

1981-2011 30th Anniversary Year



# BURP NEWS

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

"It came into his mind to bid his men a hall to build up,  
a master mead-hall, mightier than the children of ages  
had ever heard tell of"

*Beowulf*



Larry Koch, Editor  
[newsletter@burp.org](mailto:newsletter@burp.org)

*July 2011*

9510 Bruce Drive  
Silver Spring, MD 20901



July Mead-ing  
Mead Competition and Workshop  
Pool Party!  
Nokesville, VA  
July 16, 2011

Montgomery County Agricultural Fair  
Homebrew Competition  
August 6, 2011

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

September Meeting  
Oktoberfest, German Beer Competition  
BURP 30th Anniversary Celebration  
Gaithersburg, MD  
September 24, 2011

October Meeting  
Porter Competition  
Davidsonville, MD  
Oct 22, 2011

## Mel's Meanderings

*By Mel Thompson, Fearless Leader*



Kudos to **Yancy Bodenstein** and **Laura Cole** for hosting the June meeting. A great turnout and more free beer in one place than I have ever before witnessed. We must thank all the brewers from BURP and around the country who entered Spirit of Free Beer and provided all the free

beer. The turn-out was so good that most of the beer was consumed, and what little was left was taken home by attendees. I hope everyone who wanted them garnered a supply of bottles for the next SOFB. Once again, lots of new faces and new BURPers.

And congratulations to all the winners! I hope everyone was pleased with the swag that came along with the medals. Thanks to the team, headed by **Janet Crowe**, who gathered the numerous prizes.

Thanks to all of you for buying raffle tickets. \$120 was donated in BURP's name to the [Aleethia Foundation](#). Your generosity makes a difference.

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

I hope you new brewers were able to take some time away from the quaffing activity and participate in the comparison tastings hosted by **Bill Newman**. Bill took some styles and discussed the variances and nuances of various entries. This kind of experience is a good way to better understand beer styles. There were so many good beers entered this year that I'm sure Newman found some good examples.

Next month, the meeting is the annual BURP pool party at the home of **Bruce Bennett** and **Nancy Cosier** in Nokesville. So, don't worry about the heat and bring your swim suit – PLEASE, bring your swim suit. And, any man caught in a speedo will be immediately wrapped in duct tape from head to toe. Hear that Newman?

For me, it's off to Oregon and Oregon Craft Beer Month, culminating with the Oregon Brewers Festival. I wish I could take all of BURP with me (really?) to participate in the daily events in Portland in July - someone needs to represent BURP, and I will take one for the team and wear my BURP colors proudly. Puckerfest at the Belmont Station is one of the best events. Both domestic and Euro sour beers that change daily for the week before the OBF. I've packed a bottle of antacids.

Activities down the road that are in the planning stages are a bus trip to Stoudts Brewery in Adamstown for their Oktoberfest celebration and the BURP 30th Anniversary Fest in September. I hope you can make it. Of course, you know that MASHOUT will be August 19 – 21.

So far I've only received 5 limericks that can be printed and which followed the "rules" – all very good. This has confirmed for me that really very few people actually read my drivel, but those who do are obviously very creative and intelligent individuals, and I will share their heart-felt "poetry".

The following two are by **Ryan Tomsik**. The first is a good slam on the brewing prowess (or lack thereof) of the Fearless Leader.

I sampled his beer with composure  
One sip, then poured it over  
Though he was the leader of BURP  
His beer was a perp'  
To be charged with indecent exposure.

I wonder if this one is from the author's personal experience? It may be my favorite.

There once was a member of BURP  
Whom everyone considered a twerp  
He brewed with a kettle

Made of oxidized metal  
Which made for a rusty slurp.

The next is from **Larry Jackson**. Very Stirring. Kind of brings tears to my eyes.

There is a proud homebrew group called BURP  
Whose memberships grows more with each slurp,  
One cannot hope to find  
Beer geeks more of one mind,  
With loyalty one cannot usurp.

This is from **Mark Hogenmiller**. Mark obviously needs his eye's examined.

Their once was a girl from Kalamazoo  
Who was known to be fond of Mel Thompson's  
Homebrew  
As she took a big slurp, and let out a BURP  
She exclaimed!, "If he was cute as Bud Hensgen, I  
would marry him too!"

