



1981-2011 30th Anniversary Year

BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

Beer was the driving force that led nomadic mankind into village life...It was this appetite for beer-making material that led to crop cultivation, permanent settlement and agriculture,
Alan Eames



Larry Koch, Editor
newsletter@burp.org

June 2011

9510 Bruce Drive
Silver Spring, MD 20901



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

July Meeting, Meads
Nokesville, VA
July 16, 2011

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

September Meeting, German Beers
Gaithersburg, MD
September 24, 2011

ATTENTION!!! FREE BEER!!!

There is a plethora of beers of every style left over from Spirit of Free Beer so, PLEASE take home beer and bottles at the end of the June meeting. There is way more beer than we will consume at the meeting and no one person has the space to store the many cases of left-over beer and bottles. For you who bottle your beer, this is a great opportunity to stock up on label-less bottles and stock your refrigerator with beer made by your fellow BURPers.

Mel's Meanderings

By Mel Thompson, Fearless Leader



It doesn't get much better than the Chili Competition meeting at **Dan and Christina Allers'** home on Saturday, May 7. The weather was beautiful, the wind was calm and my hat didn't once blow off, the azaleas were in full bloom and what can I say about the chili's? Everyone I tried (all of them) were

delicious, in fact, beyond delicious. BURPers are extraordinary cooks as well as world class brewers. If you are reading this (does anyone?) and you missed the meeting, I am very sorry for you. You missed one of the best meetings ever. The homebrew was outstanding, both the kegs entered in the competition and the numerous growlers that many new members brought to share. Isn't that what a homebrewers club is all about? I'd be remiss if I didn't mention **Tim Artz's** cider, both regular and high test, and **Dave and Becky Pyle's** lambic.

Once again, many new members, even a group from way down in Fredericksburg, led by **Julia Taylor** and "**Big Sexy**" **Dave**, were in attendance. We hope to see them at many more meetings. If you haven't had a

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.

chance to meet all the new members, get around and introduce yourselves. They might even share some of their wonderful homebrew with you.

The June meeting will be held on Saturday, June 11 at the home of **Yancy and Laura Bodenstein** in Gaithersburg. It's located just off of Hwy 270 and is very easy to find. For those of you who know Yancy, you have probably sampled some of his meads. He is truly the Master of Mead. BURP will once again donate ½ of the raffle proceeds to a charity at the June meeting. **Mark Hogenmiller** has suggested the Aleethia Foundation (<http://www.aleethia.org/index.php>) which supports newly injured service members and their families – a truly worthwhile cause. Please show your continued generosity and buy raffle tickets. The prizes you have a chance to win are not too bad either. One can't have enough beer related swag.

FREE BEER!!! You're probably tired of me espousing the BURP mantra, so you'll be pleased to know that I am only going to remind you of the food part for the June meeting. All of the left over beers from Spirit of Free Beer will be at the June meeting for your consumption, so for this meeting only, you do not need to bring any beer. Don't forget about bringing "more food than you will eat", however. And for those of you who don't brew and/or didn't enter Spirit of Free Beer, make sure you thank the brewers who did and are providing the beer for this meeting. Please watch your intake if you are driving.

By the time you are reading this, Spirit of Free Beer will have passed into BURP history, and congratulations are in order to everyone who entered. It takes a lot of work and with the over 500 entries, was BURP's biggest. Thanks to all who helped out, especially **Wendy and Mike**. I especially liked getting the scanned score sheets emailed to me so that I could read and discard or save to my hard drive. What a great innovative method for the score sheet distribution and nearly instant gratification (and green too).

Mark Hogenmiller, your Minister of Prosperity, will run the July meeting as your Fearless Leader will be spending July in Oregon celebrating Oregon Craft Beer Month. Yes, that's right, not craft beer week, Craft Beer Month. Oh, and visiting family also. This year, long time BURPers **Bob and Betsy Kepler** will be joining D2 and me at the Oregon Brewers Festival. Last year there were 84 breweries with one beer each, often a one-off brewed especially for the Fest. There was a total of 27 IPA type beers to enjoy. Yes, I tried them all. But it's not all IPA's. One can get good examples of nearly every known beer style in Portland. It's earned the title Beervana and deservedly so.

