



1981-2011 30th Anniversary Year

BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

Belgian beer has mystique: Some of it's made by monks. Some of it tastes really, really weird. Some of its labels show elves and devils. People who know beer are sometimes unable to resist blowing huge chunks of cash on it. Michael Jackson



Larry Koch, Editor
newsletter@burp.org

April 2011

9510 Bruce Drive
Silver Spring, MD 20901



April Meeting
Belgian Strong & Wood Aged Beers
Arlington, VA
April 16, 2011

May Meeting
Chili Cook-off
Fairfax, VA
May 7, 2011

SoFB
Falls Church, VA
May 14, 2011

June Meeting, SoFB leftovers
Gaithersburg, MD
June 11, 2011

July meeting, Mead competition
Nokesville, VA
July 16, 2011

MASHOUT
Rocky Gap, MD
Fri-Sun, Aug 19-21, 2011

Mel's Meanderings for April

By Mel Thompson, Fearless Leader



Notification of Dues Increase

Your BURP officers have no option but to substantially raise BURP membership dues to pay for the planning and subsequent construction of the new BURPWorld Assisted Retirement Facility (BARF) and Brewery which is scheduled for occupancy no later than January, 2015. This project has been in the planning stages for several years as the BURP membership, consisting of many "Baby Boomers", is aging and many will be in need of assisted living in the not too distant future. If any of you have spent much time visiting relatives and friends confined to assisted living facilities, you know that the living conditions are less than desirable. BURPWorld will address those less than desirable issues. The main problems associated with such living facilities are the institutional food and lack of good beer and other quality libations (and they smell funny too).

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.

Therefore, BURPWorld will have an expandable 1 barrel brewery (expandable to 3 barrels as the number of residents increases). The aroma from the brewery will be piped to all rooms to provide a truly positive odiferous experience for all residents and visitor alike. To keep operating costs manageable, younger BURP members will volunteer to assist the residents with the brewing process to assure that there will be quality beer on tap at all times. Your officers are also investigating the construction of an on-site distillery, but are at a deadlock trying to decide between a pot still and a column still. Binding arbitration is currently being considered so that we can move ahead with the plans.

All food prepared in the kitchen will have beer as a major component. **Tim Artz, Bob Kepler and Alison Skeel** have been selected to develop the menu and, as long as they are able, that is, until they qualify to become a resident, will do much of the actual cooking. BURPWorld is probably not a good option for those on a very restricted diet, but, hey, as the famous bluesman Herb Lashner says, "you gotta die sometime and better from a heart attack than a knife in your back from some jealous husband".

In the current plans, the dining room will have a 12 tap bar with 8 house beers and 4 guest beers on at all times. Each resident's room will have 4 taps with the resident having the choice of which beers will be available in their room. Of course growlers will be available at all times so that beer can be taken from the bar to one's room. Younger non-resident BURP members will be required to clean all beer lines at 2 week intervals. If the brewery should breakdown, Mad Fox Brewery has graciously volunteered to provide their whole range of beers for the residents until such time as the on-site brewery is operational.

This new endeavor will be of tremendous benefit to all BURPERS, if not now, in the future. So, we need to raise the dues slightly now as a large reserve is required to cover not only the construction, but also future operational costs. Staying true to today's political philosophy, most of the costs will be paid by future generations. Please note that one MUST meet the medical qualifications for assisted living to apply for residency. Interlopers, when discovered, will be ex-communicated. All sponges will be barred at the door. Thanks for understanding. You are investing in the future.

Now, on to other things...

This month's charity is the Arlington Free Clinic (<http://www.arlingtonfreeclinic.org/>) which provides quality health care for low income area residents. Our host for the April meeting, **Bud Hensgen**, highly recommends them. Bud volunteers at the clinic, and he thinks it an extremely worthy cause. Half of the raffle proceeds will be donated in BURP's name to the clinic, so think about the good to which you will be contributing when you purchase raffle tickets. And don't forget the great raffle prizes that your BURP money man, **Mark 'Hoagie' Hogenmiller**, has procured for the fortunate winners.

I don't know about you, but I had a great time at the March meeting hosted by **Rick Garvin and Christine Johnbrier**. The weather couldn't have been better and the only things that beat the weather were the excellent beer and food that you'all contributed. I've never had so many delicious stouts in one place. And by the number of new members, it looks like BURP has an excellent future. And they, at least all that I talked with, are brewers ranging from the brand new to the very experienced. And, all who had a beer ready brought some to share. Now that's what BURP is about. I'm anxious to try a beer or more from each and every one of you. Welcome to BURP, the home of FREE BEER!