The ever creative **Ty Ming** came in at the last minute with this "gem":

There once was a club named BURP  
And large quantities of Beer its members did slurp  
At each meeting they shout,  
"Beer ye Beer ye about,  
While planning a trip to Antwerp!"

I hereby declare all five winners (of some sort)! Cheers!

## 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.*

**July Competition:** We will have a Mead competition in July. All of you who purchased honey in last year's bulk honey buy should have a delectable mead worthy of being judged by experienced mead judges. Like the cider competition, there is an enlightenment component to this competition. **Tim Artz** will cover some basics of beekeeping, honey harvest, varieties of honey, and the basics of making some tasty mead and how to evaluate it. Winners will share and discuss their meads and we'll learn what makes their mead stand out. Please see **Tim Artz's** article. 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](#)). This is a one bottle competition (12 oz or larger). If possible, please bring enough to share a small taste with others. Please pre-register so bottle labels and pull sheets can be printed. Send us an email to [Culture@burp.org](mailto:Culture@burp.org) with the following information by **Thursday, July 14:** Meadmaker Name(s), Division (Individual, Team, New Brewer/Extract), BJCP Category and Subcategory, carbonation level, strength level, and sweetness level. Also include any pertinent special information as necessary for the style (e.g., fruit, spices).

#### Upcoming Competitions:

**In August:** We will have one competition at MASHOUT instead of the previously announced two competitions. We will only judge American Lager ([Cat 1A-C](#)) and California Common ([Cat 7B](#)). Please refer to the MOC column in the March newsletter for more information about these styles. This competition will be held on Saturday morning and is open to all BURP members and MASHOUT attendees. If you have an entry and will not be at MASHOUT, please make arrangements to give your entry to Wendy Aaronson or other attendee. This is a two bottle competition and any size container, including keg, will be accepted. Pre-registration details will be in the August newsletter.

For recipe ideas, there are several books in the BURP library. Contact **Bill Ridgely**, and he will bring these to the July meeting.

**In September:** This is the All German Beer keg and beer kit competition. We passed out beer kits to 9 teams at the February meeting. 8 kits consisted of 7 lbs pilsner malt and 4 oz Hallertau Tradition hops (4.8-5.3% AA). The other kit was an all extract kit. If you were not fast enough to get a kit, you can still enter your German beer and compete for a ribbon and receive a BOTY entry point.

**In October:** We will have a porter competition in October. Please refer to the style guidelines at [Porter - Cat 12](#).

**In January 2012:** It's not too early to start thinking about the BURP/WortHogs Club Challenge! The style is Imperial. This will be a fun competition to determine who will reign Imperial. More details in the August newsletter.

## Artz's Craft Enlightenment Update

*By Tim Artz, Minister of Enlightenment*



June flew by in a flash. I was on the road most of the month with three weeks of business travel and one week of vacation. Fortunately, business took me to some good places: Chicago, where I was able to take in a Cubs game at Wrigley Field and enjoy a beer at Murphy's Bleachers (thanks for the tip Colleen!); Aviano Air

Base in Italy...believe it or not, the local brew pub there, BeFED, produces some great beer, the best being a Birra Rosso (Italian interpretation of a Doppelbock), along with superbly cooked barbecued chicken; next to Geilenkirchen NATO Air Base where Kölsch is the local favorite – Sion at the hotel, Dom at dinner, and fresh bottles of Früh from the local shop (it's near Köln); off to Düsseldorf for the weekend (Zum Uerige, Im Füchschen, 'nuff said); on to Spangdahlem Air Base where I dined at Zils, a local brewery and distillery in the countryside, and at Simonbraü, the Bitburger Brauerei Ausschank in the town of Bitburg. Surprisingly, the Holiday Inn at the Frankfurt Airport had a wonderfully done dish of Kalbsleber on potato puree with crisped onions and grilled apples served with an assortment of Eastern German and Czech beers. Who knew? Home for a day and a half and then off to the Outer Banks for a week. Dot was kind enough to visit Norm's and get me some Augustiner Edelstoff to sip in the sun and quaff with crabs. Ahhhh, relaxation!

After a month away, the garden shows some signs of neglect, mainly from squirrels who have again stripped the trees of fruit and a voracious groundhog living under my shed by day and mowing tender shoots at night. Stink bugs are out in full force now, too. All must go! The bees are still working despite the warming of summer, so things look decent there. And inside my brewery, there is plenty of beer stored up: Pale Ale, Kölsch and Altbier. The Altbier was the beer I brewed for my recent feature in the New York Times. Wow, I was really honored to be a part of John Holl's article, and had a great time doing it!!