Now, for those of you that actually read this drivel and/or have gotten this far without losing your most recent meal, I propose a contest, actually, a challenge. For you poets, we will have a Limerick competition and the winner will be published in next month's newsletter (and there may be some other prize also). Here are the two rules:

The word BURP must be one of the rhyming words and you cannot use "Nantucket"

The winners, as determined by me, will be posted in the next newsletter, keeping in mind that this is somewhat of a family newsletter.

Here is an example:

"There was a lady from BURP
Who with everything did usurp
But when she drank brew
With BURPers was true
And instead of usurp, did slurp"

OK, so it's rather lame and I'm sure you can do much better than this "poet".

Please submit to: sonofthomp@comcast.net

I look forward to reading your submissions, if there are any.

Cheers.

The 26th Annual BURP Chili Cook-Off

By Bob and Kathleen Warriner, Chili Commissioners

The 26th Annual Burp Chili Cook-Off, sponsored once again by Jim and Fred Parker of the *Hard Times Café*, occurred on Saturday, May 7, 2011 at the home of **Dan Allers** and **Christina Wren** (their tenth year hosting). The weather was gorgeous, and the backyard site was perfect. The azaleas that ring the perimeter were in full bloom! Festivities began at 10:00 a.m. when stoves were fired up, and by 1:00 p.m., the place was packed.

There were 14 entries of seasoned chili cooks setting up some stiff competition. Ballots were handed out at 2:00 p.m. to begin the chili tasting. Our job as Commissioners was easy as all entrants adhered to the stringent rules. Prizes were donated by *Hard Times Café*

and awarded to the top three chilies plus a special prize for the hottest chili. Voting ended at precisely 4:00 p.m. when the ballot box was removed and taken to a safe place for tabulation (Dan and Christina's dining room).

Top honors went to Entry #13, **Tim Artz**. His team banner was "Smokin' Bowl O' Red" and his chili style was just "Meat & Chili". His beer ingredient was Red Ale.

Second place went to Entry #6. Their banner was "Team Jackalope". The participating cooks were **Tom and Colleen Cannon, Pat and Janet Crowe** and **Steve Marler**. They called their chili style "Good". Their beer ingredient was Bock.

Third place went to Entry #2. Their banner was "Get your Goat". Participating cooks were **Dona and Woody Lee, Beth and Bill Madden**, and **Danger and Sparky Korabik**. Their chili style was listed as "Goat". Their beer ingredient was Wee Heavy.

Last but not least, the Hottest Chili went to Entry #10. Their banner was "Bent Tree". Participating cooks were **Jason Tarrant** and **Chris S.**. Their chili style was listed as "Smoked Tomato Beer Brined Brisket Red Chili". Their beer style was Belgian Trippel.

Thanks to everyone who participated and contributed to the great success of this event.

It boggles my mind to think that it was 20 years ago that a group of us learned to judge beer in **Rick Garvin's** living room in Arlington. Rick shared his enthusiasm for learning about beer styles and flavors, along with why those flavors exist in our beer, as a result of our recipes and brewing processes. As new judges many of us were eager to travel the US to judge in competitions and learn more, while earning those key judging points! This is what led to the Spirit of Free Beer back then (well, this and drinking too much homebrew in my basement and being overly receptive to Rick's suggestion that I should start a new regional competition), and I am glad to report in 2011 that the Spirit of Free Beer is alive and well in BURP!! Next year is the Big, Big 20th Annual Spirit of Free Beer.

After looking back on those 20 years since the SoFB was conceived, and with a philosophy that there is always room for improvement, I am working on a project for June that will help us understand more about how we judge beer. My hope is that this will lead to some more educational programs or at least some suggestions on how we can improve BURP's collective beer judging skills. Score sheets from the SoFB have been scanned, and I will be performing some qualitative and quantitative analysis. A few folks have offered to pitch in on this. We will 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.