Steve Marler did another "taste and talk about your beer" session that was again very informative. I was side-tracked and didn't get to participate (my loss), but I believe Steve said he had 8 beers that were tasted and analyzed by the group. I will not miss the next one.

Tim Artz organized a beer making demonstration for the Lyon Park Community Center on March 26 that was phenomenal. Tim is a master organizer, and you are fortunate to have him as your Minister of Enlightenment. Several people at the brewing demonstration, which was a fund raiser for the community center, joined BURP on the spot. Thanks to Tim and all the volunteers who helped. Watch for and participate in Tim's educational sessions he organizes for monthly meetings.

Don't forget to get your beers ready for Spirit of Free Beer scheduled for May 14 (entry deadline May 6 or at the BURP meeting on May 7th if you are

able to attend), and it's not too late to see your Ministers of Culture to volunteer to help out.

Cheers

Artz's Craft Enlightenment Update

By Tim Artz, Minister of Enlightenment



April's meeting at the Hensgen's will include a homebrewer's yard sale. How does this fit with education? Well, as most of us who have been brewing for a long time know, you tend to accumulate a lot of unused equipment as your brewing advances. Some of those items that were indispensable to you before now lie neglected. This is a chance for you to breathe new life into old equipment by putting it to work in a newer brewer's home...and you can earn a few bucks and clean up your basement in the process! Take some time to look through your clutter to see what you're no longer using and that just might be the key to helping someone make some great beer today. I will have a table set up in Hensgen's driveway for this home brewer's flea market.

On March 26, a group of BURP volunteers supported a "learn to brew" fundraiser for the Lyon Park Community Center, home of BURP's Christmas party for the past several years. **Mike Gallagher** and **Robert Stevens** demonstrated brewing, **Mark Hogenmiller** did a bottling demonstration (and handed out the full bottles to the participants!), **Steve Marler** and **Herb Rose** showed root beer making, and **Trish Koch**, **Mel Thompson** and I handed out homebrew samples and talked up BURP with the attendees. The event was well received by about 20 attendees, several of whom we will be seeing at BURP meetings! Welcome to new members! **Derek Terrell** of

myLHBS in Falls Church generously donated three brewing kits for us to have some beer for sampling, and for demonstrating bottling and brewing on site. This was a great outreach for both BURP and for the Lyon Park Community Hall. The Lyon Park folks are working to raise money to renovate the facility with an updated kitchen, handicapped accessible restrooms, and good plumbing. A big THANK YOU to all of the BURP volunteers, the LPCC folks, and to myLHBS!!

I am working on a project for May and June that will hopefully help us understand more about how we judge beer, and may lead to some more educational programs or at least some suggestions on how we can improve BURP's collective beer judging skills. Score sheets will be copied from the SoFB, and I will be performing some qualitative and quantitative analysis. A few folks have offered to pitch in on this. What we hope to do is look at qualitative trends (neatness, completeness, accuracy, use of appropriate descriptors, etc.) across a large sample of sheets, and then take some measures of score distribution and word use frequency. This is not a study in the skills of any individual; it is about all of our judging and how we can make it better. I am trying to see if we can use OCR tools to simplify the work, so neatness will count when you write score sheets for SoFB. If you know of any tools (especially free ones!) that can be used for quantitative text analysis, please let me know.

In July, I will be arranging a Mead session much like the cider contest. Think ahead to what meads you may want to share. At the same time, I am exploring the possibility to brew a BURP 30th anniversary mead. I will be looking for a small group of experienced mead makers and folks who aspire to make great mead to help in this project. Let me know if you would like to help. So far, no one has expressed interest.

I am also still looking for a volunteer to organize this Fall's cider event at Distillery Lane Ciderworks. Please see me ASAP if you have any interest to help take the reins for this cool event!

Lot's more is coming up, so keep checking this space to make sure you don't miss out!

