again this year. It will be in September. The Cider day was highly popular last year and is a good family event. On October 2nd the **Wootown Brewers** homebrew club located north of Baltimore is having a BJCP sanctioned German Beer contest. Maryland Homebrew is a drop off point for entries and details about the contest can be found at <http://www.wootown.org/comp/Default.aspx>. I know most of us will be pouring beers at the Shirlington Octoberfest, but it would be nice to support our fellow Guild homebrew club by entering beers and/or judging if you can. There are also a number of other beer related events posted on the BURP.org calendar, <http://brew.burp.org/Events/Calendars.aspx>.

The BURP officers have also authorized the formation of two new work groups that will start in September. The SOFB planning group will work on SoFB publicity and prize solicitation plans, integrating web registration and the competition database. They will also recommend procedures which will enable SoFB to meet all the new MCAB standards. The second group, the Officer Nominating Committee, will help clarify the officers' responsibilities and encourage members to seek a BURP leadership position. In-between these two committees we have lots of opportunities for you to become involved in BURP's activities. Please, let me know what you would like to work on.

Now that the bus trip is over, I am beginning to focus on getting ready for MASHOUT. If you have never been to MASHOUT, you are missing a truly unique event. **Bill Ridgely** and the rest of the MASHOUT team are working hard on the preparation. Look forward to seeing you on Popenoe Mountain.

MASHOUT 2010 Update



By *Bill Ridgely, MASHOUT Coordinator*

Registration for MASHOUT 2010 closes on Tuesday, Aug 17, so if you are interested in attending but haven't signed up prior to receiving this newsletter, please keep in mind that the deadline looms. A lot of great events are once again in store. First, however, we have several very important administrative announcements:

MASHOUT Ice Service - We had such success with the MASHOUT ice service last year that we plan on offering the same again this year. The *Home City Ice Co* will be delivering an ice box to the site on Thursday and will keep it filled with both cubes and block ice all weekend. Cost will be the same as last year - 7 lb bags of cubes for \$2 each and 10 lb blocks for \$3 each. Just grab the ice you need and pay for it at the check-in station. Official hours for ice will also remain the same as last year - 9:00 AM until 7:00 PM Friday and 5:00 PM Saturday. Thursday hours will depend on delivery time of the ice box. ***Please*** - The check-in station volunteers will not be able to monitor the ice box. 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 continue to work for everyone's benefit.

Check-In Station Volunteers - Volunteers are 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 Saturday and Sunday. On Sunday 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. Also, we are in

need of sankey taps, CO2 cylinders, and jockey boxes for contributed commercial beer. If you can help out, please contact Sponsors Coordinator **Jeanie Osburn** at brewbub@verizon.net.

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

All Weekend:

Pub Quiz - The 6th 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:

MASHOUT Bike Excursion - MASHOUT organizer **Bill Ridgely** will be leading a bike ride on the Allegheny Passage Rail Trail starting from the Frostburg trail head at 10:00 AM. We'll be cycling approximately 16 miles through the spectacular 3,294' Savage Mountain Tunnel to Meyersdale and back. If time permits, we'll have a beer or two at the Wing Zone (formerly Draft Zone) in Frostburg before the drive back. The Wing Zone has 22 beers on tap, 80 in bottles, and good pub food.

The Annual DuClaw Brewing Co "Firkin Friday" Cask Ale Tapping - For the 6th year in a row, DuClaw brewers **Jim Wagner & Bo Lenck** will be serving a cask of real ale on gravity at MASHOUT. This year's nectar will be a special double dry hopped version of DuClaw's "Venom Pale Ale" (The 2nd dry hopping will be in the cask using Amarillo hops). 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://brew.burp.org/MASHOUT2010/Sponsors.aspx>) to

see the full list of contributors to the event (and please support those who support MASHOUT).

Entertainment by the Black Falls Band - One of Baltimore's best blues bands will be performing on the mountain Friday evening from 8:00 to midnight. Black Falls specializes in "Door Blowin' Blues" and has been rising fast on the Baltimore blues rock scene. They perform regularly at beer festivals and some of the finer pubs around the area. So please put on your dancing shoes and enjoy the sounds of one of the area's best rockin' bands. For samples of some of their tunes, check out the band website at <http://www.myspace.com/blackfallsband>. ***Note*** - 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.