There are many new folks in BURP these days. This is a very exciting time for the club, and it is thrilling to see all of the new brewers at our meetings, to talk with them and share our brews. Many folks have been asking about a BJCP study group and exam. Tom Cannon let me know that space is tough to schedule exams, so Tom is going to work to slot BURP in for an exam next year, and we will work to that deadline to get a class together. We do not know when or where the classes will be at this point. We will need a lot of help and volunteers to pull this off, so please send me an e-mail if you can teach or host a session. I will keep those notes in a file for when the time comes. Likewise, if you want to participate in the class, and signup will be on a first come first served basis, please send me an e-mail with the names of prospective attendees. You can talk about it with me at meetings, but rest assured, I will forget who said what please e-mail so I have a written record.

In July, I will be arranging a Mead session much like the cider contest. Think ahead to what meads you may

Artz's Craft Enlightenment Update

By Tim Artz, Minister of Enlightenment



What a successful Spirit of Free Beer we had in May! We all owe a huge, huge THANK YOU to the team of folks who made this happen. It is a lot of work, more than most folks realize. This year's team made it look easy, but behind the scenes I assure you that there is a tremendous amount of coordination and worrying to make sure everything goes

smoothly.

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 to help!!**

I have a few volunteers signed up to work on a 30th Anniversary Mead, so that project will kick off in July, with a target to make the mead in August or September when the 2011 honey harvest comes in. So far, things look good for honey this year...time will tell.

Calvin Perrilloux has volunteered to organize this Fall's cider event at Distillery Lane Ciderworks. The date is set for Sunday September 25. Yes, this is the day after the big, big September BURP meeting. I understand that. This is the date when apples will be ripe, and the date that is best for our most excellent and generous hosts at Distillery Lane. Rain date will be the following weekend. Please see me or Calvin if you can help out with this cool event!

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

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.

Best Beer with Chili Competition

Many thanks to all those who entered the Best Beer with Chili Competition in May at the home of **Dan and**

Christine Allers in Fairfax, VA. We had thirteen entries brewed by **Mike Reinitz, Mike Evans, Joe Federico, Calvin Perilloux, Chris S., Tim Artz, Steve Marler, Cannon/Crowe Team, Team Langlie, Team Aaronridge, Andy Anderson and Kathy Koch, and Tres Senioritas - Wendy Aaronson, Deb Parshall, and Alison Skeel.** As in years past, this group of brewers demonstrated that any beer style pairs well with chili as long as it is cold and there is enough of it. Beers ranged in alcohol strength from a Scottish Light 60/- (Aaronridge) and Southern English Brown (Reinitz) to a Belgian Tripel (Langlie). There were lagers like the German Pilsner (3 Senioritas) and Weizenbock (Perilloux), a dry stout (Marler), and jalapeno-infused beer (Federico). We were especially glad to see Andy and Kathy's Special Bitter aptly named, "Back in the Game". This was Andy's first entry since returning from England. This was a popular vote, and the competition was tough between 5 of the beers. In the end, the winner was the Cannon/Crowe team with a Hellesbock named, "Maicoock Maibock". This beer seemed to take the sting out of the chili heat and allow it to linger less painfully on the palette. Second place went to Chris S. for a Belgian Golden Strong, a complex beer that complemented the hottest chili that he and Jason Tarrant made. Mike Evans took a third with a Black IPA named, "Dr. Martin Lupulin King". The dark malts and hops from his beer acted like adding chocolate to a chili. By the way, Mike was sequestered in the Allers garage registering SOFB entries and had to be dragged out to receive his ribbon. Finally, a most honorable mention goes out to Tim Artz for his Kolsch named, "Thoughts of Summer Kolsch". He was 1 point shy of a tie for third. This was a thirst-quenching crowd-pleaser. Many thanks to all of the brewers for sharing their outstanding beers, and congratulations to all of the winners.

Brewer of the Year (BOTY)

The following reflect the results after earning 1 BOTY point for entering the Best with Chili Competition. Results from Spirit of Free Beer are not included at this time. Mike Evans still leads with 15 BOTY points. Chris S and Team Aaronridge are tied for second with 12 BOTY points and Team Langlie is third with 8 BOTY points. Steve Marler and Tim Artz are not far behind with 6 BOTY points. There are more competitions, so the race is not over yet.

