



# BURP NEWS

**DOES  
BEER  
LIKE  
BEING  
DRUNK?**

The Official Newsletter of  
**BREWERS UNITED FOR REAL POTABLES**  
"So Many Brews So Little Time"

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**July 1996**

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- July 27      Brewing Battle of the Sexes and Meeting at Alice & Jim Davis's home
- August 3      Deadline for August/September BURP News
- Because the September Meeting is only 2 weeks after MASHOUT, there will be a single BURPNews for August and September.**
- August 15      Deadline for entering Montgomery County Fair's homebrew competition (Judging on August 18)
- August 23-25      Mashout and Lawnmower beer competition
- September 8      Meeting at Rod Rydlun's home
- September 14-15      Mid-Atlantic Beer and Food Festival

## BURP Promotional Items

The club still has a few BURP glasses and T-Shirts for sale. Get yours before we run out they could be collectors items in a few months. See Larry Koch or Doug Kruth at the next meeting.

*BURP News* is the official newsletter of Brewers United for Real Potables. BURP is dedicated to promoting homebrewing. Annual dues are \$15 for individuals and \$20 for couples. If you care about the beer you drink, join BURP. Please submit new memberships, changes of address, and corrections to BURP, 7430 Gene Street, Alexandria, VA 22310. Articles for the BURP news should be delivered on diskette or paper to the Editor (address is in the masthead) or uploaded to the Enlightened BBS at (703)370-9528. Microsoft Word or text format is preferred.

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## Koch's Korner

Larry Koch, your Fearless Leader

Trish and I enjoyed hosting the June meeting. The weather was as promised.

We're off to the Great British Beer Festival with Tom and Colleen Cannon, Mark and Barb Stevens and Rick Garvin.

Mashout '96 is shaping up nicely (see Bill's article).

See you at Alice and Jim Davis's July 27 at Lake Barcroft.




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## BURP Officers

| Office                 | Officer                      | Phone                                |
|------------------------|------------------------------|--------------------------------------|
| Fearless Leader        | Larry Koch                   | (301) 587-5293 H                     |
| Minister of Education  | Wendy Aaronson               | (301) 762-6523 H<br>(301) 594-5649 W |
| Ministers of Culture   | Becky & Dave Pyle            | (703) 273-2108 H                     |
| Ministers of Truth     | Bruce Feist<br>Polly Goldman | (703) 370-9509 H                     |
| Minister of Propaganda | Bill Ridgely                 | (703) 971-5744 H<br>(301) 827-1391 W |
| Minister of Finance    | Doug Kruth                   | (703) 671-0857 H                     |
| Liberian               | Bob Cooke                    | (703) 451-1540 H                     |



Randy Paul plays with Larry and Trish's Hops at the June Meeting

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## Competition Information

Dave & Becky Pyle

Thanks to all who entered the Wheat Competition! We had a great turnout of 14 entries.

1st Place - Greg and Tina Griffin with a Weizen

2nd Place - Jim Caldwell with a Berliner Weisse

3rd Place - MALT with a Hefeweizen

### August's Competition: Lawn Mower Beer

Style Guidelines:

This competition will be held at the Mashout. I think the name speaks for itself. A beer on the lighter side that goes down easy. I know that everyone has a different idea of what a Lawn Mower Beer should be so with any luck we hope to see some variety.

### July's Competition: Brewing Battle of the Sexes

Style Guidelines:

Anything goes.

This is a fun competition. It is totally open ended. Any style is fine. Extract or all grain can be brewed.

The one rule is you can't make this beer alone. You must have a partner or partners for this brew and as the name indicates it's boys against the girls.

This competition will be judged at a best of show table.

### Competition Schedule for the Upcoming Year

|           |                                  |
|-----------|----------------------------------|
| July      | Brewing Battle of the Sexes      |
| August    | Lawn Mower Beer                  |
| September | Oktoberfest/Marzen               |
| October   | Weird Beer                       |
| November  | Belgian                          |
| December  | Holiday Banquet - No Competition |
| January   | Pale Ale                         |
| February  | Stout                            |
| March     | Alt                              |
| April     | Bock                             |
| May       | Pilsner                          |
| June      | Wheat                            |

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## BJCP Exam Preparation Course

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Wendy Aaronson

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Over the past two years, I have focused education on a series of beer style sessions and technical workshops. The intent was to provide a more in-depth discussion of each area to appeal to individuals who may want to take the BJCP exam as well as individuals who just wanted to learn more about beer. Now that there is a new format for the BJCP exam, we have almost covered each beer style in these two years, and it appears that there is sufficient interest in taking the exam, it is time to offer a BJCP Exam Preparation Course. So, I cornered Scott Bickham at a meeting and asked his assistance in developing an outline for the course. Scott has outlined an eleven session course that will undoubtedly help each of the participants to pass the exam.