Saturday:

Homebrew Competition - A homebrew competition will be featured again this year on Saturday morning, open to all attendees. There will be two style categories - Pilsner (see <http://www.bjcp.org/2008styles/style02.php>) and Light Hybrid Beer (see <http://www.bjcp.org/2008styles/style06.php>).

Traditionally, entries have been accepted in any container, and this year will be no exception. If your beer is bottled, please bring two bottles.

Call for Judges - BJCP-accredited judges will be needed for the competition. If you would like to judge on Saturday, please contact competition coordinator **Wendy Aaronson** (aaronson@burp.org).

Pro-Am Saison Slam - Regular MASHOUT attendee **Brian "Stillwater" Strumke** is now brewing farmhouse-style ales commercially, and his flagship *Stillwater Stateside Saison* has recently been named "Best American Saison" in a prestigious survey. Brian will be bringing a very special cask conditioned version of this beer to MASHOUT, and he invites all homebrewers to bring their own saison-style beers to an informal tasting to be held on Saturday afternoon. If you are a saison brewer, here's a chance to put your beer up against the master's. Time and location of this event will be announced just prior to MASHOUT.

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, and many members attend. The club 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 just prior to MASHOUT.

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. 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!

Cheers, Bill

July Meeting Report

By Colleen Cannon

You know it's the hottest day of the year when:

- You head to the country (Nokesville, VA) for cooler weather
- There's a guy wearing a skirt (no wait, that's Scott in his kilt)
- You eat some of Colleen's salsa to cool your palate

- The temperature is 86 degrees (in the pool!)
- BURPers look HOT in their bathing suits
- It really makes you want to **Belly Up to the Bar**
- There's no place you'd rather be than BRUCE and NANCY's July Pool Party!!

The July pool party meeting has come to be one of my favorites over the years. What's not to like about drinking good homebrew and taking a dip in the pool on a hot July day? Those who made the trip to Nokesville were rewarded with the gracious hospitality of **Bruce Bennett and Nancy Cosier**, with their spacious property and inground pool, and also a choice of at least four different refreshing homebrews on tap, including IPA by the brewing team of **Dave Pyle, Kathy Koch**, and **Colleen Cannon**, and a Saison by **Steve Marler**, not to mention the delicious feast of BURP homemade treats to enjoy.

The "Belly Up to the Bar" competition featured beers that one would enjoy after a hard day's work, at your local bar; i.e., you would "belly up to the bar" and enjoy several of these, just for refreshment. In **Tom Cannon's** opinion, that would make it a Barleywine competition, but in reality, the competition came down to a Bohemian Pilsner by **Bill and Wendy**, a Bock by **Wendy Schmidt**, an American Pale Ale and an American Brown Ale, both by **Mel Thompson**. The winners were: 1st Place - American Brown Ale by Mel Thompson; 2nd Place - American Pale Ale by Mel Thompson; 3rd Place - Bock by Wendy Schmidt. Remember, you have to brew and enter beers to win!

We were joined by one new member, **Ann Kristal**, and a couple of former members, **Terri and Nick Steidl**, caught up with us after a five year absence.

Trivial Beer-Suits

By Charlie Pavitt



We don't know why beer-drinking rodents developed fewer tumors. Follow-up studies must be done.

Dr. Richard Nelson, University of Illinois, 1986

The second chapter in the 2nd edition of the Handbook of Indigenous Fermented Foods is on foods fermented in acid; it runs 210 pages

with 28 pages of references and lists 75 co-authors. Why ferment foods in acid? On page 113, whichever one of the author(s) was responsible stated:

- 1 – they render foods resistant to microbial spoilage and the development of food toxins,
- 2 – they make the foods less likely to transfer pathogenic microorganisms,
- 3 – they generally preserve the foods between the time of harvest and consumption,
- 4 – they modify the flavor of the original ingredients and often improve nutritional value.
- 5 – according to some, they eliminate fecal pathogens and parasites present when human waste is applied as fertilizer.