Upcoming Competitions

In June: There is no competition in June. We are celebrating **FREE BEER!** Everyone contributed to making SOFB XIX memorable. There were 509 entries, so let's enjoy them.

In July: We will have a Mead competition in July. Please see Tim Artz's article in this month's newsletter.

Refer to the BJCP style guidelines <http://www.bjcp.org/2008styles/meadintro.php>. This includes BJCP styles Traditional mead ([category 24](#)) Melomel or fruit mead ([category 25](#)) and Other Mead such as metheglin and braggot ([category 26](#)).

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 June meeting.

manage all of the tasks that take place in the months prior to the competition as well as the followup afterward. Many thanks to all of the people that made this possible:

Wendy Aaronson: Organizer, Beer Sorter, Beer Transporter

Mike Evans: Registrar, Beer Sorter, Beer Transporter

Chris S.: Beer Storage, Beer Pickup, Receiver of Mailed Entry's

Bill Ridgely: Consultant, Beer Transporter, Beer Sorter

Tom Cannon: Judge Coordinator

Terri Fischer: Steward Coordinator

Beth Madden: Facilities Coordinator

Mitch Pilchuk: Cooler Organizer, Beer Sorter, Beer Transporter

Webster Anderson: Cooler Organizer, Beer Sorter, Steward

Megan Evans: Beer Sorter, Registration Support, and scanning each and every scoresheet!

Janet Crowe: Prize Coordinator (with her staff of: **Allison Skeel, Sheldon Greenberg, Mel Thompson, Steve Marler**)

Michael Reinitz: Publicity Coordinator

Chris Mitchell: SOFB flyer design

Mike and Christy Gallagher, Teri Housenger, Tom Sords: Beer Sorters

Matt Pyle: Website support, including posting sponsors and results within hours

Dan Allers: Beer pickup at homebrew shops

Leila Gonzales: Scoresheet Reviewer, Steward

And, of course, thanks to all of our Judges, Stewards and people who entered beer!

Many Thanks to Our 2011 SoFB Sponsors!

We are extremely grateful to our 2011 SoFB Sponsors for their overwhelming response for requested prize donations. Without their sponsorship we would not have been able to provide the excellent prizes that SoFB has been known for over the years. Please take a moment to go through the list of our sponsors at <http://brew.burp.org/Events/SpiritofFreeBeer2011/sofb2011sponsors.aspx>. If you are a regular customer of theirs, please mention that you are a member of BURP and thank them for their much needed and appreciated support to our club. If you are not a regular customer and have a need for a service or product they provide, please consider using them for a future brewing or beer needs and mention that BURP is thankful for their ongoing support.

Spirit of Free Beer XIX

By Mike Evans

The 2011 Spirit of Free Beer Competition was a resounding success! This ended up being the biggest competition that BURP has ever put on. There were 509 entries in the competition submitted by 138 different brewers (and co-brewers) from all parts of the U.S. and even Puerto Rico! Awards were made in 23 different categories. The full list of winners can be seen at <http://brew.burp.org/Events/SpiritofFreeBeer2011/SoFBResults2011.aspx>. First, second, and third place winners in each category will receive a medal and some excellent prizes donated by our generous sponsors at the June BURP meeting. And once again, SoFB is one of the qualifying competitions for the annual Masters Championship of Amateur Brewing (MCAB). Congratulations to all the winners and especially to **Eric Mance, Joe Dealba, & Tom Rossing**, who took 1st place Best of Show with their Robust Porter; **Ben Jankowski** for his 2nd place Best of Show Belgian Pale Ale, and to **Bud Hensgen** for 3rd place Best of Show for his Bohemian Pilsner. **Calvin Perilloux** will receive the Bill Moe Award for the top ranking extract beer.