My travel schedule did not leave a lot of time for BURP educational stuff, needless to say. Still, I have been looking over the scanned scoresheets from SoFB and doing some of the analysis described in last month's BURP newsletter. I am hoping to have some data compiled over the summer to present here and give some thoughts on how we can collectively be better judges. A few trends I have already noted are: (1) a tendency of judges to use general terms without getting to a specific aroma or flavor. This can be addressed easily by describing a specific aroma or flavor, trying to describe the experience in specific terms the entrant can understand. (2) A lot of comments based on the preferences of the judge. "I like it" or "I don't prefer it" are OK comments if the objective judging parameters are addressed in detail. Tell the entrant what qualities make the beer more or less enjoyable. (3) Reliance on the literal writing of the style guidelines. Judges who need to lean on the written guidelines should request styles they already know or take some time to bone up on your assigned style before the judging

July's meeting will feature a Mead educational session and a Mead contest. I did not get any volunteers stepping forward to help with the educational session, so you will be stuck listening to me. I plan to cover some basics of beekeeping, honey harvest, varieties of honey, and the basics of making some tasty mead. We will taste some mead, too, of course. **Bill Ridgely** and **Wendy Aaronson** were kind enough to step up to line up mead judges for the competition. Wendy will register entries in advance. A minimum of one 12oz or larger bottle will be required for entry.

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.

I have a few volunteers signed up to work on a 30<sup>th</sup> 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 Perilloux** 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!

## Mad Fox Wows BURPers with Madden-ing Repartee

*By Philip DeBeers*

A skulk of BURPers--Renards and Vixens--trooped into Mad Fox Brewing to exBEERince a five course dinner featuring "The Beers of **Bill Madden**". **SAY WHAT?**

Let me start again. Did ya know a group of foxes is a *skulk*, a *troop* or even an *earth*? Guy foxes are *renards* and lady foxes are *vixens*, except for the foxy ladies of BURP. Gotta love *vixen*, you can call your mother-in-law a *vixen* and claim you meant she's a fox. No, you can't sleep on my couch!

**Rob Rasmusen** was our steward/waiter, quite debonair with his Inspector Poirot mustache. **Rob** did a great job, except, he forgot to ask, "Is everything okay" just when our mouths were full. That's the funnest part of being a waiter! On with the show!

First course was confit duck with celery root. Executive Chef **Russel Cunningham** explained that confit means salt preserved and cooked in its own fat. The celery root was cool (cool groovy, not cool temperature). It was like grits, only finer. Both really good!

First beer was a Kolsch. **Bill's** Kolsch won gold at the Great American Beer Festival and is exceptional. **Bill's** a raconteur and told swell stories about each beer. Told of 90 minute boils, three hops, Weyermann malts, and all that beer geek stuff. And he also told the **SECRET FUN STUFF!**

Did you know, a true Kolsch must be brewed in the shadow of the Cologne Cathedral? Even beer style anarchist **Ben Schwalb** hasn't contested this.

Well, Mad Fox is a micro-brewery, so it requires less shadow than giant Cologne breweries. Like hop bittering units, it's a shadow ratio unit (SRU), a scientific formula only "the Shadow knows".

Anywho, **Bill** showed us his micro-replica of the Cologne Cathedral. It's scaled-down to produce a shadow on his fermenter, equal to the Cologne Cathedral Shadow Area Displacement (CCSAD) required to produce a genuine Kolsch! Wow, that's as incredible as we were incredulous! I held it up to the light and stood in it's shadow. 'Twas magical. Suddenly, **Jamie Langlie** exclaimed, she liked my Cologne!

Saison accompanied our next course. Saison's a Belgian farmhouse ale, and it was perfect. Now ordinarily, Saison is ordinary. 'Tis not a highfalutin style. Au contraire, this Saison was brewed *to style* and *with style*. I returned later with a growler to fill-up (they don't call me **Philip DeBeers** for nothin'). Had a wonderful mouth feel, a noticeable but subtle hoppy tang, good lingering after taste, was nice and cloudy. Wowed is me!