It's gonna take me a number of newsletters to get through this chapter. Anyway, this month's featured acid-fermented food, perfect for German beer and sausage, is sauerkraut. The word translates as "sour cabbage" in English. About 20 percent of the U.S. cabbage crop goes to sauerkraut, but this number is a whopping 85 percent in Germany. In the home country, it is traditionally the chief winter vegetable, and sauerkraut juice is also available. Also produced in Canada, other European countries and, surprisingly, India; the book is unclear whether it was independently developed there or if current production stems from European influences.

Sauerkraut preparation begins with trimming the outer leaves, washing, and taking the core out. The good leaves are then shredded. Salt is then added. This latter step is important for bringing water and nutrients out to the surface and making them available for the growth of lactic-acid-producing bacteria. The amount of salt added is critical; too much and a pigmented yeast grows on the surface ("pink kraut"), too little and it lacks firmness ("soft kraut"). The next step in the commercialized process is placement in the fermentation vat (the book implies that when sauerkraut making was primarily a home industry the salting was done in the vat). Fermentation can be done at a wide variety of temperatures, but warmer temperatures lead to an inferior result. Fermentation at 7.5 degrees Celsius means about a six-month stay in the vat, with more heat decreasing this time; one can do it in a bit more than a week at 32 degrees Celsius but at the expense of quality. The principle consequence of fermentation is conversion of carbohydrates to acid, ethyl alcohol (about 0.25%), carbon dioxide, and flavor-producing esters.

Ye doctors who more execution have done,
 With powder and bolus, with potion and pill,
 Than hangman with halter, or soldier with gun,
 Than miser with famine, or lawyer with quill;
 To dispatch us the quicker, you forbid us malt liquor,

Till our bodies consume, and our faces grow pale;
 Bud mind it, what pleases, and cures all diseases
 Is a comforting dose of good ale!
 Gemthorpe, circa 1790

(Editor's note: Charlie has told BURP News that this will be his last article. We certainly appreciate his many contributions over the years and will welcome him back with open arms should his thoughts change. Thank you Charlie.)

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.

Many thanks to all those who entered Belgian and French Ale Competition in June at **Jay and Gretchen Nogle's** home in Herndon, VA. We had a total of twelve entries. The brewers were **Bill Kupski, Mike Evans, Temperance Blalock, Mel Thompson, Steve Marler, Ed Bielaus, and Team Aaronridge**. Many thanks to the outstanding panel of judges: **Mitch Pilchuk, Robert Stevens, Terri Fisher and Mike Horkan**. Judging took place at Jay's beautiful bar. Beers were lined up in Best of Show fashion and our expert panel of judges methodically tasted all 12 beers. There was one Wit, 3 Belgian Pale Ales, 5 Saisons, and 3 Belgian Specialty beers. The judges were not enthusiastic about the Specialty beers; however, they thought Mel's Belgian brown with lactobacillus was interesting. Mitch enjoyed **Bill Kupski's** wit even though he is not a fan of the style. The judges immediately selected the first place winner. The major discussion centered on two saisons. After 40 minutes, the judges reached a consensus. First place went to **Mike Evans** for his Belgian Pale Ale. Second place

went to **Ed Bielaus** for his Saison. Third place went to **Team Aaronridge** for their Saison.

The "Belly Up to the Bar" competition held in July at the home of **Bruce Bennett and Nancy Cosier** featured beers that one would enjoy after a hard day's work, at your local bar. We had 4 entries. **Team Aaronridge** entered a Bohemian Pilsner, **Wendy Schmidt** entered a bock, and **Mel Thompson** entered an American Pale Ale and an American Brown Ale. The winners were: 1st Place - American Brown Ale by **Mel Thompson**; 2nd Place - American Pale Ale by **Mel Thompson**; 3rd Place - Bock by **Wendy Schmidt**. Many thanks to the brewers and judges: **Kathy Brandt, Bruce Bennett and Tom Cannon**.