A lot of hard work goes into making Spirit of Free Beer successful. Certainly, we cannot have a competition without a venue and their support. Mad Fox Brewing Company provided a great space in their large dining area that had plenty of space for judging so many entries. Many thanks to **Bill & Beth Madden** and team for being great hosts and making sure things ran smoothly. The Mad Fox staff provided a wonderful Breakfast and Lunch for almost 100 people. We hope that Mad Fox will be the new home for SoFB for many years to come. We also cannot have a competition without the commitment of the club members to

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The new issue of Zymurgy (May-Jun 2011) has finally arrived in the BURP li-beery. You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. The lead story is "New Life for Spent Grains", featuring some creative ways to utilize the contents

of your mashtun, from composting to making pizza dough, breakfast buns, and dog treats. But of even more interest to this student of indigenous brewing practices of the world is David Schmidt's article on ancient homebrewing practices in modern Mexico. David provides a nice overview of the making of Tesguino (beer of the Tarahumara natives of Copper Canyon), Pulque (the grandfather of Tequila), and Tepache (a sugar cane-based fermented beverage from Oaxaca). Fascinating stuff! Also in the issue, Sean Terrill investigates yeast pitching rates and their influence on the finished fermentation. The "online extra" this month is a teaser for the upcoming 33rd National Homebrewers Conference to be held in San Diego June 16-18.

As always, the contents of the BURP li-beery are available anytime for your perusal at <http://brew.burp.org/Brewing/ClubLiBeery.aspx>. 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



Charity of the Month - *Supporting Those Who Serve*

The charity for June will be the Aleethia Foundation; their mission is to support the newly injured service members with short-term therapeutic recreation, small financial grants, family emergency aid, home improvements to assist with an

injured service member's mobility and other unmet needs. Doctors have determined that it is beneficial for newly injured troops to get out of the hospital environment occasionally. The Aleethia Foundation's mission is to help injured service members get out for meals, movies, sightseeing, and visits to interesting sites.

They are best known for the Friday Night Dinners for the wounded troops from Walter Reed Army Medical Center and National Naval Medical Center. More information can be found at <http://www.aleethia.org/index.php>.

50% of the June raffle will be donated to the Aleethia Foundation, please support the cause by buying raffle tickets or consider donating something special to this month's raffle.

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 ONLY 4 left

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 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jun 1991

June 1991 was another very busy month for the BURP club. It began with the AHA National Homebrewers Conference in Manchester, NH from June 19-22. While a few BURPers had attended these annual conferences in the past, there had never been a concerted effort to attend as a club. With this conference scheduled within reasonable driving distance, and with club Fearless Leader **Ralph Bucca** set as one of the speakers, two carloads of club members (and several other individuals) decided to make the trek. It was a memorable three days! For many of us, it was our first experience being around a large number of other homebrewers (350 attended from all over the country). And it was BURP's first real opportunity to showcase itself at the annual "Club Night", an event that sadly showed how far behind we really were on the homebrew scene. While other clubs brought gallons of excellent homebrew to the party, BURP could muster only a keg of old, oxidized commercial beer that had been "dry hopped" by a club member as an experiment. It was the beginning of a long period of reflection by club members that eventually, with a great deal of work and fortitude, resulted in BURP becoming one of the best and most active clubs in the nation. But I digress. There were a lot of excellent activities at the Manchester conference, including Ralph's talk on his "triple bucket mashing system", still commonly in use by many all-grain homebrewers. Other eye opening talks included AHA President **Charlie Papazian's** seminar on beer judging, **Paul Correnty's** excellent talk on cidermaking (a subject new to the vast majority of homebrewers), a great technical seminar on sour mashing from **Ray Spangler**, and a talk by **Terry Foster** on brewing Pale Ale (Terry had already literally written the book on Pale Ale - we have it in the BURP li-beery for those interested). Alongside these outstanding learning experiences were a tasting of New England commercial beers, a bus tour of Boston breweries (which included some quality time with **Jim Koch** of Samuel Adams fame), and the now legendary beer and chocolate

"Breakfast of Champions" hosted by the inimitable **Fred Eckhardt**.