There will be 3 general sessions given by Scott to discuss the exam, taste doctored beers and provide an opportunity to practice judging. The other 8 sessions will be tasting sessions, and for the most part be limited to approximately 10 people per session. These sessions will be led by a BJCP judge. 8-10 beers will be tasted during these sessions and the discussion will focus on ingredients and the brewing process.

The first general session will be about the BJCP exam. Scott will provide an overview of the exam and distribute Greg Walz's study guide. The second general session is the doctor beer session. This has been offered before and is very popular. A neutral beer will be doctored with chemicals and Scott will lead the group in identifying these flavors and discuss what causes them. In the third general session, you will practice judging real beer and actually take an abbreviated exam. This session will help you identify areas that require additional study.

The tasting sessions are as follows: 1) Pale ale, IPA (American and English), and bitter; 2) Stout and porter; 3) Strong ale, old ale, barley wine, Scottish ale, and brown ale; 4) Belgian ales; 5) Amber and dark lagers; 6) Light lager - pilsner, export, Munich helles; 7) Wheat beer (German and American) and Lambics; and, 8) Kolsch, alt, cream ale, and American lager.

As you know, beer and good people are a great party but create a chaotic learning session. For this reason, and to accommodate everyone who is interested in the entire course as well as those individuals who may want to attend a portion of the tasting sessions, we will divide the group to keep these sessions controllable. Leaders and locations have not been identified, but it may be possible to have Virginia and Maryland groups to reduce the nightmare of moving through rush hour traffic.

Although the location and date of each session has not been determined, the sessions will be scheduled on weekday evenings from 7-10:00 p.m. every two weeks and be held at members' homes. The first session is planned for August 13, location to be announced (may be BrewMasters in Rockville). The Doctor Beer and tasting sessions will begin in mid-September. Paul and Jamie Langlie have also offered to host tasting sessions in their Kensington, MD home. The cost for all eleven sessions will be \$50. If not signing up for the entire course, the Doctor Beer session and the tasting sessions are \$7 per session. All checks should be made payable to BURP. If not signing up for the course, please indicate on the check which sessions you want to attend. Send checks to: Wendy Aaronson, 704 Woodburn Rd. Rockville, MD 20851.

If you need additional information or you have a home that can accommodate 10-20 people comfortably, you are reasonably close to the Beltway, and you would like to host the general or tasting sessions, please call me at 301-762-6523.

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## New Members

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We missed our traditional welcome column last month, so we've got some catching up to do.

A big BURP welcome this month to David & Cassandra Adams of Manassas, Bill Cavender & Mary Cuddy of Alexandria, Eric Clem of Centreville, Chris Costa of Silver Spring, Heather Curran & Duff Shaw of Kensington, David Derricotte of Silver Spring, Robert Kohut & Cheryl Kothrade of Falls Church, Doug Laine of Arlington, Mark & Tricia Loveland of the District, Ed McCeney of Laurel, and Victor Winnard of College Park.

Hope to see you all at upcoming meetings!

## BURP Club Prizes

The club is always looking for new bigger and better prizes to randomly hand out to those who graciously donate their hard earned dollars to the club. You have seen the usual t-shirt, beer, glasses, and posters which we will always appreciate but we continue to look for the rare items like trays, macadamia nut treats, and MABFF T-Shirts. The bottom line here is that we are looking for members to keep an eye out for items that you might find interesting and that you may not mind taking home after a meeting with you (if you happen to be the lucky random recipient). If you travel locally or afar and run across these items pick them up and the club will reimburse you for them. Just see Doug Kruth our Minister of Finance when you bring the items to the next meeting. **Receipts are required!**



## Treasurer's Chest

Doug Kruth  
dkruth@us.oracle.com

Club Finances for the period 1-JUN-96 through 27-JUN-96

### Income Statement

6/1/96 Through 6/27/96

#### Category

#### Inc/Exp

##### Income

|            |        |
|------------|--------|
| Conference | \$1194 |
| Donations  | \$453  |
| Membership | \$550  |
| Promotions | \$40   |

*Total Income*            \$2237

##### Expenses

|                       |               |
|-----------------------|---------------|
| Conference            | \$1025        |
| <i>Total Expenses</i> | <u>\$1025</u> |

Total Inc/Exp            +\$1212

#### BURP Account Balances

5/25/1996

|                  |               |
|------------------|---------------|
| Cash             | \$0           |
| Payable          | \$0           |
| Receivable       | \$88          |
| Savings          | \$3,000       |
| Checking         | <u>\$5454</u> |
| <i>Net Worth</i> | \$8542        |

### Club Expense Policy

Expenses incurred by individuals for BURP will be reimbursed only when accompanied by an original receipt for the expense. There will be no exceptions to this policy. With our incorporation it will be even more important to document our cash flow for tax purposes.