**Bill** claimed, "We brewed *this* Saison for 16 years". More wowed, I thought it would have boiled away by now. Most Scotch ain't that old. Was so stunned I couldn't speak (okay, I've never been that stunned, does slurred speech count?) **Bill** explained, he used *the same basic recipe* for 16 years. Oh, now I get it. And **Bill** just brewed his 100<sup>th</sup> batch. Congratulations **Bill**, *I'll drink that to it, or it to that, whatever*. Is my writing getting slurred?

Next course was succulent New Zealand venison. Now, that seemed unusual because Mad Fox strives to buy locally. They give spent grains and leftovers to local farmers to feed livestock. So I quickly took advantage of the situation to score a business deal with **Mr. Madden** (that's salesman talk).

I get my venison on 495 near the Annandale exit. They're free range deer. You know, like *Rudolf the Red Nose Range Deer*. They've been running along side the bike path prior to being introduced to the beltway. After about the third car you get a really tender loin.

Told **Mr. Madden**, my venison is local, fresh and never frozen (except in the winter if I sleep late). This is the same *deer* I've been feeding *deer* BURPers for years. They think it's *barbecue*, never guess it's *Bambicue*

**Mel Thompson** loved the *shoulder parts* I brought to a meeting. Call 'em *shoulder parts* not based on the cut of meat, but based on the *procurement location* (*I'm learnin' government talk*). You've heard of *New York Strip*. I have a special this week called *Median Strip*. Unfortunately, **Mr. Madden** did not seem receptive.

Our entrée was escorted by Slobberknocker Barley Wine. It's aged in 30 gallon oak whiskey barrels. The whiskey taste was more than subtle, but far from overwhelming, 'twas so good! **Bill** uses Citra hops, a new hybrid also used in Serra Nevada Torpedo.

The barrels were first used by Catocin Creek Distilling Company to age award-winning whiskey. Now let's think, BURP's 30 year anniversary is coming, 30 years, 30 gallons.....

Sous chefs **Rodrigo Lozada** and **Sean Swasey** were heroes for several entrées, especially dessert, which depicted a chocolate glazed beer with white chocolate foam. 'Twas well done indeed! But the greatest taste sensation was salt crystals mixed in the chocolate sauce. Wowed again, never thought of salt and chocolate together.

Our dessert beer was Wee Heavy. **Bill** boiled the wort for three hours, started with 17 gallons and ended with 14. BURPers approved with thunderous applause. **Bill's** Wee Heavy is a thrice award winner at the GABF. Not bad, I suppose. However, it should be noted that I won thrice place in a BURP stout competition with my legendary brew "Pass Stout" (works better if you read out loud.) Admittedly, 'twas last century and there were only three entries that day, but still, it shows that **Bill** and I are in the same league of award winning brewers, even if he's too modest to admit it.

Mad Fox is a class act! Each food course was accompanied by an ample serving of a wonderful beer and refills. **Bill's** a long time BURPer and made us feel so welcome.

**BEER YE! BEER YE!** Let's pause for a toast to everyone associated with Mad Fox Brewing. *You needed that; remember, I have to read my stuff too!*

Back to work. Did ya know Mad Fox is named for two BURPers? **Bill Madden** married **Beth Fox**. The merger created **Mad Fox**. Isn't that romantic? **Beth Fox**, now **Beth Madden**, is BURP NEWS editor emeritus.

So, fellow BURPers, support Mad Fox, they've sure supported us! **Bill** and **Beth** hosted Spirit of Free Beer at Mad Fox and donated beer to our MASHOUT's. So return the favor (**actually, do yourself one**) and visit Mad Fox often and bring/take some friends along (hint, hint).

Mad Fox is beautiful. Six fermentation tanks guard the entrance. There's outside dining, a fireplace room, bar, back room and lots of cozy nooks including a turret. Counted nine beers on draft and nine more cask conditioned. The food's as good as the beer, and that's saying a lot. There's another rarity -- a **free** parking garage.

And the men's room acoustics are exceptional! I was having a great time singing "I feel pretty". (<http://www.youtube.com/watch?v=sPFwBhH53zs&feature=related>). Not many "West Side Story" fans nowadays, because no one came in during my concert (except for a couple Congressmen). Oh, by the way, you remember a group of foxes makes a skulk right? Guess what a group of baboons makes, a Congress, so apropos.

