



1981-2011 30th Anniversary Year

BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"Beer, it's the best damn drink in the world." Jack Nicholson



Larry Koch, Editor
newsletter@burp.org

September 2011 *Rev a*

9510 Bruce Drive
Silver Spring, MD 20901



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

Capitol City Brewing Co. Oktoberfest
Shirlington, VA
Saturday, October 8, 2011

October Meeting
Porter Competition
Davidsonville, MD
Saturday, Oct 22, 2011

November meeting
Real Festival
Rockville, MD
Saturday, November 12, 2011

Mel's Meanderings

By Mel Thompson, Fearless Leader



I hope all of you who had the opportunity to attend Mashout had a very beery time. It's truly one of the best homebrewers events in the country. Too bad it can only accommodate 200 homebrewers, but it does allow for an intimate experience. One hears noises coming from the tents

a foot or two away that brings down social defenses and adds to the ambiance of the experience. Primitive camping with a gourmet flair. Good beer, good food and good music.

We are entering the most exciting time of the year for beer and brewing in this area with numerous events over the next few months, several of which we BURPers get to experience and participate in which are not available to the general public. The September meeting will be celebrating two important events: Oktoberfest and BURP's 30th anniversary. There will be a plethora of German

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.

style beers thanks to the Ministers of Culture and German style food provided by BURP and prepared by Tim Artz and his famous "Porkulator". So come thirsty and hungry, but wait until the alcohol wears off before you get in your vehicle to drive home. And, you're not off the hook to bring food and beer to share. Bill Ridgely and Steve Marler are preparing numerous activities to celebrate the Anniversary along with attendance and words from several of BURP's founding members. Please note that ½ of the raffle proceeds will be donated to Honor Flights (<http://www.honorflight.org/>).

We are also approaching the time to fire up the kettles and brew for the real ale competition and fest to be held on November 12th with the judging on Friday evening, November 11. The BURP Real Ale Fest is one of the largest real ale events in the country and, on a given year, the largest with upwards of 50 real ales. It's not open to the public, only to BURPers and a limited number of guests. Isn't it great to be a BURPer?

An event not to miss is the Shirlington Oktoberfest on October 8. Over 30 breweries with multiple beers, both local and even some hop bombs from the "left" coast. Though it may be rather late to volunteer to pour, contact Dona Lee if you are interested. Many of your fellow BURPers help out with the event. The annual SPBW real ale festival is scheduled for sometime in October at the Pratt Street Ale House in Baltimore. Check the SPBW web site for the date as it has not been published as I write this. <http://www.spbw.org/>

The BURP New Members Group is planning some meetings in the next several months that are open to new BURP members and new(er) brewers as they will focus on the basics of brewing, both extract and all-grain. Topics for September are sanitation and temperature control which will be organized by Robert Stevens (the founder of the New Members Group) and Royden Henry. October will be devoted to brewing an extract spice beer to be served at the December holiday meeting. Steve Marler and Gordon Harris will organize this brewing session. The November meeting will discuss stepping up yeast, yeast rinsing and re-using yeast organized by Robert and Royden. The December meeting will discuss recipe

formulation with Mel Thompson (hey, that's me!) and Aaron Share. We are looking forward to much good (and free) beer resulting from these discussions and practical sessions.

And last, let's not forget that officer elections will be on us before we know it. There is no better way to give back to BURP than to serve your fellow BURPers as an officer. So, be thinking about how you can help and seriously think about running for an office. A year in BURP goes by very fast. New blood and new ideas are important to keep an organization dynamic.

Cheers!

The Origins of BURP: The McCoubrey Letter

By Bill Ridgely

As most of you know by now, BURP is celebrating its 30th anniversary this year. The actual date of the 1st official BURP meeting is not lost in history, and this is why we are celebrating the actual 30th anniversary at September's meeting.

I still have in my possession a letter from one D.W. McCoubrey inviting me to an organizational meeting for a new homebrew club (at the time unnamed) in the Washington-Baltimore area. It was roughly typed (yes, there were no word processors back in those prehistoric times) and was postmarked 5 Sep 1981. I recall almost throwing it away, thinking it was just another advertising leaflet. But I opened it up out of curiosity.

Here is the full text of the letter:

Dear Friend of Homebrew,

On Monday, Aug 24, eight homebrewers met at the home of Rick Gaskins in Gaithersburg. At that time, it was determined we should form an organization made up of homebrewers and homebrew patrons from the Washington-Baltimore area.