Expenses in excess of \$50.00 that are not typical or recurring expenses (such as the newsletter) should be discussed with either Larry Koch or me before being incurred.

## MALT Tasting: BURPers Invited

Scott Philbrook  
Scott.Philbrook@cmail.irs.gov

I just joined BURP, but I have been a member of MALT (Maryland Ale & Lager Technicians) out of Bowie for over a year. I was at BURP's Xmas party in '94 and had a blast.

Anyway, that said, I'm hosting a MALT tasting / tiki-torch lawn party at my house August 17, 7:00 PM. The Gaithersburg brewing club is also going to be invited. Beer judging will be available if brewers want to submit beers for this - otherwise, its a tasting / party. We would like to open it up for BURP members.

We are providing food, plates, cups, etc. and are asking for \$4 each + beer with RSVP or \$5 at the door + beer. Those bringing a 5 gallon keg for the party will not be charged. We will have a 6 tap keg spigot board and names of brews and brewers can be engraved on plaques if we are notified ahead of time. I have thrown two of these before and they were blasts. My wife and I are party animals and it will probably go late. Anyone too tanked to drive is welcome to crash at the house.

## June Meeting Report

Jonathan Feist

While I was writhing in pain on Larry and Trish's backyard grass, after eating one of the harmless-looking hors d'oeuvres marked "extremely hot," I was told that at a previous BURP meeting, Lynn Ashley had contributed a similar dish that actually gave an experienced, respectable BURPer a nosebleed. I mention this preemptively, to silence any of my detractors who may be tempted to scoff at these notes being written by a relative newcomer — technically, actually only a guest BURPer.

But it is high time that you people had the benefit of an outsider, to reveal the truth of how well-swaddled be the emperor. I will mention that I am no stranger to combustible comestible vegetables. My respectably adventurous palate has historically been inclined towards the more fiery of the Asian and Mexican cuisines. Though I hesitate to brag, I have, on occasion, eaten entire teaspoonfuls of straight wasabi without flinching, and once, upon mistakenly attempting to eat the lime coating of a thousand year old egg, I had a second — and even a third — bite

before deciding that my disinclination towards it was due to the thing's inedibility, rather than to any of my own cultural bias. The lime (or was it lye?) surrounding the egg actually blistered my mouth; the aforementioned demonic hors d'oeuvre has, in fact, been the only thing I have ever tasted that even came close.

And yes, I have to admit that the first thing I said after munching the infernal plugged pepper was, "It's hot, but it still has a nice flavor." To which a neighboring buffet buzzard said, "You think it's hot now? Wait a few minutes." And then the person to his left added, sadly, "I ate one twenty minutes ago and I still can't taste a thing."

Moments later, during the ensuing cold sweat and apparent hallucination (I thought I saw a row of twenty-foot tall hop vines, with Randy Paul in front of them saying, "And I shall now demonstrate the technique, "dry-hopping," and then dunking a length of the towering vine itself into his beer), I remembered a conversation which I overheard at the Spirit of Free Beer, where I served as a steward (Bruce and Polly keep me locked in their basement most of the time, though they occasionally let me out for things like yard work, serving drinks, and taking notes at BURP events, etc. But I digress...). I was taken aback to hear that, regarding someone's entry, the group concluded that the brew was distinguished by "latrine, slightly fecal overtones."

I was much further taken aback upon realizing that they meant this as a GOOD thing. Granted, I have lived in Boston for the past 10 years or so, but I suspect that even here, south of the Mason-Dixon Line, this is NOT considered normal.

At any rate, I have been asked to review the meeting, both for the benefit of all who were not present, and to give those who were present something to look back on, in years to come, while nostalgically reading through their BURP scrapbook — or better yet, through a leather-bound volume of collected BURP News newsletters (the publication of which I am sure Polly has discussed with several publishers). Here then, is basically how the meeting went.

Somewhere around sixty or so BURPers showed up at Larry and Trish Koch's house and drank lots of beer and ate lots of food — some toxic, some not, but all very tasty, and certainly all well thought out. While people weren't writhing about on the grass, in excruciated pain from the peppers, they may have been paying attention to the raffle, in which seemingly half the membership won something pretty neat, and the other half kept winning the same set of coasters or the growler pack that doesn't seem to fit anyone's growler, and then redonating them again for another drawing. I am also informed that the hostess dog Stella was briefly the holder of a winning raffle ticket, but sadly mislaid it, probably when tending to one of my unfortunate fellow pepper-tasters (or more likely, hoping to snarf a leftover stuffed grape leaf (or perhaps some yummy noodle salad or smoked fish) in the highly likely event that the aforementioned unfortunate snacker keeled over entirely).