A special BURP thanks to **Bud Hensgen** who did all the organization and *took all the money*. There was a small problem after **Bud** *took all the money* and then skipped out of the country. Alas, that's a story for another day.

## Registration for the 24th Annual MASHOUT is Now Open!

By Bill Ridgely

Registration is now open for the 24th annual Mid-Atlantic States Homebrewers CampOUT, better known as **MASHOUT**. The dates are Friday, Aug 19 through Sunday, Aug 21. Full details and registration options (which include payment by cash, check, or PayPal), can be found on the MASHOUT website at <http://brew.burp.org/Events/MASHOUT.aspx>. MASHOUT

is expected to once again be a sellout, and the event is limited to 200 attendees, so don't lose out. Register for the event as soon as possible.

Here is a very brief rundown on just some of the activities scheduled for MASHOUT:

**Entertainment** - The fun begins Friday evening at 8:00 PM with "**Black Falls**", one of Baltimore's fastest rising blues bands. Making their second appearance on Popenoe Mountain, the band will be performing their special brand of "Door Blowin' Blues". So put on your dancing shoes and enjoy an evening of great live music.

Also, the 7th Annual Popenoe Mountain Pub Quiz, open to teams of players, will be ongoing throughout the 3 days of MASHOUT.

**Homebrew Competition** – The BURP Club will once again sponsor a homebrew competition, open to all event participants. The competition will be formally judged and will take place Saturday morning at 10:30 AM. This year's style categories will be American interpretations of Light Lager and Amber Hybrid Beer. See the competition page on the MASHOUT site (as well as the Ministry of Culture update in this newsletter) for full details. This competition will count toward 2011 BURP Brewer of the Year points for BURP winners.

**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. The huge array of dishes brought forth by attendees is one of the true glories of MASHOUT on Saturday evening.

**Annual Sunday 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 Mennonite 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 (including leftovers from the Saturday banquet).

As always, lots and lots of volunteers will be needed to make MASHOUT a success. BURPers **Bob & Kathleen Warriner** are already signing up volunteers to work at the check-in table. Please consider volunteering an hour or two to check in attendees as they arrive. The job will be easier with many people helping out. If you are willing to contribute to the effort, please contact Bob & Kathleen at [bkwarriner@aol.com](mailto:bkwarriner@aol.com). A signup sheet for check-in volunteers will also be made available at the

upcoming BURP meeting on July 16. And as always, an abundance of Free Beer will be provided at the check-in table for the enjoyment of volunteers.

Help is also needed to set up and take down the MASHOUT site, set up and maintain kegs and coolers, and help prepare food for both Sat evening and Sun morning. Please e-mail [Mashout\\_organizer@BURP.org](mailto:Mashout_organizer@BURP.org) if you are willing and able to help out in any way.

Lots of other activities and events are in planning stages, including special beer tastings, bicycle rides, and even an "indigenous brewing challenge" (see elsewhere in this newsletter). Keep an eye on the MASHOUT website for regular updates.

I hope to see all of you at MASHOUT 2011, the best outdoor homebrewer gathering in the nation!

## Bucca Brewing Challenge - Indigenous Beer at MASHOUT

*By Ralph Bucca*

It was my fault as Fearless Leader way back in 1988 to instigate a BURP campout. So I feel obligated to start a new tradition! Since BURP is a homebrew club, it is only fitting that we brew and consume a batch a beer at MASHOUT. That's what primitive folks did long ago. To honor this 1<sup>st</sup> BURP campout. I will arrive in my 1988 Red Le Baron Convertible. I have traveled to many third world countries as an agro-processing specialist and a beer hunter and have sampled many a brew a day or two old. I know it can be done, with bananas, grains, tree sap, etc.

I will get the ball rolling by brewing a batch on Friday night at MASHOUT, to be consumed at the Saturday night banquet. Don't let me be the only on-site brewer! The rules are simple - brew it and consume it at MASHOUT.

**Ed Note:** BURP Li-Berian **Bill Ridgely** has quite a bit of material on brewing third world indigenous beers. If you would like to take Ralph up on his challenge, please contact Bill for ideas at [ridgely@burp.org](mailto:ridgely@burp.org).