Brewer of the Year (BOTY)

Results from Spirit of Free Beer are now calculated in the BOTY points. Note to future MOC: Keep it simple. We must have been drinking when we came up with this crazy points scheme. Actually, this was just a plot to keep you guessing so you would enter more beers in the monthly competitions. Prior to calculating SOFB, **Mel Thompson** led with 33 BOTY points, **Calvin Perilloux** was second with 9 points and **Team Aaronridge** pulled ahead of **Team Langlie** in the team division with 8 points and was third overall. **Mike Evans** was right behind them with 6 points. **Howie & Emily Michelsen** lead the new brewer division with 2 points. After adding SOFB points, Mel now has 61 points, Team Aaronridge has 28 points and is now first in the team division and second overall, and Calvin is third with 16 points. Mike Evans is fourth with 15 points and Chris Sowell is fifth with 14 points. There are still several monthly competitions. Anything can happen with third place.

Upcoming Competitions

The August competition is Light Hybrid (BJCP Category 6) and Pilsner (BJCP Category 2). For style guidelines, see <http://www.bjcp.org/2008styles/style06.php> and <http://www.bjcp.org/2008styles/style02.php> and it will be held on Saturday, August 21 at MASHOUT. We can't think of better beers to judge while enjoying the scenery. This is a BURP competition that is open to all BURP members and anyone who is attending MASHOUT. BOTY points will be awarded. All entries must be given to Wendy by 10:00 am on August 21. If you are not attending MASHOUT, you can give 2 bottles to Wendy by Aug. 17. We will accept entries from MASHOUT attendees in bottles, growlers, and even kegs. This is a fun competition because it is a chance to taste beers from brewers throughout the region. Winners will be recognized at the Saturday barbecue. If you would like

to judge, please contact **Wendy Aaronson** at 301-762-6523 or aaronson@burp.org.

There are two competitions in September. The first is any German beer in kegs. Several categories/subcategories are included: Munich Helles (1D), Dortmunder Export (1E), German Pilsner (2A), Vienna Lager (3A), Oktoberfest (3B), Munich Dunkel (4B), Schwarzbier (4C), Maibock/Hellesbock (5A), Traditional Bock (5B), Doppelbock (5C), Eisbock (5D), Kolsch (6C), Northern German Altbier (7A), Dusseldorf Altbier (7C), German Wheat and Rye beer (all of category 15). All entrants will receive 1 BOTY point. Because this is a popular vote, winners will not receive BOTY points, but they will receive beautiful ribbons. The other competition is Dark Lager (Category 4). This will be judged blindly and off line. Please bring 2 bottles to the meeting.

There will also be two competitions in October. Praise Hops is a team brew and keg competition. Horizon hops were distributed to 12 teams who are brewing a beer that showcases the versatility and best features of the Horizon hop. The other competition is Fruit Beer (Category 20), Spice/Herb/Vegetable Beer (Category 21), and Smoke-Flavored and Wood-Aged Beer (Category 22). This is a 2 bottle competition and will most likely need to be judged off-line.

Thinking about the possibility of being a future Minister of Culture? Talk to Colleen and Wendy at any of the upcoming meetings. We could use some help with the busy competition schedule ahead. We'll give you some hands on training with the monthly competitions, and a leg up on planning for Spirit of Free Beer next year.

Artz's Craft: Enlightenment Update



By Tim Artz, Minister of Enlightenment

Planning is underway the 2010 cider event at Distillery Lane Ciderworks in Jefferson, MD. Their website is at <http://ciderapples.com/>.

Mark Hogenmiller and I will be your organizers for a fun day at the orchard. We also have several volunteers

who have stepped forward to help out - - Thanks folks!!

The date for the event is still TBD based on what works best for our hosts, and their estimated ripening date for the best apple varieties. There will be apple picking, pressing, and other fun, educational stuff. BURP will provide some lunch, with attendees also bringing some dishes and beverages to share. It would be especially great if the folks who came out last year can bring some of their cider to share and compare. We will need to know who is coming (for lunch head count and other planning purposes) and we will need to know how much cider each person wants to get (so we know how to plan the picking and pressing schedule). Please let me know as soon as possible, and I will update the attendees list. If you want cider, but cannot attend, do not let me know that. Work with someone who is attending so they can be responsible for your needs. Last year, the custom pressed cider was \$8 per gallon and the pre-pressed cider was \$6.50 per gallon. We don't have prices for this year yet.