My question is whether the same stack of coasters has been raffled off at every BURP meeting and then redonated in time for the next one. My other question is why these events are called "meetings" when they are really PARTIES. Face facts, folks. While you may think it sounds like you are doing some sort of important business, by calling such gatherings "meetings," what you are really doing is munching food that is more tasty than healthy, and drinking beer — lots and lots of beer.

The only remotely businesslike function was the Wheat Beer Competition, which was won handily by Greg and Tina Griffin. And it is more than clear to me that you compulsive beer crafters only go through the rigmarole of your freakishly advanced zymurgical educations in order to have the vocabulary to more easily silence those who may scoff at you, while you sit around and drink beer all day. Meeting, my eye.

The thought occurs to me, in conclusion, that the establishment may have gotten wind of the fact that, as a homeless, unemployed musician, I am likely to stuff my pockets with various meeting tasties, just in case things take a turn for the worse, thus leaving the two human hosts plus Stella and the cat without a recompensatory left-over. The inclusion of the toxic vegetables could therefore have been a kind of repellent against such behavior on my part. But the flaw in this theory is evident when one considers how much beer was required to extinguish the resulting fire, and I find it hard to believe that any of you would sacrifice beer for the sake of a few measly snacks.

More likely, it was your intention the whole time to come up with YET ANOTHER excuse for drinking more beer. Where will it ever stop, I wonder? Though, the truth be known, I would be hard pressed to come up with a better way to spend a Saturday afternoon.

Well, more than one, anyway.



Delano DuGarm eats his scoresheets in his excitement over walking off with the heaviest prize at the Spirit of Free Beer Awards Ceremony.

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## BURP Li-beer-y

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Bob Cooke

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The BURP libeery has an interesting assortment of beer-related books, magazines, and newsletters. The following books are available for use by the general membership:

| <u>Title</u>  | <u>Author</u>        |  |                                 |
|---|----------------------|--|---------------------------------|
| Advanced Home Brewing   | Shales, Ken          | Brewing Water                                      | deLange, A.J.                   |
| All About Beer  | Porter, John         | notes from BURP class on Apr 28, 96                |                                 |
| Amateur Brewer, The vol 7, 11, 12                                   | Eckhart, Fred        | Capital Ale  | Protz, Roger                    |
| American Homebrewers Association Seventh Annual                     |                      | Traditional Beer - A London Guide                  |                                 |
| National Homebrew Conference, 1985 and Judges Certification Program |                      | Classic Beer Style Series #6                       | Rajotte, Pierre                 |
| Beer & Bar Atlas  | Baker, Pat           | Belgian Ale  |                                 |
| Mountaintops for the wandering Beer Drinker                         |                      | Complete Joy of Home Brewing, The                  | Papazian, Charlie               |
| Beer and Brewing  | MacDonald Guidelines | Connoisseur's Guide to Beer, The                   | Robertson, James D              |
| Beer Book, The  | Andersen, Will       | Cooking with Beer                                  | Fahy, Carole                    |
| An Illustrated Guide to American Breweriana                         |                      | Coors, Taste of the West                           |                                 |
| Beer Can Collector's Bible  | Martells, Jack       | Curiosities of Ale & Beer, The                     | Bickerdyke, John                |
| Beer Cuisine  | Harlow, Jay          | Death of the English Pub, The                      | Hutt, Christopher               |
| A Cookbook for Beer Lovers  |                      | English Pub, The                                   | Whipple & Anderson              |
| Beer Drinker's Guide to the Bars of Reading                         | Kroge and Donnigan   | Good Beer Guide - 1980                             | CAMRA                           |
| Beer Is Best  | Watney, John         | Good Beer Guide - 1984                             | CAMRA                           |
| A History of Beer   |                      | Good Beer Guide - 1985                             | CAMRA                           |
| Beer Judge Certification Exam Study Guide                           | Cox, Chuck           | Gourmet Guide to Beer                              | Hillman, Howard                 |
| Beer Naturally  | Hardman & Bergstrom  | Great American Beer Book, The                      | Robertson, James D              |
| Beer Trivia   | Bull, Donald         | Guide to Better Wine and Beer Making for Beginners | Triiton, S M                    |
| 500 questions & answers about the world's most popular drink        |                      | Guide to London's Best Pubs                        | Green                           |
| Beers of Britain  | Gregory & Knock      | Happy Brewer, The                                  | Newsom, W                       |
| Beers of North America  | Yenne, Bill          | principles and practice of home brewing            |                                 |
| Better Beer & How to Brew It  | Reese, M.            | Hearty Soups                                       | Bon Appetit Homestyle Cooking   |
| Big Book of Brewing, The  | Line, Dave           | Hints on Home Brewing                              | "Amateur Winemaker" Publication |
| Brew Free or Die  | Loysen (editor)      | Home Beermaking                                    | Moore, William                  |
| Beer and Brewing Volume 11  |                      | The Complete Beginner's Guidebook                  |                                 |
| 13th Ann. Nat'l Conf on Quality Beer & Brewing                      |                      | Home Brewing for Americans                         | Miller, David                   |
| Brew Your Favorite Pub Beers  | Belt, T Edwin        | Home Brewing Simplified                            | Jones, Dean                     |
| Brewing Beers Like Those You Buy                                    | Line, Dave           | Imitation Commercial Beer Recipes                  | McTyre & Morgan                 |
| Brewing Better Beers  | Shales, Ken          | International Book of Beer Labels, Mats & Coasters | Osborne & Pipe                  |
|   |                      | Japanese Cooking                                   | Martin, Peter & Joan            |
|   |                      | Making Mead  | Acton & Duncan                  |
|   |                      | Making Mead  | Acton & Duncan                  |