Four officers were chosen, to hold office until a general election at the beginning of 1982. They

included George Burgess, treasurer, who then left for Europe with our petty cash (he'll be back); Dan McCoubrey, secretary; Kevin Giblin, membership, and Tom Rusnack, activities.

It was agreed that the purpose of the organization should be to compare and trade recipes and homebrews; to promote homebrew, and to celebrate our successes in brewing with occasional parties.

We agreed to meet once a month, at McCoubrey's home in Wheaton.

The first meeting of the formal organization (as yet unnamed, which is to be the first order of business of the meeting) will be held on Sunday, Sept 27 in conjunction with a homebrew and crab feast at the McCoubrey house (12301 Dalewood Drive, Wheaton, MD, 20902). The party will commence at 1:00 p.m. and go as long as the beer and crabs hold out. A meeting of members and prospective members will be held beginning at 12:30. Likely the only pressing business at that time will be the naming of the organization, discussion on whether or not to align with the American Homebrewers' Association, and selecting a date for the next meeting.

You and yours are cordially invited to the crabfeast and requested to show up in time for the meeting if you have any interest in the organization (Beer will be served at the meeting; Crabs come later). RSVP (301) 949-5783.

Enclosed are a map to the party and an informational sheet to be filled out and returned to me at the above address or at the party.

Dan McCoubrey

The short survey attached to the letter (along with the hand drawn map) asked for my name and address, brewing specialties ("Never made the same recipe twice"), favorite brands of malt extracts and yeasts ("M&F, John Bull, Blue Ribbon – actually, anything I could get from Norbert Bender's old homebrew supply operation housed in the back of his curio shop in Fairfax – or from the original Semplex catalog), years of brewing experience ("2"), and what manner of things I made besides beer (multiple choices included wine, bread, cordials, cheese, soft drinks, and "other"). I dutifully filled out the survey and shipped it back, noting that I would try to make the meeting. I didn't. Actually, I never got to any of the early meetings of what would become BURP. I lived near Dumfries, VA, a world away

from the McCoubrey house in Wheaton, and weeknight meetings (standard at the time) were out of the question for me. I kept in touch, though, and finally joined the club when I moved closer to DC in 1985.

Legend has it that at the first meeting, as prospective names were being discussed, someone belched, and everyone thought BURP would be a good acronym for the club. It was then just a matter of putting a name with the acronym. The first attempt, "Brewers Upright Righteous and Pure," didn't go over very well. "Brewers United for Real Potables" was finally proposed by the late George Burgess and was selected as the most appropriate moniker.

Much has transpired since that first BURP meeting, but the club is still alive and well and as active as ever. And several people who attended the first meeting are still in the club – Ralph Bucca, Chuck Popenoe, Bob Frank. I hope all of these folks (as well as all current members) can join us at the September BURP meeting to celebrate our true 30th anniversary.

Cheers!

BURP Turns 30

BURP will celebrate its 30th Anniversary during the September 24th 2011 meeting. We will be celebrating in German Oktoberfest style. So far we have the following food and activities lined up:

- Oktoberfest theme team homebrew competition with the BURP-provided ingredients kit;
- Tim Artz will cook Oktoberfest-themed food (chicken & brats) onsite;
- The Belgian Ale brewed at Jim Busch's house for the 20th anniversary, the 25th anniversary Barleywine made at AJ's house, and the single bomber bottle left of the BURP 10th anniversary beer will be served.

But that is not enough! Not enough, I say to commemorate such an event. We are looking for a volunteer to make an anniversary cake, and we are looking for other activity ideas. Of course we also need help with the event.

If you have ideas, and/or would like to volunteer, send an email to Steve Marler at marler@burp.org.

BURP Apple Harvest And Pressing Sunday, September 25, 2011

By Calvin Perilloux

The cider apples are ripening, and the BURP Apple Harvest and Pressing is still on schedule for Sunday, September 25th. We can't yet predict the weather for that day, but if we get another monsoon, we've also reserved a rain date of Saturday, October 1st. The event is at Distillery Lane Ciderworks just outside Burkittsville, Maryland.

Contact Calvin Perilloux at cperilloux@gmail.com if you'd like to take part in this event, where we pick the apples and help process them into juice for our own cider. If you want apple juice from these pressings, bring your sanitized keg or other suitable container, but also contact Calvin so that we can coordinate with the owners beforehand with all our orders to make sure we have enough. According to Patty at the Cider Works, hard cider apple juice is \$10 per gallon; sweet apple juice is \$7 per gallon. All unpasteurized!

We'll be starting the picking at about 9 AM, so we'll get that done in the morning while a few people help start the presses, and then in heat of the day we will get on to the business of lunch and pressing the rest of the apples.