I am still planning on a **Bulk Honey Buy**. To once again address the Frequently Asked Questions.....**Quantity:** Again, this year, if we do a bulk buy, it will be strictly in gallon increments. A gallon is roughly 12 lbs. This will help me avoid weighing all of the odd sizes of containers. **Variety:** Last year the honey we got was mostly thistle. The honey we get will not be a single varietal honey, but will be based on what the local beekeepers produce. It will be high quality, local honey. Our local beekeepers need all the help they can get. **Price:** Last year's price was \$2 per lb (\$24 per gallon). I expect this will be about the same this year, but it is dependent on market prices that are unknown at this point. We are not going for the cheapest honey, we are going for a well-produced, local product. **Date of delivery:** Timing of delivery depends on when the beekeepers extract their supers. Last year, this was September. Beekeeping is a tricky business, dependent on weather and many other factors. If anyone has other questions, please get them to me and I will do my best to answer. If you want to get in on the bulk honey buy, now is the time to get your name on my list. This is not a commitment to buy, it is just to help me estimate how much we need. As we get closer to the delivery time, I will confirm with each person who was on my list.

I am planning to do a repeat of last year's mead educational session. Date will be late September or early October. This class is only for those who either make mead or who will make mead. We will cover some basics of beekeeping and honey harvesting; honey varieties and their characteristics; mead making techniques; and mead judging. It will be a 3-4 hour session on a weekend morning. Please let me know if you are interested in attending.

Andy's European Beer Journal: The Best of Bath

By Andy Anderson



To those of you who have read some of my previous monthly columns, you will realize that I have been pleasantly surprised with the increased quality of pubs in Bath (England, not Maine). While there are slightly fewer pubs now, as opposed to 15 years ago, the majority have "raised their game" and are now better than before. So, for this month's column I decided to visit my five favourite pubs in Bath, take a picture, write a few words, and even interview some of the locals for their inputs. Anyway, here are the results, in alphabetical order:

The Bell

In some respects, this pub belongs in Asheville, NC as it is definitely "hippy-dippy". That being said, it has one of the wider real ale selections



available, live music, and a rather large beer garden. Although according to one **Rick Garvin**, it also has "butter beer", as he chose a pint of diacetyl in the form of a Bath Ales beer. This is a pub that has really been impacted by the crack-down on pub drinking age. While the official age has been 18 for a long time, it has only recently been enforced. It used to be that this pub would be full of 15-year-old school children. Fortunately, it is now only adults, although many acting as if 15 years old ...

Coeur de Lion

The smallest pub in Bath. It is now part of the Abbey Ales pub group (along with The Farmhouse, The Assembly Inn, & The Star Inn). Aside from



Abbey Ales and their tasty Bellringer, you can sometimes find an elusive Box Steam beer as well as at least two ciders. There are some unconfirmed reports that one **Andy Anderson** led a group of Americans here while slightly intoxicated, but he has no memory of the event. I tend to believe him.

The Old Green Tree

This would be my local if I lived in the centre of Bath, but I don't, so instead I visit the Post Office frequently. As the Post Office is next door to the OGT, by visiting the



Post Office I then have a reason to visit the OGT. (How's that for a rationale?) This is the one place I can consistently get Pitchfork (RCH). A lovely bitter bitter (no, that's not a grammar error). **Christine Johnbrier** told me that the cider selection, including one perry, was quite good. Who am I to disagree?

The Pulteney Arms

My local. This is where my good buddy Henry lives. Henry is a mixed-breed puppy, presently 6 months old, and a good scavenger of



dropped crisps. He, along with the landlord, lives above the pub, but comes down to visit late in the evening.

This used to be a rugby pub, but now considers itself more of a gastro-pub. But the thing is that the locals are really what make up the atmosphere of a pub. The Pulteney Arms is a comfortable pub, although it can be quite busy on a sunny day or on Friday evenings. **Lizi Garvin** was spotted late one Saturday evening chasing Henry around the pub.

The Raven

This was a former grungy biker-bar type of pub 15 years ago called Hatchetts.

Fortunately for all of us, it was sold and remodelled as The Raven.

Since then it has won Bath Pub-Of-The-Year in 2006, and established a solid reputation for quality beer & good food. It is also one of the few city-centre pubs where you can get food all day long, even on Sunday evening. Their pies, served with chips and gravy, caused Rick Garvin to proclaim, "BURP".