|  |                                     |
|--|-------------------------------------|
| Making Your Own Wine and Beer  | Turner, Ben                         |
| Mick's Beer Guide  | Kipp, Mick                          |
| New Brew it Yourself, The<br>Complete Guide to Home Brewing  | Beadle,<br>Leigh                    |
| One-Dish Suppers   | Bon Appetit<br>Homestyle<br>Cooking |
| Perlick Brewery Fittings   |                                     |
| Perlick Tapping Hardware   |                                     |
| Pocket Bartenders Guide, The<br>Everything you need to know about:<br>drinks, mixers, wines, beers         | Simon &<br>Schuster                 |
| Pocket Guide to Beer, The<br>A discriminating guide to the world's<br>finest brews                         | Jackson,<br>Michael                 |
| Practical Beermaking for beginners   | Weathers,<br>Jim                    |
| Pubs of London, Alka-Seltzer guide to the<br>Pulling a Fast One<br>What the brewers have done to your beer | Smith, R M<br>Protz, Roger          |
| Quality Brewing<br>A Guidebook for the Home Production of<br>Fine Beers                                    | Burch,<br>Byron                     |
| Real Beer in London  |                                     |
| Real Beer in London (1979)   | CAMRA                               |
| Real Draught Beer<br>The Penguin Guide to  | Dunn,<br>Michael                    |
| Taster's Guide to Beer, The<br>Brews & Breweries of the World  | Weiner,<br>Michael                  |
| Whitbread Hop Farm<br>souvenir brochure  |                                     |
| Wine and Beer Making Simplified  | Bravery, H                          |

Despite the foolishness for which your esteemed libeerian is well known, he does not intend to bring each book to every meeting. Consequently, if you wish to borrow any of these books, call Bob Cooke at (703) 451-1540 (H), (703) 325-0796 (W), or e-mail COOKE@HQ.DNA.MIL to arrange a rendezvous with the publication of your choice.

Listings of other holdings in the BURP libeery will be published sometime. Stay tuned for further details.

### Intrepid Reporter Needed

Your newsletter editors will be at the Gilroy Garlic Festival instead of the July BURP meeting. We need a volunteer to be the meeting reporter. Otherwise, no one will know what happened! Call (703) 370-9509 to see your byline over your defamatory rendition of the meeting.

## South African Oddysey

### Part 1 -The Amateur Brewing Association

By Bill Ridgely

Homebrewers are much the same the world over, and this was brought home once again when Wendy and I visited southern Africa in March. Homebrewing actually provided the impetus for our trip. It's a long story, but I'll begin at the beginning, in the winter of 1994.

I had been asked by the editors of Zymurgy to write an article for their upcoming special issue on indigenous beers. Since I'd been intrigued by African sorghum (opaque) beer, I chose this as my topic. There was a fair amount of information in print, but I needed some up-to-date facts and statistics to round out the article.

While reading the Homebrew Digest (Internet discussion group) one day, I noticed a posting from Michel Vandenplas of Capetown, South Africa. Michel had just organized the first S. African homebrew club and was looking for information about the AHA. I responded and asked if he knew anything about sorghum beer. His reply and our subsequent e-mail exchange provided everything I needed to put the finishing touches on the article.

Afterward, we remained in contact and soon began discussing the possibility of a trip to Africa. I sent copies of other articles I had written and somehow convinced Michel that I was a genuine beer journalist. This became a little embarrassing when I was welcomed to the country as the virtual 2nd coming of Michael Jackson. But I digress ...

Plans firmed up, and Wendy and I finally headed off during the last major snowstorm of Winter '96. It wasn't easy packing bags and shoveling the driveway on the morning we left! However, the commuter hop to New York took off on time, and we soon boarded a South African Airways 747 for the 14-hour nonstop flight to Johannesburg. Allowing for the 6-hour time change, we basically arrived a full day later. In Jo'Burg, we made our connector flight to Capetown (with seconds to spare) and finally touched down during a glorious, late summer (southern hemisphere, remember) sunset.