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely



20 Years Ago, Apr 1991

April 1991 was a busy month for BURPers with three big events on the agenda. The first was “BURP Night at the Bricks” with **Michael Jackson**. On April 18, the club took over the entire front section of the famous upstairs room of the *Brickskeller* for the

final night of Michael’s 3-night stand in DC. The tasting and commentary began with the unremarkable Kirin Ichiban beer (a courtesy to the sponsorship of Kirin, which provided tasting glasses for the event). After this, however, came a remarkable progression of 11 world class beers from around the globe, including three from the U.S., two from Germany, one from England, and five from Belgium. And, as always, Michael frequently digressed, speaking on a variety of subjects, both relative to the tasting (the differences between winemaking and beer brewing, the challenge of neo-prohibitionism) and not (English opinions about the “chunnel”, the Kennedy assassination, Japanese culture, etc, etc). It was an excellent evening, and Michael was, as always, patient with everyone’s questions and generous with his time at the end, speaking with all comers and signing many autographs (including a poster for the event which still hangs on my pub room wall).

The following night, Michael was the guest of honor at a special BURP reception held at the home of **Chuck & Helen Popenoe** in Bethesda. All of the elements of the finest BURP meetings were brought forth for this event - a bounteous table of food contributions (including 2 bushels of fresh Chesapeake Bay oysters brought by **Bill McLaren**, plus lots of appetizers, salads, baked chicken, and barbecued ribs), excellent libations (both homebrewed and commercial), and fine company. BURP President **Ralph Bucca** welcomed Michael

and asked if he wished to say a few words. “Well, I haven’t prepared anything”, said the Bard of Beer, who then proceeded to expound on diverse subjects of interest to brewers, especially the growth of microbreweries in the U.S. At the end, Ralph presented Michael with a special beer mug created for the club’s 10th anniversary. Socializing and beer sampling then occupied the remainder of a long and very entertaining evening. Michael graciously tried (and made very kind comments about) every homebrew offered to him. Even the predicted rain held off until everyone was happily headed home. It was a fine and memorable event.

The actual scheduled BURP meeting for April was held at the Reston, VA home of **Jim Tyndall** on Sat, Apr 27. This was the club’s first meeting devoted exclusively to the subject of mead (**Ralph Bucca** preferred to call it a “meading”). Co-hosted by Jim and **Klaus Heimborg**, the event included a tasting of 20 different homebrewed meads from 10 BURP meadmakers (**Dick Roepke** contributed 5, including one that had been aging for 6 years). As meeting reporter **Jim Dorsch** noted, the tasting “lasted for about an hour, by which time most bottles and participants were drained”. Concurrently with the tasting, **Jim Tyndall** provided an excellent demonstration of meadmaking using his very well constructed home brewery. The scent of the honey wafting through the house made the crowd even thirstier. Luckily, there was plenty of great food to accompany the libations, including a whole smoked turkey and steamed dumplings from the co-hosts, as well as a whole smoked ham from **John Gardiner**. The meeting concluded with another excellent raffle. The grand prize, a National Geographic World Atlas, was contributed by **Jim Tyndall** (who worked professionally in the organization’s photographic division).

The Apr 1991 issue of BURP News included (appropriately) an excellent introductory article on meadmaking by **John Hallberg**, an entertaining article on the origin of the pilsner style by **Jim Dorsch**, and several reports on recent events, including a beer and food pairing held at the Hyatt Regency Hotel in DC (and attended by yours truly and **Jim Dorsch**). Jim’s article on the event included a number of scrumptious recipes for the various dishes served.

On a personal note, April 1991 was a very special month for me. My partner **Wendy Aaronson** and I brewed our first beer together (a festbier) on April

6, 1991. We still use this date as the “official” anniversary of our relationship, so we celebrate our 20th year together as a couple this month.

10 Years Ago, Apr 2001

The April 2001 BURP meeting took place at the home of **Bud and Helen Hensgen** in Arlington, VA. On a gorgeous Spring day, BURPers were treated to an excellent bock beer education session conducted by **Tom Cannon**, followed by a tasting of fine commercial examples. Following the education session, Culture Minister **Alison Skeel** conducted the club competition for homebrewed examples of the style. Several attendees noted that the quality of lager-style beers brewed by BURP members had greatly improved over the past several years. It was apparent that club members were putting significant effort into the strict temperature control required to brew high quality lagers, and it showed in this competition. Every one of the 10 entries was deemed to be well brewed and highly drinkable. At the end, though, only 3 could be declared the winners. **Steve Marler** took first with his Doppelbock, followed by second place winner **Bob Dawson** with an Eisbock. **Steve Marler** then took the stand once again, taking third place with a Traditional Bock. While the bock beers flowed freely, club members had a chance to purchase bulk whole flower hops courtesy of BURPer **Bruce Bennett**, who organized the annual club hop buy. Bruce outdid himself this year by bringing in bales of 6 different hop varieties, including Cascade, Centennial, Santiam, and Northern Brewer from the US, Saaz from the Czech Republic, and East Kent Goldings from the UK.