Anyway, that's it for this month. It's now time for me to head off for London and the Great British Beer Festival. I'll have plenty to report on that event in next month's article. In the meantime, I think it's time for another pint of research ☺

Cheers,

Andy Andybrews@gmail.com

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Aug 1990

The August 1990 BURP meeting and annual crab feast was held at the Southern MD home of **Glen & Marlene Young** in Lexington Park, MD. It was co-hosted by fellow St Mary's County residents **Bill & Doris McLaren**. Bill, as many early BURPers recall, was the club's official "Purveyor of Fine Seafood", and he came through once again with several bushels of succulent

crustaceans. Bill was also the proprietor of "Cap & Cork Homebrew Supply", operated out of his Lexington Park home, so club members in need were able to take advantage of his fine service. On a personal note, this meeting represented the beginning of BURP's "bicycle mania". Today, there are many active cyclists in the club, but at that time, there were only a few of us. My friend **Ralph Bucca** and I had just completed the 1990 "Cycle Across Maryland", which conveniently finished at St Mary's College just down the street from the meeting site on the same day. Ralph and I were pretty exhausted (It had rained hard 3 out of the 7 days of the event), but we were happy to chow down on some great crabs and consume a cold beer or two. Another cycling BURP member, **Mike Horkan**, in the spirit of the occasion, cycled all the way to the meeting from his home in Silver Spring, leaving the day before and spending the night in Solomon's Island. The three of us had a great time talking up the joys of bicycling. Great things, in the form of many "Tours de BURP", were eventually to ensue.

But back to the meeting - In addition to the crabs, lots of great food was contributed by BURP members, including one full-sized lasagna. And there was plenty of great beer. "Brewer of the Month" **Al Thomas** contributed a fine English Best Bitter, made with the club-provided ingredients kit. It was perfect for the occasion and went rather quickly. Fortunately, there were plenty of other great potables, including a full keg of *Wild Goose Amber Ale* contributed by brewer **Alan Pugsley**. And BURPer **Bill Peters**, recently returned from a trip to Michigan, contributed an excellent tasting of the state's finest, including four beers from *Frankenmuth Brewing* and five from the recently opened *Bell's Brewing* (under the *Bell's*, *Kalamazoo*, and *Third Coast* product names). A final beer called *Old Detroit Ale*, made for a pub in that city as a contract brew, was developed by *Frankenmuth* brewmaster **Fred Scheer**. The meeting finally ended as darkness set in. Fortunately, all of the cyclists got rides back home with fellow BURPers.

There was no August 1990 issue of BURP News. The August meeting report (by the aforementioned **Mike Horkan**) actually appeared in the October issue, along with the recipe for **Al Thomas'** best bitter.

10 Years Ago, Aug 2000

The August 2000 BURP meeting, in what has since become a club tradition, was the 13th Annual Mid-Atlantic States Homebrewer's CampOut, held on Popenoe Mountain in beautiful Western MD from August 11-13. The full report on the event (as written by yours truly) along with some great photos, can be viewed on

the BURP website at <http://burp.org/events/Mashout/2000/>. With this in mind, I'll include here a few details only briefly mentioned in the report. It's noted in the article that the wife of **Bob Verdon** (one of the planning committee members) created the memorable logo for MASHOUT that year. Not mentioned is that the committee couldn't decide on purchasing t-shirts for the event, so Bob and his wife had all of them made themselves. There are many of these shirts still around, and the logo remains one of the more interesting ones we've sported over the years. Bob also built the foot pump-powered MASHOUT sink, still in use today. He was a great guy but left the area quite a few years ago. I've often wondered what's become of him. The pre-MASHOUT veggie picking party hosted by **Alan Hew** was a lot of fun. It was the last year we had "pick our own" access to the U of MD farms. We came away with tons of excellent produce, much of which was consumed at the event. The aerial photos of the MASHOUT site taken by **Bob Warriner** from his ultra-light aircraft were also a one-time event. They are still a nice compliment to the satellite photo of the MASHOUT site which can be accessed from the MASHOUT main webpage. This MASHOUT was one of the first attended by amateur astronomer **Bill Prewitt**, who brings his large homemade telescope each year. I knew Bill from another event I attend every year over Labor Day weekend. I found out he was a homebrewer and invited him to MASHOUT. He now comes every year all the way from Akron, OH and is a great guy to have around. If you check out the link above, you'll find a photo of some doofus with his mouth around the base of "the luge". We haven't done this event at MASHOUT for quite some time, which may be a good thing. "The luge" consists of a block of ice with a groove cut into the top. The "luge rider" places his or her mouth at one end of the groove, and a shot of Goldschlager (or other stimulating spirit) is poured down the groove. I do have vague memories of enjoying myself way too much at this event! And continuing the bicycle theme from the "20 Years Ago" column above, it's notable that BURPer **Gordon Goeke** cycled all the way from Bethesda to MASHOUT (nearly 200 miles). Fellow cyclist **Craig Somers** and I then cycled all the way home. Craig and I had a great time right up until the next-to-final day, when we somehow lost track of each other riding into Harpers Ferry. We ended up in different motels that night and never saw each other again the remainder of the trip.