Although we had never met our hosts and had no idea what they looked like, making contact turned out to be easy. I believe I said something like "Boy, do I need a beer!", and a smiling face answered back "I think I can help!". At least, that's the way I remember it. I was pretty much in a daze at the time.

Michel was accompanied by his wife Santie and son Louis. Daughter Janine (recently turned sweet 16) was working that evening and couldn't make it. We were soon enjoying our first African beer (a Namibian lager, if I remember correctly) while waiting for the bulk of our luggage to arrive. Due to the quick connection, the only item which appeared on the conveyor was a Schmidling Maltmill purchased for our host. Our bags containing 2 cases of American craft beer and homebrew were still sitting in

Jo'Burg. We were relieved when they finally arrived two flights later (with all beer intact), and we were soon on our way to Eversdal, the Vandenplas home town. Once there, all thought of sleep dissipated as we talked and consumed beer late into the night.

Our introduction to the Capetown Amateur Brewing Association came the next evening, when members were invited to the house for a braai (S. African barbecue) thrown in our honor. The event turned out to be much like a BURP meeting, with everyone bringing homebrew and side dishes. One difference, however - BURP doesn't count among its members ex-Rhodesian mercenaries with prices on their heads. This certainly made for some lively conversation. Copious quantities of good food and brew were consumed while we swayed to the African music and the cool, Mediterranean-style breezes.

The club's membership actually was as diverse as that of BURP. President George Steer was retired from the commercial sorghum beer industry. Secretary Trevor Hall owned a scientific supply company. Brothers Darrell & Trevor Bailey ran a machine design and fabricating plant in which they planned to build a microbrewery out of spare parts and scrap metal. Our host did biomedical research, and his wife was a computer specialist (just the opposite, I might add, of Wendy and me). Santie was actually the first female electronic bulletin board system operator in South Africa, a fact that BURP sysops Bruce Feist and John DeCarlo might find interesting.

We learned a great deal about African homebrewing from our new friends that evening. As Americans accustomed to the wide availability of homebrewing supplies and equipment, we came to appreciate the inventiveness of these folks. Outside of a very limited quantity of English malt extracts and dried yeasts, there was very little available to the hobbyist in southern Africa. Some pale grain malt could be obtained through the good graces of South African Breweries Ltd., the giant regional brewing company (more on them later), but there were no colored malts or caramel malts to be had at any price. The local craft breweries would not sell malts to the homebrewers, so caramel malts were made at home using a laborious process in which lager malt was mashed whole and subsequently oven-kilned to the desired color. Malt mills were virtually non-existent, and all mashing, boiling, and fermenting equipment was handmade.

Despite these difficulties, a wide range of tasty brews were produced. Wendy and I were quite impressed by the overall quality. At the time we departed, our host was already culturing the yeast from a bottle of La Chouffe Belgian Ale we had brought, and he later reported that the Belgian strong and white beers he brewed with the yeast turned out quite well.

On Monday evening, the Association convened at Solly's Liquors in Capetown for our presentation (and tasting) of mid-Atlantic craft beers. We brought several Dominion products (Hop Pocket and last year's Brown Ale and Millennium) along with Brooklyn Brown, Blue Ridge Steeple Stout, and Celis White (not exactly east coast but something of great interest to the members). To compliment these commercial beers, we

brought homebrewed interpretations of several of the same styles. I spoke on the craft brewing movement in the U.S., and Wendy handled the brewing details on the beers being served. Following the formal presentation, there was a lively Q&A session. The beers were all well-received, and Michel saved a bottle of each for later evaluation on his Africaans Public Radio beer and brewing program.

The final event planned for us was a dinner party at the Firkin Brewpub, one of the two craft breweries in Capetown. General manager Greg Watts (whose business card states "Who said you couldn't organize a Piss Up in a Brewery") put on quite a feed for us, and photos were taken for the Peninsula Times newspaper by journalist William Smook. At one point, William literally brought the house down trying to balance himself on a counter filled with beer glasses. The resulting crash spawned a lively round of applause from the crowd.

Firkin house brewer Stavko Jankovic (an expatriate Yugoslav) gave us a tour of the brewhouse while we enjoyed pints of his excellent English-style bitter. Stavko was a fun and quite modest fellow, and we very much enjoyed talking with him.

After the meal, toasts were made, and Wendy handled ours in her usual inimitable manner. Beer flowed and conversation continued late into the night, and it was with considerable sadness that we finally said our goodbyes to a fun and eclectic group of people. Dawn came much too soon, and as the sun rose over Table Mountain, we boarded a plane for the next leg of our African adventure.