Any volunteer help for this event would be much appreciated. We need things like tables and canopies for the lunchtime break. Everyone is asked to bring food to share at lunchtime, and samples of cider to share would be very appropriate for this meeting!

For a preview of the cider works, see their website at <http://ciderapples.com/>, and look them up on your favorite mapping product.

Distillery Lane Ciderworks
5533 Gapland Rd
Jefferson, MD 21755

Artz's Craft Enlightenment Update

By Tim Artz, Minister of Enlightenment



Brewing season is upon us, and the educational calendar is ready to ramp up after the summer. 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. So far, three people have sent me an e-mail to say they want to participate in the classes and learn to judge beer. That is a good start, but we would like to get 10 new judges in the class before we open it to non-BURPers. 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.

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.

I have a few volunteers signed up to work on a 30th Anniversary Mead, so that project will kick off very soon. I had an idea to make a braggot with a little bit of past BURP commemorative beers, along with some new wort and "special seasonings". Should be fun. For my own Fall mead making, I plan to make three batches: a pyment with our own Vidal Blanc grapes (making a sack mead similar to a late harvest wine); a dry sack metheglin with absinth herbs (max thujone!); and a med-sweet standard raspberry melomel.

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 Calvin's update in this newsletter for details.

There will not be an educational session at the September meeting, as the educational content for the month is the kit brewing contest and the cider making. I will, however, be pre-cooking marinated chicken and sausages to serve at the party. As with the last Oktoberfest at the Seneca Lake park, we will re-heat the meats on the charcoal grill. Please let me know if you can help take a turn at the grill.

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

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

The new issue of Brew Your Own (Sep 2011) has arrived in the li-beery. The full contents of the issue as well as full text versions of several of the articles should be available on the BYO website at <http://www.byo.com> by the time this newsletter goes to press. The lead article is "Cool New Malts", which details some interesting new malts now coming into the homebrew market. Being a fan of smoked malt, I found the descriptions of Best Malz Smoked Malt and Briess Smoked Malt (which is smoked with cherry wood) of particular interest. Also, with BURP's Real Ale competition coming soon, I found the article on Welsh Ale of special interest. Brewers of UK styles tend to not think about the beers of Wales, but there are some very distinctive products coming out of the area. The article includes 3 recipes (although only one is for a true low-gravity session beer). And finally, with BURP's cider making event coming up in September, the article on making "Ice Cider", the high-alcohol dessert version originating from Quebec, may be of special interest.

I've also received the new issue of Zymurgy (Sep-Oct 2011). You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. Those interested in Saison-style beers (such as the several excellent ones featured at this

year's MASHOUT) will find the lead article fascinating. Titled "Beer from Your Backyard" and written by Drew Beechum, the article discusses how homebrewers can create their own "farmhouse" ales using ingredients indigenous to their own regions. His experiments include brewing a single wort and fermenting it with 13 different commercially-available "farmhouse" yeasts. The results are well worth a read. There's also an interesting article on "flip", a sweet barley malt concoction from colonial times served warm and used more for sustenance than for quenching thirst. The drink was safer to consume than water, since boiling destroyed the nasty bacteria common in nearly all water at the time. The "online extra" this month is "Bold Beer Reductions from a Munich Cooking School" by longtime beer writer Horst Dornbusch. Included are instructions for making a basic beer reduction followed by four different recipes which use it as an ingredient.

The latest Aug-Sep 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".

Looking for good recipes for Porter or for other Real Ale styles? 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

Attention all Real Ale brewers

September is when BURP's Real Ale brewers should begin to start making plans for brewing their entries for the November BURP Real Ale Festival (11/12). If you are looking for inspiration, check out the style guide lines for the event at <http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>

So get brewing, NOW!

MASHOUT 2011 Report

By Bill Ridgely

The 24th annual MASHOUT began once again on “Stealth Thursday”, the day nearly half of all campers arrive despite the fact that the event doesn’t officially begin until Friday. The weather was warm but not stifling, and folks began settling in for a festive weekend. By evening, as we were all enjoying a fine “taco and margarita bar” at Camp Belch, hosted by John Esparolini, Brian & Gail Matt, and Jeff Chen, things were beginning to rock on Popenoe Mountain. We made the rounds of the various camps, sampled many excellent homebrews, and listened to an entertaining jam session around the campfire with Stephen Conard on a saxophone synthesizer, Charles Popenoe on electric guitar, and Bob Kepler on electric bass.