## Volunteers and Entries Needed for the 16th Montgomery County Agricultural Fair Homebrew Competition

*By Bill Ridgely*

The 16th annual Montgomery County Agricultural Fair (MCAF) Homebrew Competition, to be held on the morning of Sat, Aug 6, 2011 at the fairgrounds in Gaithersburg, MD, is in need of judges, stewards, and, of course, your entries. The competition is open to all home brewers and is sanctioned by the BJCP. Both judges and stewards will receive free admittance to the fair (which officially opens on Aug 12) and free parking as well as a free breakfast and lunch at the competition. The entry fee for the competition is a very reasonable \$5.

Best of Show Judging will be held on the Fairgrounds on Saturday, Aug 13, 2011 at 6:00 PM and will be open to the public. Several very experienced BURP judges volunteer each year to serve on the BOS panel.

There are several changes this year from past years:

- \* All registration (of entries as well as volunteers) will now be done online. We are using the same on-line registration system that was used very successfully this year with BURP's Spirit of Free Beer competition. Payment for entries can be done using PayPal (as well as traditional cash and check).

- \* The competition will be **beer-only** this year and will not include ciders and meads, which will be judged as part of the MCAF Home Wine Competition. Information and point of contact for entering ciders and meads can be found on the competition website.

- \* Because of the increased number of entries in recent homebrew competitions, we are returning to the 3-bottle requirement. This makes the competition much fairer in cases where multiple flights are required to evaluate a style category (thus necessitating a 2nd evaluation of high scoring entries to decide the final first round winners).

Please visit the competition main webpage at [http://g\\_a\\_b\\_s.tripod.com/](http://g_a_b_s.tripod.com/) (Click on the "MCAF Competition" link). This site is where final results will be posted. Or you may go directly to the online entry page at <http://mcaf.brewcompetition.com> to register your entries or to apply as a judge or steward.

I will be happy to collect all BURP entries at the upcoming BURP meeting to be held on July 16. If you can't make the meeting, entries will be accepted at three local homebrew supply shops starting on July 15. Entries may be dropped off until noon on Sat, July 30 at *The Flying Barrel* in Frederick, MD and at *Maryland Homebrew* in Columbia, MD. Entries may be dropped off until noon on Fri, Jul 22 at *My Local Homebrew Shop* (myLHBS) in Falls Church, VA (Shop will be closed from Jul 23-30).

Thanks very much for your support of this long-running competition!

memorial built in their honor. For many veterans this is chance of a lifetime, one they have been waiting on for 60 years.

**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**

**NEW!** BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)



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](mailto:prosperity@burp.org).

## BURP Prosperity Report

By Mark E. Hogenmiller, Minister of Prosperity



### Charity of the Month - Supporting Those Who Serve

Thank You to all who contributed to the June raffle. \$120 was donated in BURP's name to the Aleethia Foundation.

The Aleethia Foundation's 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 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>.

**Note:** No raffles will be conducted in July and August (Minister of Prosperity has been given a vacation). We will resume in September, with 50% of the donations going to **Honor Flights!** This is the organization that greets WWII veterans coming to DC to see the WWII

## Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The new issue of [Brew Your Own](#) (Jul-Aug 2011) has arrived in the li-beery. The full contents of the issue as well as full text versions of several of the articles is available on the BYO website at <http://www.byo.com/stories/issue/list/issues/282-julyaug-2011>. Well worth a read is the lead article

"The Cult of American Saison" by our own area beer bloggers **Mike Tonsmeire** and **Nathan Zeender** (You can read Mike's excellent blog at <http://www.TheMadFermentationist.com> and Nathan's at <http://www.desjardinbrewing.com>). Saison is now considered a "fringe style" in Belgium and France, but it's taken on a whole new life in the U.S, as craft brewers have been approaching it with near religious fervor. Mike and Nathan interview many of the American leading lights of this movement and follow with some excellent tips on brewing the many variations of the Saison style (including 3 recipes). Staying with the Belgian theme, the issue also contains a nice tribute to the late **Pierre Celis**, the father of the Witbier revival in Belgium, along with a review of the style (and yes, two recipes) by **Justin Burnsed**. Rounding out the issue, award winning brewer (and Grand Master beer judge) **Gordon Strong** contributes an excellent piece on English-style session beers, another subject dear to the heart of skinny guys like me that lack the capacity for big beers. Gordon also includes a number of excellent recipes. Finally, just in time for MASHOUT, there is an article on making non-alcoholic soda by **Andrew Schloss** (author of an upcoming book on the subject). Yes, we need a couple of folks to make soda for MASHOUT in order to have something refreshing for both underage attendees and those wishing to take a break from beer consumption.