The April 2001 issue of BURP News featured updates on the upcoming BURP Chili Cookoff and the 9th annual Spirit of Free Beer Homebrew Competition, both scheduled for May. Other upcoming events included a BURP road trip to Cooperstown, NY for the upcoming Hennepin Clone Competition (to be held in June) and “Maryland Homebrew Day”, a picnic celebrating the state’s homebrewers, scheduled also for June and hosted by the Free State Homebrew Club Guild. Of special interest in the April issue, however, were two whimsical articles of a rather foolish nature - one on “The EZ Way to Brew All-Grain”, whereby one saves time and effort by both mashing and fermenting in the same vessel (and at the same

time), and one entitled “A Fool’s Guide to Brewing Terms”, with concise definitions for commonly used terms like “hops” (what a bunny does) and “malt” (when birds shed their feathers). Rounding out the issue, longtime BURPer **Ralph Bucca** expounded on his experiences as a first time steward at the recent Spirit of Belgium Homebrew Competition.

From the Ministry of Culture

By Wendy Aaronson and Mike Evans,
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.

March 2011 Dan McCoubrey Memorial Stout Competition Results

We had 23 phenomenal stouts brewed by 11 brewers and 6 brewing teams in the competition! If that wasn’t a record, it was sure close. There were 5 dry stouts, 3 sweet stouts, 6 oatmeal stouts, 5 foreign extra stouts, 1 American stout, and 3 Russian Imperial stouts. Many thanks to the entrants for sharing their exceptionally tasty products: **Mel Thompson** (oatmeal and foreign extra), **Mike Evans** (sweet), **Team Aaronridge** (oatmeal), **Bill & Christie Newman** (dry and sweet), **Howie and Emily Michelsen** (sweet, foreign and oatmeal), **John Sikking** (oatmeal), **Christian Burns** (dry), **Yancy Bodenstein & Laura Cole** (oatmeal and foreign extra), **Mike McGuire** (Russian Imperial), **Team Langlie** (foreign extra), **Mike Horkan** (dry), **Mike Reinitz**

(oatmeal), **James Wisnieski** (Russian Imperial), **Tom & Colleen Cannon** (dry), **Steve Marler & Ed Dullaghan** (dry), **Scott Wise** (Russian Imperial), and **Chris Sowell** (American). Also, many thanks to our outstanding panel of judges, **Ken Jucks**, **Justin Housenger**, **Matt O'Brien**, **Christian Burns**, **Tom Cannon**, **Colleen Cannon**, **Brian Barrows**, **Andy Anderson**, **Matt Pyle**, **Herb Rose**, **Bob Dawson**, and **Bud Hensgen**. This expert panel sent 8 beers to a BOS round. They had a tough decision. After knocking out beers brewed by Christian, Mel, Cannon Team and Team Aaronridge, they stopped to debate the merits of the remaining four. Eventually they passed on Mike Reinitz's oatmeal stout. Ranking of the top three was easier. **Chris Sowell** took a first place. 3 of the 4 BOS judges ranked it as their favorite. **Steve Marler** and **Ed Dullaghan** took second, and **Team Langlie** took third.

Brewer of the Year

There are now 29 brewers on the BOTY spreadsheet! Two more brewers, **John Sikking** and **James Wisnieski**, entered the New Brewer/Extract Division and the Cannons entered the Team Division. The 2011 BOTY leaders at this very early stage are: **Team Aaronridge** (11), **Chris Sowell** (10), **Mike Evans** (6), **Team Langlie** (6), **Steve Marler** (5), **Mitch Pilchuk** (4), and **Tim Artz** (4), and **Yancy Bodenstein** and **Laura Cole** (3).