Friday brought more sunshine and somewhat warmer temperatures. Wendy and I headed to the C&O Canal towpath for a little light bike riding before the day’s activities. With a little help from passersby, we found the brand new Carpendale Rail Trail, which will eventually connect my namesake community of Ridgeley, WV with the canal. The trail followed an abandoned rail grade over the Potomac and then straight through a mountain by way of a scenic (and lighted) old rail tunnel. Because we needed to pick up the pork for the BBQ grill, Wendy and I missed the first scheduled MASHOUT event – the “Sour Hour” sponsored by Jason Heinen, Todd Patton, and the crew from Camp Du Saison. Fortunately, there were plenty of excellent potables left over when we finally arrived back at the site, including a delicious Orange Blossom Honey Wit, several 7+% ABV Saisons, and an amazing Sour Cherry Oud Bruin. At 5:00 PM, we all headed to the top of the campground for the annual *DuClaw Brewing Co* “Firkin Friday”, hosted by DuClaw brewers Jim Wagner & Bo Lenck. This year’s firkin was a double spiced (with coriander and curacao orange) version of DuClaw Sawtooth Witbier – very tasty stuff.



BURPer Alan Hew also contributed a firkin of his excellent English Bitter, so it was great having two gravity fed cask beers on the mountain. Afterward, we headed over to Camp CRABS to enjoy “Fry-Day”, featuring an amazing assortment of deep fat fried vegetable and meat products, including pickles and, yes, tofu. It was quite the culinary experience! Luckily, it was a short walk between “Firkin” and “Fry-Day”, so each taste from the deep fat fryer was followed by another round at the firkins. Following a brief rain delay, Friday’s activities concluded with another excellent performance by *Black Falls*, the Baltimore blues band fronted by longtime homebrewer and beer geek extraordinaire Dominic Cantalupo. Dom and the guys, in their 2nd appearance at MASHOUT, played a terrific variety of blues and rock standards as well as a few originals. By midnight, many people were headed to their tents, but not Rick Garvin and his hearty crew of pork butt rubbers, who prepared 200 lbs of meat for the BBQ grill well into the night.

Friday ended, and Saturday began, in a cloud. It was like pea soup on the mountain until the sun burned the mist away, and another beautiful day ensued. BURP Minister of Culture Wendy Aaronson collected the entries (as well as judges and stewards) for the annual homebrew competition, featuring American interpretations of Light Lager as well as California Common beer. The top scoring beer was a California Common from BURP’s own Mel Thompson (who unfortunately could not attend). A number of folks went on organized and unorganized bike rides, assisted by longtime MASHOUT attendee Doug “Hutch” Hutchins, who rented bikes to several of the riders through his *Cumberland Trails Connection* bike shop. Much of the day was spent socializing, playing volleyball, and drinking a very nice array of homebrews and commercial beers. Five of the latter were served on a large mobile bar set up by Steve Owens, a friend from Frostburg. But Sponsor Coordinator Jeanie Osburn was very

successful this year getting regional breweries to send representatives to the event. There were 20 brewery reps on the mountain, and we all had a great time sampling the wares and talking with the brewers. The full list of corporate sponsors can be seen on the MASHOUT website at

<http://brew.burp.org/Events/MASHOUT/Sponsors.aspx>.

At 3:00, the tribes gathered at Camp CRABS for the annual "Beer and Food Pairing" event. The Baltimore-based club (CRABS is the Chesapeake Real Ale Brewers Society) always brings a ton of great homebrew to MASHOUT and compliments it with excellent food. There were three formal pairings this year, with Indian food as the theme - Smuttynose Old Brown Dog brown ale with potato and pea samosas and tamarind chutney (my personal favorite), Flying Dog Double Dog pale ale with cauliflower curry, and finally CRABS club-brewed imperial stout with Gulab Jamun Indian syrup-soaked donut (seasoned with cardamom and rose water).



It was an extraordinary combination of tastes! The formal pairings were followed by open sharing. CRABS organizer Joel Gallihue pondered the possibilities of holding a beer dinner at an Indian restaurant. It definitely has a lot of potential. I don't believe anyone has done such a thing before.