I've also received the new issue of *Zymurgy* (Jul-Aug 2011). You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. This issue features the annual (9 years running) survey of "The Best Beers in America". Not unexpectedly, the top beer is once again (3 years in a row now) "Pliny the Elder", the big double-IPA from Russian River Brewing. It has been noted in several beer forums that the vast majority of the winning beers are both very big and very hoppy. Guess that says as much about the tastes of homebrewers as the true quality of the beers chosen. In addition, and just in time for BURP's upcoming mead workshop and tasting at the July mead-ing, **Steve Piatz** contributes a nice article on shortcuts to making top quality mead, including using fruit concentrates to make fruit meads. Steve includes his own quick & easy recipe for Pyment (made from honey and grape juice). The "online extra" this month is "Oxidation: Good Beer Gone Bad", which describes the effects and symptoms of oxidation and how oxidation can be reduced or greatly eliminated.

The latest Jun-Jul issue of the *Mid-Atlantic Brewing News* is now available online in full text. Check it out on the MABN website at <http://www.brewingnews.com/mid-atlantic/>. 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://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.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Jul 1991

One of the BURP meeting sites from back in the day that always brings fond memories was the home of **Jim & Alice Davis** on Lake Barcroft in Falls Church, VA. The property sat right on the lake and had a beautiful back yard suitable for large gatherings. One of the last BURP meetings held at this wonderful location was in July 1991. It was a picnic (with lots of burgers, dogs, and corn-on-the-cob) followed by play time in the lake, with BURPers swimming and canoeing in the cool, placid waters. There had been torrential rains the night before, but the sun finally came out just as the meeting started. The main beer theme of the meeting was pilsner, and there was an excellent selection of both commercial pilsners (provided by *Cairo Liquors* in the District) and homebrewed varieties (particularly **Dan Carter's** all-grain Bohemian pils - Dan eventually went on to become a respected professional brewer). Under the tutelage of brewspaper publisher (*BarleyCorn*) and AHA beer judge **George Rivers**, several of the commercial pilsners were judged using the 50-point competition scoring system. The highest scoring beer, as expected, was Pilsner Urquell (scores in the mid-40's), but the American Penn Pilsner from Pittsburgh did quite well, with scores in the high 30's. George was also working on an article for *BarleyCorn* called "Coal Porter", all about American interpretations of the porter style that had been brewed for many years in Pennsylvania anthracite coal country. We tried blind tastings of both *Yuengling* and *Stegmaier* porter. Many were surprised to see the nod go to *Stegmaier* (60/40 in favor) rather than old standby *Yuengling*. In addition to these interesting tastings, BURP "Brewer of the Month" **Dick Haffner** brought his English-style ale, which utilized the BURP-provided ingredients kit along with a can of *Cooper's Ale* extract syrup. It was tasty and thirst-quenching on a warm summer day. The meeting finally concluded with an excellent raffle, featuring prizes donated from many

sources. One of the best was a beautiful portrait of **Michael Jackson**, taken by BURPer and professional photographer **Ken Graham** at the BURP reception for the "Bard of Beer" held at **Chuck & Helen Popenoe's** a few months earlier.

There was no July 1991 issue of BURP News. Instead, editor **Erik Henchal** published a "Summer 1991" issue that covered the two-month July-August period. The issue kicked off with **Jim Dorsch's** extensive coverage of BURP's presence at the just-completed 1991 AHA National Conference in Manchester, NH (called "Brew Free of Die!"). The goings on at this conference, which eventually brought about a major change in BURP's approach to the hobby of homebrewing, were covered in last month's historical column. I should note that Jim was a major contributor to the newsletter around this time. Fully 1/2 to 2/3 of each issue was comprised of his excellent writing. In this issue, Jim also contributed the June meeting report, an opinion piece on the AHA Conference (which started the club's move in a more serious direction), his regular "Whole BURP Catalog" (which introduced us to **Jack Erickson's** new book, Brewery Adventures in the Wild West), and, finally, part 2 of Jim's new fiction series "Travels with Elvis", wherein Jim and his travel companion **Elvis Gemutlichkeit** got a first taste of homebrewed pumpkin pie porter from honky tonk bartender **Deke Ness** (You'll need to read the whole story for full details). The newsletter concluded with two excellent articles by other BURPers - **Ted Mina's** wonderfully humorous recollections on taking the BJCP judging exam at the AHA Conference, and **Rick Garvin's** plea for the club's more advanced brewers to help newer brewers through mentoring.