Next Month - The Commercial Brewing Scene

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## **3rd Annual Mid-Atlantic Beer and Food Festival**

**September 14 & 15 in DC**

### **Call for beer captains and volunteers**

Bud Hensgen

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This year we need 350 beer pourers and ticket sellers who will work one or more 3 1/2 hour shifts on Saturday and Sunday, September 14 & 15. Volunteers work hard during their shift, and have a good time at the festival during the off-shift when they enjoy their free festival mug and t-shirt. They also help the Mid-Atlantic Association of Craft Brewers get better beer laws for the region's craft breweries.

Regulations are:

1. No drinking on the beer lines. Pourers taste their brand to be able to answer questions.
2. Fill mugs only to the 6 oz. or 12 oz. line. No overpouring.
3. No free beer. Lots of people will ask for free beer. Everyone pays their pogs.



We are also looking for a few more beer captains, whose job will be to manage the whole beer station of 15-20 pourers. We tried this system in Richmond, and it worked really well. The captains liked it, the beer pourers were happier because they had someone right at the beer station they could turn to if problems arose, and the beer stations ran more smoothly.

If you wish to volunteer, please fill out the following and send it to the above address or fax it to Bud Hensgen at 703 527 1441. Or e-mail some similar note to budh@erols.com.

Please join us!!

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Tel: h \_\_\_\_\_ w. \_\_\_\_\_

email: \_\_\_\_\_

\_\_\_\_\_ I would like to pour beer.

\_\_\_\_\_ I would like to be a beer captain.

\_\_\_\_\_ I would like to work the ticket booth.

\_\_\_\_\_ I will do whichever you need.

**Circle as many as you can help for. We especially need people for Saturday, 2:30 - 6:00 PM:**

I would like to work on Saturday 11:30AM - 3:00PM,  
Saturday, 2:30 - 6:00PM

I would like to work on Sunday 11:30AM - 3:00 PM,  
Sunday, 11:30AM - 6:00 PM

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## Andy's European Beer Journal:

### North vs. South: Which to choose?

Andy Anderson (andy@fpusa.demon.co.uk)

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So, how long has your favorite brewpub been open? Did it just open this year, or maybe in the past couple of years, or perhaps it dates all the way back to the early 1980's? Well, I'm afraid they all have a while to go before they catch up with the Blue Anchor in Helston, Cornwall. Early this May, I visited Cornwall on holiday. As I usually do when visiting new areas in England, I searched through all of my various pub guides for potential gems just waiting to be discovered by your intrepid reporter. The Blue Anchor was listed as a brew pub, so I thought it was worth a visit.

I asked one of the women behind the bar just how long they had actually been brewing on the premises. She said about 400 years. I told her that she didn't understand - I wanted to know how long they had been a BREW pub, not just how long they had been a pub. Once again she responded by saying about 400 years. If you go back that far in history each public house would brew their own beer. As the centuries rolled by, it became easier for the pub to buy beer from an actual brewery and eventually all the pubs stopped brewing their own until it was rediscovered in

the early 1980's. Well ... not in Helston. The Blue Anchor never stopped brewing. I have since read that there are three other brewpubs in Britain which also never stopped brewing. I'm not certain where they are, so I guess I still have some tasks left to accomplish during my stay in England.

Anyway, back to the Blue Anchor. It's a relatively small operation out in a small two-story building behind the pub. I'd guess they have about a 4 hl capacity, but it's tough to state categorically as the equipment tends to have been scrounged together - more like a typical homebrewer than a big-money operation like Cap City. The ale is fermented in open fermenters with the finished beer only being kegged (i.e. no bottling). The casks sit in a temperature conditioned room (a fancy way of saying there's an A/C in the room) for maturation. Their ale is called "Spingo Ale" and they make a total of four varieties. Middle (OG 1050), Best (OG 1053), Special (OG 1060), and Extra Special (OG 1070 to 1076). However, the Extra Special is only brewed for Easter and Christmas.

Helston is home to the famous Floral Festival held in early May. It's quite famous, but people aren't exactly certain when it originated nor even everything it's supposed to symbolize. In any event, I missed the festival by three days (isn't that the way it always is!). From what people tell me, to take part in the festival, you first have to get primed on Spingo ale. The Blue Anchor does their part by only serving one ale (aptly named "Festival Ale", which is basically their Best) and they serve it for £1.50 which means the staff don't have to waste as much time counting out loose change. I like that!