Back in the pavilion area, pork was being pulled, potatoes and onions were being baked, and side dishes were being brought for one of the true highlights of MASHOUT, the Saturday pot luck barbeque supper. There were so many extraordinary contributions this year – appetizers, salads, chili's, side dishes, and desserts of all types. I couldn't begin to describe all of them. It was a groaning board of epic proportions. And the great weather continued after the meal for announcements, awards, and kudos to all who made the event such a rousing success. After the ceremonies, the adventurous among us gathered at the pavilion to sample four brews produced onsite, the result of

MASHOUT founder Ralph Bucca's challenge to brew a beer at MASHOUT and serve it at the banquet. Ralph's own concoction was based on an African traditional beer and had a rather interesting pea soup consistency. My personal favorite was another African-based SMM (sorghum-millet-maize) indigenous beer contributed by Rick Garvin & Christine Johnbrier. It was slightly tart, pinkish in color, and very appetizing. Wendy and I made a rice-based Himalayan Chang, with starch conversion and fermentation brought about through the use of "phap", a combined yeast/fungus substance similar to Japanese koji (which is used to make Sake). Our beer would have benefited from a bit more dilution but was otherwise drinkable. The most interesting concoction was from Nate Welch of the NOVA Homebrewers. Nate combined a barley malt infusion mash with juice from a watermelon, then fermented it inside the watermelon itself. He served it from the same watermelon, with a tap in the side. It was very tasty and a great presentation!



The evening concluded with a rousing jam session around the campfire (made even better by the large lumberjack candles provided by longtime BURPer John Sedlander). Old timey music filled the air with Pops Popenoe on the fiddle and ukulele accompanied by multi-instrumentalist Bags Howard and a host of other campers. The party continued long into the night.

At 8:00 on Sunday morning, many cooks appeared in the pavilion to prepare and serve an excellent and filling breakfast consisting of bacon, scrapple, eggs, pancakes, and coffee, accompanied by leftover potatoes, onions, and tomatoes from dinner as well as numerous contributions from others (including a couple of standout fruit salads). Soon after, the mountain sadly began to clear, and by noon, the site was nearly empty. As always, there was virtually no trash to clean up, showing total respect by all attending for the beautiful property. It was an excellent time, a great crowd, and wonderful

fellowship on Popenoe Mountain. We're already starting to plan for next year's gala Silver Anniversary 25th MASHOUT!

(Note: A great selection of MASHOUT photos from pro photographer George Hatchell can be seen on his website at <http://georgehatchell.com/maryland-and-mashout-xxiv/>).

MASHOUT 2011 Thank You

By Bill Ridgely, MASHOUT Coordinator



As always, there are many people to thank for making the 24th MASHOUT a rousing success:

* First and foremost, the Popenoe Family for once again allowing us to take over their wonderful mountaintop property for the weekend. Three generations were present on the mountain – our patriarch and matriarch,

Chuck "Pops" Popenoe and his wife Helen, son Charles and his wife Smriti, and the grandkids Rohan & Natasha. Thanks to all of you for letting us take over this beautiful property every August! And special kudos go to Pops for coordinating preparation of the field, purchase of fresh tomatoes for Saturday dinner, and delivery of the port o' pots.

* Property caretaker Ron "Buck" Steele, who works extremely hard every year getting the mountaintop ready for MASHOUT. Buck also helps with logistics, including returning the trailer mounted grill to the rental company. Buck is now also a full-fledged homebrewer and a member of the BURP Club.

* The "Bard of Barbeque" Rick Garvin for coordinating the barbeque team and working hard to make sure the meat is properly prepared, cooked, pulled, and served at the Saturday night supper. This involves an incredible amount of work, and we all owe Rick a debt of gratitude for taking the responsibility every year. Many thanks also to Bob Kepler for contributing the incredible rub that was used on the pork.

* Bob and Kathleen Warriner for once again coordinating the MASHOUT check-in table (and thanks

also to all those who volunteered their time to man the check-in table over the weekend). Bob & Kathleen celebrated their 10th wedding anniversary on the mountain this year. Congratulations to both on 10 happy years together (and may you have many more celebrations with us on the mountaintop)!

* Jeanie Osburn for serving as commercial Sponsors Coordinator for the 3rd year in a row. Jeanie worked hard to make sure all brewer needs were accommodated and there was excellent commercial beer on the mountain to complement the abundance of homebrew. And special thanks to all of the contributing brewers as well (see <http://brew.burp.org/Events/MASHOUT/Sponsors.aspx> for the complete list of contributors).

* BURPer Steve Owens (who lives near Cumberland and doesn't make many meetings) for contributing his awesome 5-tap trailer-mounted bar to the event (plus a large tarp under which to place it). This was the 3rd year for this wonderful bar, a great addition to the MASHOUT commercial beer scene.

* Culture Minister Wendy Aaronson for coordinating and running the Saturday homebrew competition, not an easy task considering judges had to be coaxed to volunteer their time for the event. Wendy also coordinated both the Saturday night dinner and the Sunday morning breakfast.