### 10 Years Ago, Jul 2001

The July 2001 BURP meeting was held at the home of **Ken & Sara Graham** in Darnestown, MD. This beautiful wooded property was always a favorite BURP venue, especially on a hot summer day. July had traditionally been "Crab Feast" month for the club, but we had collectively decided to honor the moratorium on crab consumption in 2001 due to depletion of blue crabs in the Chesapeake Bay. Fortunately, Ken & Sara went out their way to provide a seafood fix and make everyone feel at home by preparing a huge quantity of Paella, their signature dish. That, and a cornucopia of food contributions from attendees, made for a belly-filling afternoon! The beer theme of the meeting was Pilsner, and BURPer **Jim Busch** conducted an excellent educational session and commercial tasting, highlighted by samples of the recently released "Victory Hallertau Pils", one of a series of single-hop pilsner releases from

the great PA brewery. Those participating in the tasting were afterward encouraged to participate as judges in BURP's homebrewed pilsner competition. The judging took place as the crowd enjoyed the great selection of libations and Ken's full-yard surround-sound stereo system, which cranked out lively tunes all afternoon. The competition winners were finally announced at meeting's end - 1st place, **Tom & Colleen Cannon** with a Bohemian Pils; 2nd place, **Team Aaronridge** (Bill & Wendy) with a N. German Pils; and 3rd place, **Andy Anderson** with a Bohemian Pils. An excellent time was had by all!

The July 2001 issue of BURP News featured a nice article by **Bill Moe** encouraging newer brewers to enter homebrew competitions for the first time. Bill had just begun brewing that January and had been encouraged to enter one of his first beers in the 2001 Spirit of Free Beer competition. He took a 1st place with his extract Witbier and then followed up with a 2nd place in IPA at the June BURP meeting. Bill was thrilled by these wins and convinced his wife that acquiring some upgraded brewing equipment was worthwhile. In his words, "a few ribbons on the wall can't hurt your chances of convincing your significant other that the shiny new brew kettle you've been eyeing is a good investment". **Ralph Bucca** followed Bill's article with a nice exposition on elderberries, one of his favorite fruits for fermenting. Ralph picked 12 lbs of elderberries along roadsides in his neighborhood each year to make his annual 5 gal batch of Elderberry Wine. I can vouch for the fact that this wine, especially after 10 years of aging, is outstanding! **Andy Anderson** rounded out the issue with his prize winning recipe (3rd BOS in the 2001 Spirit of Free Beer) for Scotch Strong Ale (i.e., Wee Heavy Ale). A hallmark of this style is caramelization of malt sugars through long kettle boils. Andy boiled his Wee Heavy for 4 hours, starting with 8 gallons of wort and finally boiling it down to 5 gallons. Now, that's dedication to the craft!

## Thank You, Bill

*Larry Koch, BURP News Editor*

This fine issue of BURP News was compiled by the modest man who does it all, **Bill Ridgely**.

I'll see you next month!

## 2011 BURP OFFICERS

### Office

Fearless Leader  
Minister of Enlightenment  
Ministers of Culture  
Minister of Prosperity  
Minister of Membersip  
Ministers of Propaganda  
Newsletter Editor

### Officer

Mel Thompson  
Tim Artz  
Wendy Aaronson & Mike Evans  
Mark Hogenmiller  
Howard Michelsen  
Bill Ridgely & Matthew Pyle  
Larry Koch

### Contact Information

[FearlessLeader@BURP.org](mailto:FearlessLeader@BURP.org)  
[Enlightenment@BURP.org](mailto:Enlightenment@BURP.org)  
[Culture@BURP.org](mailto:Culture@BURP.org)  
[Prosperity@BURP.org](mailto:Prosperity@BURP.org)  
[Membersip@BURP.org](mailto:Membersip@BURP.org)  
[propaganda@BURP.org](mailto:propaganda@BURP.org)  
[Newsletter@BURP.org](mailto:Newsletter@BURP.org)



### *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