A brief week after we all made it home and collectively caught our breath, the club convened once again for its monthly meeting, held, oddly enough, at the Holiday Inn of Tysons Corner in Fairfax. The meeting was ancillary to the "Homebrewing and Winetasting Expo" held at the venue that same weekend. A number of club members arrived early to take in the expo, which featured many tables set up by homebrew suppliers, wineries, glassware vendors, and even a video producer (who had just completed a short film on the local beer scene featuring **Alan Pugsley**, **Bob Tupper**, and **Reuben Rudd** of *Brew and Wine Masters* in Rockville, mentioned in last month's column). BURP also had a table at the event and put on a homebrew demo, starring our own **Wendy Aaronson**, in one of the meeting rooms. The BURP meeting itself took place in another meeting room upstairs and featured a wheat beer commercial tasting (with beers donated by **Ed Charping** of *Sutton Place Gourmet*) followed by a homebrewed wheat beer competition. Special guests at this meeting were **Harold & Audre Gee** from Mesa, AZ, homebrewers that **Ralph Bucca** and I met on a backpacking trip to the Superstition Mountains a few months earlier (and also mentioned in an earlier column). The wheat beer entries were evaluated by all present, with winners announced at meeting's end. They were (exact styles not mentioned): 1st place, **Bill Ridgely**; 2nd place, **John DeCarlo**; and 3rd place **Ralph Bucca**. The meeting concluded with a raffle featuring lots of great swag brought back from the AHA conference.

The June 1991 issue of BURP News started out with a nice recollection from club member **Jim Davis** about his first homebrew, made during the great depression summer of 1932 while working at a gravel pit (where he earned 5 cents for each bucket of gravel filled). His beer consisted of Blue Ribbon malt extract, 10 lbs of sugar, and Fleishman's baking yeast. It was fermented in a crock and then consumed from the same. For a feast to go along with the beer, Jim and his companions "fished" the local stream by tossing half sticks of dynamite in the water and harvesting the results. Another Jim, **Jim Dorsch**, followed this article with his review of the Chicago beer scene. Chicago's first modern brewpubs (*Tap & Growler* and *Sieben's River North Brewery*) both opened in 1987 followed in 1988 by the *Weinkeller* and *Goose Island* brewpubs. *Goose Island*, under the steady hand of brewer **Victor Ecimovich**, went on to attain considerable fame. **Jim Dorsch** also contributed his regular "Whole BURP Catalog" column (where he introduced *Old Dominion's* new head brewer, **John Mallett**) as well as the first part of a new story called "Travels with Elvis", following

the exploits of **Otto Gemutlichkeit's** brother Elvis. In episode 1, Elvis and his pal Jim take a trip in the old '56 Caddy convertible from Hammond, IN to Nashville, TN. The issue concludes with a nice technical article by Elvis' brother Otto, expounding on the proper procedure for force carbonating kegged homebrew.

10 Years Ago, Jun 2001

June 2001 offered excellent events to BURPers just about every weekend, and Wendy and I were pleased to participate in all of them. We began on the first weekend of the month with a trip to Cooperstown, NY for the big, multi-club Hennepin Clone Competition sponsored by *Brewery Ommegang*. We camped out at the nearby state park and spent all day Saturday at the brewery in a festive atmosphere. BURP had already held its competition to pick the club's entry in the competition. The winning entry, voted on at the Chili Cook-Off the previous month, was brewed by **John Dittmann**. Alas, John's entry did not place in the finals, but an excellent time was had by all sampling the various clone attempts. After the competition, *Ommegang's* head brewer **Randy Thiel** gave tours of the brewhouse and provided a nice tasting of his offerings. It was a lovely day in the rolling hills of upstate New York. Two weekends later, BURPers made the trek to the Huntingtown, MD home of **Ralph & Leigh Bucca** for the monthly club meeting, which featured the prize ceremony for the 2001 Spirit of Free Beer competition as well as the traditional consumption of all of the leftover beers from the competition. BURPer **Bill Newman** led a nice tutored tasting of many of the beer styles present while Culture Minister **Alison Skeel** collected entries for the monthly club competition, this time for IPA. The winners, announced at meeting's end, were: 1st place, **Keith Chamberlin**; 2nd place, **Bill Moe**; and 3rd place, **Team Aaronridge**. The results were especially gratifying to **Bill Moe**, who had just started brewing in January and competed for the first time at the Spirit of Free Beer (taking a 1st place in Belgian Ale). The IPA award was his 2nd ribbon. Bill had recently undergone serious cancer surgery, and it was great to see him so happy and enthusiastic. Another week passed, and we were on our way to Southern MD once again, this time to Upper Marlboro for the first BURP mini-MASHOUT at **Jim & Linda Rorick's** Turtle Creek Farm. As it had been a week earlier at the BURP meeting, the weather was threatening, but the major downpour we encountered on the way turned out to be the only rain encountered all weekend. We camped in a large field atop a small hillock. **Jim Rorick** led us on a nice 20 mile circular bike ride to the nearby Merkel Wildlife Refuge. On our return, we enjoyed a wonderful barbeque supper prepared on the famous Rorick grill-on-