Upcoming Competitions:

In April: We will have two competitions. First is Category 18 - Belgian Strong Ales. The style guideline can be found here <http://www.bjcp.org/2008styles/style18.php>. Refer to the February newsletter for information about the style and a recipe. The other is Category 22C – Wood-Aged Beer. Style guidelines can be found at <http://www.bjcp.org/2008styles/style22.php#1c>. The winner of this category will be sent to the AHA Club-Only competition. Brewer of the Year points will be awarded to entrants and winners in each competition. Ribbons will only be awarded to the winners of the Belgian Strong Ales. For both competitions, you will need the equivalent of at least two 12 oz bottles. Your entries can even be in an unmarked container with a carbonator cap. You must pre-register. Send us an email to Culture@burp.org with the following information by Thursday, February 10: Brewer Name(s), Division (Individual, Team, New Brewer/Extract), Category and Subcategory, Beer Name (optional). We will

issue an entry number. Label your bottle with that number.

In May: This is the Best Beer with Chili competition. Everyone has one of these in storage. If not, get brewing! It is judged by the consumers in the same way as the chili; that is, by popular accord measured by secret ballot. So bring a keg or case of whatever you think goes with spicy food.

In August: We will have two competitions, American Lager ([Cat 1A-C](#))/California Common ([Cat 7B](#)) and Specialty/Experimental/Historical ([Cat 23](#)) which is an AHA Club-Only Competition. For recipe ideas, there are several books in the BURP library. Contact **Bill Ridgely**, and he will bring these to the April meeting.

Spirit of Free Beer on Saturday May 14: Registration for the 19th Annual Spirit of Free Beer (SOFB) is now open! Full competition rules and registration information are available on the BURP webpage at: <http://brew.burp.org/Events/SpiritofFreeBeer2011.aspx>. Register early and often! After creating a registration profile, you may login to the site throughout the registration period to manage your beer entry info or sign up to steward.

For the first time, registration fees can be paid using PayPal. Cash and checks made payable to BURP are also accepted. Also, you must use the online registration. Although you may drop off entries at the May 7 BURP meeting, we request that you register by May 6. By doing so, the registrar (**Mike Evans**), Cooler Guy (**Mitch Pilchuk**), and volunteers will have more time to organize entries and enjoy the chili cook-off.

Another first is a drop off location in Washington, D.C. Cairo Wine & Liquor at 1618 17th St will accept entries. If you can't make it to the BURP meeting, there are 4 drop off locations: MyLHBS in Falls Church, VA; Maryland Homebrew in Columbia, MD; Flying Barrel in Frederick, MD and Cairo Wine & Liquor in DC.

Janet Crowe, the prize coordinator and **Allison Skeel** have contacted previous sponsors and potential new sponsors. Thanks to **Sheldon Greenberg**, new sponsors from Occoquan and south are supporting SOFB. **Mel Thompson** has also secured several bags of grain donated by local brewpubs. The commitments are coming in daily.

Matt Pyle is doing a fantastic job of posting the sponsor name and logo as soon as the commitments are received.

Have you seen the SOFB flyer created by **Chris Mitchell** and printed by **Megan Evans**? If not, you haven't been to your local homebrew shop this month. **Mike Reinitz** is spreading the word using social media.

Tom Cannon, the judge coordinator, will send out a call for judges. If you are taking the BJCP class and studying for the exam or you are a BJCP judge and new to BURP, please contact him at sofb_judges@burp.org because he may not have your name on his BJCP list.

Terri Fischer is the steward coordinator. If interested in stewarding, you may register online or contact Terri at sofb_stewards@burp.org. We will also need help with sorting and organizing entries at the BURP meeting and at Chris Sowell's house on Sunday, May 8. Join in the fun and contact us at sofb_organizer@burp.org to volunteer if you have not already done so. We look forward to having one of the best SoFB's yet!

Esparolini who walked away with a case of beer to enjoy.

Thanks to my ticket seller **Anna Garvin** for helping out in the raffle sales this month.

Congratulations to **Scott Schabillon** who won the Grand Prize of a case of St. Arnold's Brewing Lawn Mower Beer, a My Local Homebrew Shop (myLHBS) Gift Certificate and a White Labs yeast gift certificate. Enjoy the beer and look forward to your new batch of Homebrew!

Charity of the Month - The charity for April will be the Arlington Free Clinic (AFC). Since 1993, AFC has been filling the gap in access to medical care for Arlington's underserved population. They do not receive federal or county funding and continue to be our community's only free medical safety net for adults. Last year, their team of over 700 volunteers, including 170 physicians, made a significant difference in the lives of over 1,600 individuals and their families.

Half of the April Raffle proceeds will be donated to the Arlington Free Clinic.

Merchandise News - We still have the following available:

BURP Lapel Pins - \$3 (make great exchange gifts while pub crawling)

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

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

CLEARANCE SALE now \$10

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 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.