* Jamie Langlie and Mac McEwen for creating the "7th Annual Popenoe Mountain Pub Quiz". A fun time was had by all answering some whimsical and, in many cases, difficult questions. Special thanks also to both Jamie & Paul Langlie for making sure all of the port o' pots were lighted each evening (sounds like a small thing, but it's really nice to not have to carry a flashlight each time you need to make one of those late night visits).

* Our "Water Coordinators" Aaron Share & Jennifer Weber, both new to the MASHOUT Team this year. Aaron and Jen worked hard bringing water to the site from Rocky Gap State Park and also helped out in numerous other ways over the course of the weekend. I was very happy to have them as an integral part of this event and hope they'll remain active in both BURP activities and in planning for next year's MASHOUT.

* Our friends at [Maryland Homebrew](#) in Columbia, MD and [The Flying Barrel](#) in Frederick, MD for contributing prizes to the homebrew competition.

I'd also like to acknowledge several individuals and groups that organized and conducted special events at MASHOUT this year:

* Jason Heinen, Todd Patton, and Ben Schwalb (among other denizens of Camp du Saison) for putting on an excellent "Sour Hour" Friday afternoon. These

guys make some of the best sour, funky, and unorthodox beers I've ever tasted!

* Jim Wagner & Bo Lenck from *DuClaw Brewing Co* for their annual "Firkin Friday" event, where a firkin of very special ale is tapped for everyone's enjoyment. This year's nectar was a double-spiced version of DuClaw "Sawtooth Witbier". And thanks also to BURPer Alan Hew, who contributed a firkin of his own excellent English Bitter to this year's event.

* All of the great folks from Camp CRABS (the Chesapeake Real Ale Brewers Society), who not only contribute an incredible amount of great homebrew to the event but also put on two excellent food events each year – a food compliment to "Firkin Friday" and a fantastic "Beer and Food Pairing" held every MASHOUT Saturday. Special kudos for the latter event go to Joel & Mark Gallihue, Jeff Adelsburger, Ty Ming, and Brandon "Milhouse" Miller, who created and then executed the concept of pairing beer and Indian food. It was extremely well done and greatly appreciated by all.

* My old friend (and MASHOUT Founding Father) Ralph Bucca for creating the concept of brewing a beer during MASHOUT and serving it at the Saturday banquet. Ralph has traveled the world in search of strange and unusual indigenous beers, and those of us who participated in this exercise thought it was a pretty cool idea. A lot of folks were introduced to the expansive world of indigenous fermentations at this year's MASHOUT.

As always, I'm sure I've left some people out, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning.

And finally, thanks to all those BURPers who served on the MASHOUT Planning Committee! We always try to make the planning process fun, and everybody works really well together.

I can hardly wait for next year's gala Silver Anniversary MASHOUT!

Cheers, Bill

7th Annual Popenoe Mountain Pub Quiz Winners

By Jamie Langlie

Our 2011 MASHOUT Pub Quiz consisted of six categories of ten questions each, for a total of a possible 60 points + 5 extra credit opportunities. Eight teams submitted entries. Categories were:

- Born in the Big Easy
- Lincoln or Ford?
- Bonnie Scotland
- Real Ale Connections
- Civil War Snapshots
- Literary Watering Holes

1st Place with 35 Points

The Westies: Troy Pryor, Bill Prewitt, Jim Kelly, and Ron Bell

Prize: Cool Supreme Quiz Team Hat with three 750 ml bottles of quality microbrews

2nd Place with 31.5 Points

FOAM: Mike Lamb with Edgar and Cara Radonich
Prize: Two 750 ml bottles of quality microbrews

3rd Place with 29 Points

The BURP-ENOES: Chuck "Pops" Popenoe with Helen P., Charles Popenoe III with Smriti Popenoe, and Laxmi Laxman

Prize: One 750 ml quality bottle of quality microbrew

Thanks to everyone who participated – looking forward to 2012!



First Prize Pub Quiz winners – L-R, Troy Pryor, Bill "Clem" Prewitt, and (far right) Jim Kelly, accompanied by Pub Quiz administrators Jamie & Paul Langlie. Not shown – Ron Bell.

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.