wheels. Festivities continued into the evening with excellent beer, music, and a roaring campfire. The next day, Wendy and I joined BURP Cyclemeister **Craig Somers** for another excellent ride of 32 miles through beautiful farm country before heading home. One more week passed, and we were off to the **Bucca's** once again for Ralph's annual showcase of his homemade wines. We began this event with another great bike ride, 32 miles through gorgeous Calvert & Ann Arundel County countryside. On returning, we had a nice lunch courtesy of Ralph, took a tour of his Chesbayvu Vinyards, and then worked through a fine tasting of his products, which included white and red wines as well as several meads. We finished the day with a refreshing swim in the bay at Plum Point, a perfect conclusion to both the day and the month. Four weekends, four very different events - all of them interesting, rewarding, and fun.

The June 2001 issue of BURP News led off with **John Dittmann's** winning Hennepin Clone recipe, brewed with the actual yeast used to ferment Hennepin (contributed by *Brewery Ommegang*). John followed this with his announcement for the upcoming bus pub crawl to Philadelphia, scheduled for September. Continuing in tour mode, Cyclemeister **Craig Somers** reported on the recent two-day BURP bike tour through Virginia wine country, which included an overnight at the *Smokehouse Winery B&B* owned by BURPer **John Hallberg**. A number of great wineries were visited on the trip, and Sunday concluded with a tour and special tasting of John's excellent meads. **A.J. deLange** was next in the newsletter with an authoritative exposition on specific gravity, its various aspects, and ways to measure and calculate it. Mem-beer-sip Minister **Bob Kepler** then introduced his latest software application, a copy of the BURP membership database in a format suitable for the Palm Pilot handheld device (Does anyone remember the Palm Pilot?). The issue concluded with the winning recipe from the 17th annual BURP Chili Cook-off. Called "Bison Bite Chili" and prepared by a team led by **Beth Fox & Dona Lee**, the concoction featured buffalo meat, chorizo sausage, 7 different kinds of chili peppers, 24 oz of Cap City Pale Ale, and 2 cups of gold tequila. Yum!

Spring Break

By Teri Housenger



For many, Spring Break conjures up warm thoughts of sunny beaches and frozen drinks. When I suggested such a vacation to

Justin, I was first met with silence and a confused expression, before he insisted that a week touring brewpubs and breweries in chilly New England was a better use of our time. That's how I found myself bundling up and heading north for my long-awaited week off from school.



Both of my parent's families are from New England, so our first stop was to visit my grandparents, aunts, uncles, and cousins in western

Massachusetts. Justin and I have been to the Northampton Brewery and Amherst Brewing Company (ABC) before, but they're worth a visit every time we are in the area. Therefore, we stopped in at each pub for a sampler. One of my favorite beers of the trip was the Irish Red from ABC.