BURP Prosperity Report

By Mark E. Hogenmiller, Minister of Prosperity



Raffle News – Early Bird Special – For those that were at the meeting, they may have noticed that we again had a special raffle at 3:00PM for a case of beer. We will continue this for the next couple of meetings, in order to encourage early participation in the raffle. So make

sure you see the raffle ticket seller before 2:59PM to be included in the early bird draw. Congratulations to **John**

News From the Free State Homebrew Club Guild

By Les White

Hi Homebrewers and Friends,

First, a big warm welcome to our newest member club, Bad Decisions in the Pikesville area of Baltimore County. We'll have contact info on our website as soon as they get their site up.

I also just heard about a brand new club in Ocean City, The Ocean City Maryland Homebrew Club (OCMHC), <http://home.comcast.net/~sunflowerbrewhouse/site/>. The first club 'down the Ocean, they started up in December and are already 8 members strong. They are considering joining the Guild at our next council meeting.

Is it Spring yet? I see signs that the weather is catching up so dust off your homebrewing equipment and start brewin! If you enjoy entering homebrew competitions, you've got ample opportunities. I've never seen this many local competitions going on at once! Here's the list:

Duclaw homebrew Competition: Entries due Thursday 4/14. A short article about it is at <http://beerinbaltimore.com/?p=5249>

ChiliBrew #3: Saturday 4/17, chili and homebrew competition, at Baltimore Free Farm. You don't have to enter the comp, just come out and sample/judge. This is a charity event <http://www.baltimorefreefarm.org/>. More info: Ian MacDonald, japanzerman@yahoo.com

Ellicott Mills Pale Ale Competition: Saturday 4/30, Register in advance by calling the brewery. Limited to 12. Winner gets to help brew, name the beer and design tap handle. <http://www.ellicottmillsbrewing.com/>

FOAM Battle of Bubbles: Saturday 5/1 and 5/10: Held in conjunction with the 1st annual Frederick Beer Week, which will be May 10-14. <http://bob.brewcompetition.com> .

May 12th and 15th, 98 Rock and Sam Adams have teamed up to crown the King of Baltimore Homebrew. Details at <http://98online.com/promos/SamAdams/homebrew.htm>.

BURP's Spirit of Free Beer: Saturday 5/14: (entries due 5/6). Details at <http://brew.burp.org/Events/SpiritofFreeBeer2011.aspx>

Heavy Seas Letter of Marque Homebrew Contest: Entries due June 6-17. Information at <http://www.hsbeer.com/blog/lom>

There are also a handful of Homebrew events coming up. Mark your calendars!

Saturday, May 7th - National Homebrew Day - "Big Brew". Several Guild member clubs will be brewin' and chillin' behind Maryland Homebrew, www.MdHB.com.

Whether you currently brew, want to brew, or just want to learn, see others equipment in action, this is the event for you. MdHB will be having an open house that day as well. Bring some homebrew to share and come on down!
Note: I have it on good authority that there will be a visit from the mighty "Titanic". Come see it in action!

Saturday, June 4th, Guild Summer Picnic. We're back at our old Favorite, Shelter 300 at Patapsco State Park, Hollofield Area (off Rt 40, Ellicott City). We'll have the charcoal hot, grillin brats. Bring a side dish, beer to share. The park offers plenty of activities for the whole family and you only pay one \$2 fee per car! We'll also have a wheat beer competition with the 3 top beers winning cash prizes. Bring your entries to the park, no pre-registration required.

Cheers, Les

2011 BURP OFFICERS

Office	Officer	Contact Information
Fearless Leader	Mel Thompson	FearlessLeader@BURP.org
Minister of Enlightenment	Tim Artz	Enlightenment@BURP.org
Ministers of Culture	Wendy Aaronson & Mike Evans	Culture@BURP.org
Minister of Prosperity	Mark Hogenmiller	Prosperity@BURP.org
Minister of Membersip	Howard Michelsen	Membersip@BURP.org
Ministers of Propaganda	Bill Ridgely & Matthew Pyle	propaganda@BURP.org
Newsletter Editor	Larry Koch	Newsletter@BURP.org

<i>BURP Doxology</i>
<p><i>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!</i></p> <p>Al Lowry, 1994</p>

<p style="text-align: center;">Designated Driver Program</p> <p>In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.</p>	<p style="text-align: center;">Guide for New Members</p> <p>Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.</p>
--	---