August Competition: We had an excellent multi-club homebrew competition at this year's MASHOUT on Popenoe Mountain! The style categories were American Lager ([Cat 1A-C](#)) and California Common ([Cat 7B](#)). Seven beers were entered representing 3 homebrew clubs: Team Aaronridge (BURP – Cal. Common), Ralph Bucca (BURP – Cal. Common), Joel Gallihue (CRABS – Standard American Lager), Tony Huckestein (Wootown Brewers – Light American Lager), Bob King (BURP – Cal. Common), Calvin Perilloux (BURP – Cal. Common), and Mel Thompson (BURP – Cal. Common). Many thanks go to our judges, Andy Anderson of BURP and Chris Mallon of *Heavy Seas Brewing Co*, and to our steward, Esther King. The winning brewers were: 1st place, Mel Thompson (BURP), 2nd place, Bob King (BURP) and 3rd place, Joel Gallihue (CRABS). A very special thank you goes to our prize sponsors, [Maryland Homebrew](#) from Columbia, MD (gift certificates for 1st and 2nd place) and [The Flying Barrel](#) from Frederick, MD (gift certificate for 3rd place). Your continuing support of this event is always greatly appreciated!

Upcoming Competitions:

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. Every team who received a kit is expected to bring at least 3 gallons of beer, preferably in a keg. We will be contacting you for registration information. 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.

October: We will have a porter competition in October. Please refer to the style guidelines at [Porter - Cat 12](#). For recipe ideas, there are several books in the BURP library. Contact [Bill Ridgely](#).

November: BURP's 15th annual Real Ale Competition is scheduled for November 11, which means it is time to start thinking about brewing all those tasty real ales. This is a keg competition only and you must enter at least two gallons of ale for the event. Unlike many commercial Real Ale events, only truly English and Scottish beer styles will be represented in this competition.

January 2012: It's not too early to start thinking about the BURP/Wort Hogs Club Challenge! The style is Imperial. This will be a fun competition to determine who will reign Imperial. For this competition you can enter a beer if it falls into one of these categories: Baltic Imperial Porter 12C, Russian Imperial Stout 13F, and Imperial IPA 14C. More details will be forthcoming as we move into the Fall brewing season.

Brewer of the Year (BOTY)

While the results from Spirit of Free Beer have not yet been tallied, the BOTY competition has tightened considerably following the July and August competitions. Tim Artz now catapults into the lead following his sweep of the mead competition in July. Tim now has 16 BOTY points. Mike Evans moves into second place with 15 BOTY points, and Team Aaronridge moves into third with 13 BOTY points. Chris Sowell is close behind with 12 points. More competitions are coming up, so the race is not over yet.

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

Beer In Manhattan

By Andy Anderson



Greetings,

For almost all of 2010, I wrote a monthly column on English & European beer. Since returning to DC at the end of 2010, I have not written any more columns. But recently Kathy and I spent a few days in New York City, and after doing the research, I figured I ought to pass

along some of my observations. As always, feel free to disregard at your discretion.

First, a few general observations on beer in NYC:

1. Good beer is easier to find. I'm not necessarily saying good "beer bars" are easy to find, but the plethora of new breweries, plus the surge of bar owners to "keep up with the Jones", all means that the consumer can find quite a few places with a large selection of good beer.
2. For as much as I am a Luddite, I have to admit that a smart-phone with apps for mapping, subway stations, and beer bars is quite helpful.
3. For as many bars as can be found with a wide range of beer selections, there are really only a few true beer-bars in New York (I realize that is simply a subjective opinion on my part).
4. Aside from addresses that I list, everything else is just my opinion and not meant to be fact. Similarly, the only constant is change, so this article is probably already out of date.
5. While I found some nice places in Brooklyn, I did not spend enough time there, so what I will focus on in this article is just Manhattan.

Beer-bars

There are quite a few bars to be found in NYC that offer 15+ draft beers and 50+ bottled beers, however that does not necessarily make them, IMHO, a real beer-bar. Some places are more of a restaurant, with a large beer selection, while some may have a lot of beer selections, but the staff may not really know or appreciate what they serve. I don't mean this explanation to be derogatory or negative in general, but rather I'm just stating that few places focus exclusively on beer. From my perspective, there are only 5 exceptional beer bars in Manhattan. In alphabetical order:

Blind Tiger 281 Bleeker St

<http://www.blindtigeralehouse.com/>

d.b.a. 41 First Ave

<http://www.drinkgoodstuff.com/ny/default.asp>

Ginger Man 11 East 36th St

<http://www.gingerman-ny.com/>

The Pony Bar 637 10th Ave

<http://www.theponybar.com/>

Rattle 'N' Hum 14 East 33rd St

<http://rattlenhumbarnyc.com/>

Actually, of those 5, The Ginger Man is a bit different than the others. The other 4 are rather tight for space and truly focus just on the beer, but The Ginger Man also does pretty decent food and is a bit more spacious. You don't have to be a beer geek to feel at home in The Ginger Man, but it really helps for the other 4 bars.