On the way out of western Massachusetts, Justin and I spent an epic day winding through New England, stopping at five different

brewpubs. Our first stop of the day was at the small, but wonderful People's Pint in Greenfield, Mass. We

were the only ones in the bar at 11:15am (don't judge) so the bartender hooked us up with a sample of every beer on tap, and even gave us three free tasters of his friend's homemade meads. He also gave us a free pint glass with the brewpub's logo. Sadly, we had to make People's Pint a quick visit, as we had to dash out to meet up with a family friend for lunch at Elm City Brewing Company in Keene, New Hampshire. Again, we sampled all beers on tap and enjoyed sandwiches for lunch. The beers definitely had a different feel from the other breweries we had visited thus far, with various kolsches (often fruit-infused) as a prominent and delicious offering in their line-up, amongst other styles such as porters and pale ales. My favorite beer by far at Elm City was the seasonal ESB.

On to stop 3 of the day: the cozy Jasper Murdock's Alehouse at The Norwich Inn in Norwich, Vermont. Jasper's only has four beers on tap at any given time. During our visit, we sampled the Whistling Pig (flagship red ale), Old Slipperyskin IPA, Two Patrick Stout, and ESB. We sat at the bar inside the tiny brewpub and finished our samplers, before heading to the Woodstock Inn Station and Brewery back in New Hampshire. Justin and I ended the evening in North Conway, New Hampshire for dinner and rather large beer samplers at Moat Mountain Smoke House and Brewing Company. We ate and drank at the bar, while watching the Celtics tear up the Knicks. By 10:30 pm, I was falling asleep in my soup, and we went back to the hotel and crashed.



The next day, we spent a few hours hiking in almost freezing temperatures in the snowy White Mountains of New Hampshire. The hike was energizing and we found ourselves ready to tackle another brewpub by the afternoon, so we headed to Bray's Brewpub and Eatery in Naples, Maine. The

weather was cool and gloomy, so we dug into some bowls of piping hot vegetable and seafood chowder as we tasted the sampler (I loved the biscuity rye beer, but unfortunately I don't remember the name).

Then due to a spontaneous turn of events (long story), Justin and I found ourselves in Lovell, Maine for the evening, which of course is home to the renowned Ebenezer's Pub (or "Mecca" as I like to refer to it). Ebenezer's Pub holds the honor of #1 beer bar in America and the world (according to Beer Advocate). Despite off-season hours, as fate would have it Ebenezer's was open that evening for a 4/20 festival. A designated driver (friend of our innkeeper) dropped Justin and I off at the pub around 6:00PM, and we took our seats at the bar and settled in for an evening of live music, moules-frites, and ridiculously amazing beer. I've wanted to make the pilgrimage to Ebenezer's for a long time, and now that I was finally there, I was somewhat star-struck. I have to admit I was geeking out the whole time and when the owner, Chris Lively, served me a beer, I almost swooned. I (sort of) kept my composure, that is until the band started playing "Last Dance with Mary Jane" and I found myself out on the dance floor with all the locals for the rest of the evening, taking short breaks here and there to sip on liquid delights, such as a 2002 Sierra Nevada Bigfoot and the Imperial Stout Disputin (from the Netherlands). Our designated driver picked us up after midnight and returned us to our lovely Inn five miles down the road where Justin and I were dead to the world until the innkeeper revived us with coffee the next morning.

We still hadn't had enough, so we drove to Portland, Maine to visit a friend of mine. So began yet another epic day of five brewery/brewpub visits, starting with a new brewery called Rising Tide. Brewing out of a small (garage-sized) space, the Brewer was happy to chat with us for twenty minutes and offered tastings of the three beers he had on hand.

Then we visited Geary's, which was the best tour of the day. The Headbrewer gave us a tour, while keeping our pint glasses full of Geary's Summer Ale (at least two full servings) fresh from the storage vats. After Geary's, Justin drove the three of us over to Allagash (one minute away). At Allagash, we sampled four beers before getting a tour of the brewery. Then we went to Sea Dog Brewpub for a sampler, and then ended the day at Sebago Brewing Company, our last brewpub of the trip.

The last day of the trip was spent visiting my dad's side of the family in Barrington, Rhode Island, with no brewpubs on the agenda. By this point, I was happy to enjoy a dinner of clam chowder with fresh quahogs, accompanied by a nice glass of white wine.

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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

Designated Driver Program

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.**

Guide for New Members

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.