The combined Jul-Aug 2000 issue of BURP News was highlighted by not one but two reports on MASHOUT 2000, one by yours truly (the same story that appears at the link above) and another by longtime BURPer **Ben Schwalb**. BURPer **Bill Newman** followed with an announcement that a location has been found for Spirit

of Belgium 2001 - in Arlington, VA. Club members from this era may remember **Kraig Krist**, who operated *Total Brewing Component Supply* out of his home in Annandale, VA. Craig introduced his business (which emphasized hardware rather than brewing supplies) and its concept in this newsletter. Following Craig, **Bill Stewart** did the same for his new business, *Moving Brews*, which specialized in high quality pumps and other machinery for, er, "moving brew". Alas, neither of these local businesses survived the end of the decade. BURP "Cyclemesiter" **Craig Somers** came next with his announcement of a club ride through the vineyards of the VA Piedmont, a fun ride done many times since then (and comprising several fine wineries and one killer mountain). Longtime BURPer **Ralph Bucca** followed Craig with an announcement for his first home winemaking class. Ralph (who first taught me how to brew in the 70's) is now retired but is still making great wine at home. Finally, two recipes were included in the newsletter - one from Culture Minister **Bruce Bennett** for a *Sierra Nevada Pale Ale* clone (which would be the theme of the club's clone competition scheduled for October) and one from **Andy Anderson** for a Belgian Witbier (as a teaser for the upcoming Spirit of Belgium homebrew competition in January).

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 prosperity@burp.org.

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

The most recent issue of Brew Your Own (Jul-Aug 2010) has now arrived in the BURP li-beery. This means that all of you who signed up for the special ½ price subscription offer should now have received your first issue. If you haven't, please let me know. The contents of the new issue can be viewed online at <http://byo.com/stories/issue/list/issues/272-julaug-2010>. Several of the articles, including a very interesting one on the emerging new style from the Pacific Northwest, Cascadian Dark Ale, are available in full text on the website. Cascadian Dark Ale (abbreviated CDA) seems to be a hot topic right now. **Greg Kitsock** also wrote about it in his most recent beer column for the Washington Post (available online at <http://www.washingtonpost.com/wp-dyn/content/article/2010/08/03/AR2010080304931.html>). CDA is basically an American IPA with the addition of roasted malts, which impart color and some roast character. The BYO article includes proposed BJCP descriptors for the new style. Beer judges - be prepared to see this in competitions soon! For those of you of an artistic bent, there is also a nice display of prize winning homebrew labels on the website.

I'll have paper copies of the latest Aug-Sep issue of the Mid-Atlantic Brewing News at MASHOUT. This issue is not yet available online, but you can at least view the contents on the MABN website at <http://www.brewingnews.com/mid-atlantic/>. To (eventually) see the full online version, just click on the link for the "online edition".

As always, 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. And 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.

Cheers, Bill

BURP Prosperity Report



By Mark E. Hogenmiller
Minister of Prosperity

PayPal – It is successfully up and running for MASHOUT registration and Membership renewal. Save time and a stamp and renew your membership via PayPal.

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 to purchase merchandise.

Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted at the member's only [BURP financial page](#) on the club's web site.

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

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



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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.