Heartland Breweries

There are seven of these "brewpubs" located throughout Manhattan. I say "brewpubs" because they no longer brew on premises, as it became more cost-effective to replace the brewery equipment with tables, and ship in the beer from Brooklyn. The last time I was up this



way, around 5 years ago, I found them marginally acceptable, but not this time. I walked into one, studied

the beer list, and walked away thirsty. Life's too short to drink crappy beer. However, if you really want apricot beer, that is their seasonal focus this year.

Neighborhoods

Manhattan can really be broken down geographically by neighborhoods. So it helps to group some of the better bars by the neighborhood in which they are found. For



example, in the East Village you can find 4 good pubs all along one block (McSorley's, Burp Castle, Jimmy's No. 43, & Standings), with Hop Devil Grill & Belgian Room, Zum Schneider Restaurant & Biergarten, and d.b.a just a few blocks away. So, if you are planning a pub crawl, it would sense a pub-dense area such as the East Village for your target. But be aware that there may be common themes that might hurt your pub crawl. For example, for the pubs listed in this paragraph, only d.b.a. is open before 5 PM on a weekday. So you really wouldn't want to start an East Village pub crawl until the evening.

Change

Nothing lasts forever, and aside from McSorley's, that holds true for bars as well. For example, on the Upper East Side, one place I had read about a fair bit was David Copperfield's. But when I went there, I was somewhat less than impressed. It turns out that a new place opened up just a few blocks away (John Woods Foundry, <http://www.joneswoodfoundry.com/>) and one of the better David Copperfield bartenders had moved to the new pub. Also, a few blocks away, just next to the Czech consulate on 73rd street, a new bar opened a couple of months ago which makes a secular religion out of Pilsner Urquell (poured in four different variations!) called Hospoda (<http://www.hospodanyc.com/>). In addition, there is a brand new brewpub-on-the-roof called Birreria (<http://eatalyny.com/eat/birreria>), associated with Dogfish, which is located above Manhattan's Eataly (23rd & 5th Ave). So I am fully aware

that any recommendations I make may already be out of date!

Other Manhattan pubs to check out:

David Copperfield's

1394 York Ave.

Burp Castle

41 E. 7th St. Between 2nd & 3rd Ave.

Peculier Pub

145 Bleecker St

Zum Schneider Restaurant & Biergarten

107 Avenue C (at 7th St.)

Hospoda

321 East 73rd Street

Gramercy Tavern

42 East 20th St.

BXL Café

125 West 43rd St

Waterfront Alehouse

540 2nd Avenue

McSorley's

15 E. Seventh Street

Jimmy's No.43

43 East 7th St. (Basement)

Standings

43 East 7th St.

St. Andrews Pub

140 West 46th Street

Vol De Nuit

148 West 4th Street

Cheers, Andy

Former Washington Area Brewers Open Own Brewery

In the shadow of Cinderella's Castle, an old brewery has opened once again. The owners and brewers are Barbara & Greg Gerovac, friends of Bill and Christine Newman. If their names sound familiar to you, that is because they used to brew in the shadow of the Capital. Barbara brewed at Founders in Old Town and Greg at Sweetwater Tavern in Sterling. Since leaving the Washington area they both have been brewing in Southern California. Most recently Barbara brewed at Union Cattle Company in Hermosa Beach, and Greg at Huntington Beach Brewing Company. The Gerovacs have been working on making Anaheim Brewery a reality for years. The first Anaheim Brewery opened in

1870, and Prohibition brought it to a close in 1920. The brewery has taken over a building that once housed a Sunkist Packing House and Packard auto dealership in the Anaheim historic district. Their inaugural beers include *Anaheim Red Ale*, *Anaheim Gold Lager*, *Anaheim hefeweizen*, and *Anaheim 1888 California Common*. Anaheim Brewery has a tasting room and is located at 336 S. Anaheim Blvd., Anaheim, CA.

anaheimbrew.com.

Thanks to Bud Hensgen for volunteering to conduct the September 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

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



BURP Prosperity Report

By Mark E. Hogenmiller Minister of Prosperity



Charity of the Month –
September 2011

The charity for September will be Honor Flights, with 50% of the raffle donations going to them! This is the organization that greets WWII veterans coming to DC to see the WWII memorial built in their honor. For many veterans this is chance of a lifetime, one they have been waiting on for 60

years.

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 prosperity@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

2011 BURP OFFICERS

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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.

BURP News Editor
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