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Maybe your tastes run towards the more traditional breweries. Later in May I decided to finally visit Scotland for a two-week holiday. But, as it's about 400 miles from Bath to Scotland, you can't help but see more parts of England. The first night of my holiday was spent in York. I decided that I couldn't stay in York without taking a pilgrimage to Tadcaster which was only about 10 miles away. For those of you who may not have heard of Tadcaster, shame on you! Tadcaster is what heaven must smell like. Everywhere you walk in the town the sweet smell of wort wafts gently over your nose. Tadcaster is a tiny town with three breweries in it. The reason for this is that the water found in the wells underneath the town is perfect for brewing English bitters. Of these breweries, the most famous must surely be the Samuel Smith brewery which is located immediately adjacent to the John Smith brewery. The Samuel Smith brewery was a family operation until family infighting last century caused John to break away from Samuel and set up his own brewery next door to the family's original operation. Since then, the John Smith brewery has been bought out by Scottish & Newcastle, the largest brewery/distillation alcohol conglomerate in Great Britain. The John Smith brewery has greatly expanded to dwarf in size Samuel Smith, but they only produce lagers and crappy, fizzy ales (your reporter's own editorial comments). Samuel Smith continues to be a family run business and produces incredibly well crafted English bitters.

I managed to get a tour of the Samuel Smith brewery. They were quite decent to me in that regard because I had only called them the day before I was to arrive and they generously agreed to allow me to join a previously booked tour. However, when I called them two hours before my tour was to begin, I found that the originally booked party had canceled - but they still were willing to give me my tour. So, I ended up having one of the actual brewers, not just an appointed tour guide, give a complete tour for myself and two other late arrivals. It was a wonderful chance to ask all the questions you'd normally love to pose at a brewery but can't because you're either in a tour group the size of the Chinese army, or else the guide normally works in reception and doesn't understand mash schedules but can tell you the entire pricing schedule of their merchandise. (Wow! How's that for a run-on sentence?) However, one of the unusual aspects of the tour was the secrecy on certain issues. Because Samuel Smith is still a privately owned company, they can refuse to divulge certain facts at their discretion. Oh well, at least they didn't attempt to "embellish the truth" the way that some of the friendly Belgian brewers are prone to do.

For me, the highlight of the visit was finally seeing Yorkshire slate squares. These are the traditional open fermenters for northern English bitters and are, not surprisingly, made of slate. It is quite rare to find these still being used. Samuel Smith and Black Sheep (Masham, Yorkshire) are the only two breweries that I can think of that still use these fermenters. I won't attempt to describe here in any detail the difference made by a slate square in the production of bitter. It really is a synergistic process. From what little I understand it deals with the large surface area per total volume of the fermenter and the fact that the beer cycles through an opening into the upper chamber of the fermenter. (Unfortunately, once again, a picture would be much more helpful than just my words.) This encourages oxidation, but it works favourably [Eds. He's been in England too long when he starts spelling like this!] for these beers due to the style of beer, water, and variety of grain used. Basically, you could use the same fermenters for a different beer style, or with different ingredients and end up with a lousy beer. But for northern English bitters they work, and they work fabulously well.

Another unusual trademark of Samuel Smith beer served in Tadcaster is the oaken cask. Cask conditioned beer is served in steel kegs. While beer was originally transported and served in wooden casks, once steel fabrication became cheaper and more prominent, it was just too expensive to continue using oak casks. Samuel Smith is no different. I've often had their beer in London and it was always dispensed from steel kegs. However, in Tadcaster they retain oak and the coopers required to make the oak casks. I don't know what it is, but Samuel Smith Old Brewery Bitter, when served from oak, is a tremendous beer. So rich and soft and clean and cleansing to the palette and refreshing and ... uh-oh, I'm waxing lyrical again. To sum up, it really does taste superior to the metal kegged version of the same beer.

It was with a vague sense of disappointment as I left the brewery while thinking that the peak of my two-week holiday in Scotland would be my first night in England.

... and now it's time to go off in search of another pint of research.

## Montgomery County Agricultural Fair Amateur Homebrew Competition

The Montgomery County Agricultural Fair in Gaithersburg, MD is one of the largest county fairs on the East Coast, and this year, for the first time, there will be an AHA sanctioned homebrew competition. You do not need to be a resident of Montgomery County to enter; the competition is open to everyone. All AHA categories, including meads and cider, will be judged. The competition will be held on August 17 and entries must be received by Olde Towne Homebrew Supply no later than August 15.

Send entries to:

Amateur Homebrew Competition  
c/o Olde Towne Homebrew Supply  
302B E. Diamond Ave.  
Gaithersburg, MD 20877

The cost per entry is \$5 payable to Montgomery County Agricultural Fair. Entries must be in 10-14 oz crown cap bottles without labels, raised or embossed lettering. Caps must be blacked out. All entries must be accompanied with the AHA entry form and each bottle must have a bottle ID form attached with a rubber band. Entrants must submit 3 bottles for each entry. There will be ribbons and prizes for Best of Show, 1st, 2nd, and 3rd place.

As you might expect, judges will be needed. If interested in judging, please call Keith Reding, the judge coordinator, at 301-963-4748.

For more information, contact Keith Reding at 301-963-4748 or Bill Lawrence at 301-963-9314.

## Brewing Additives

Ben Schwalb

One of the great things about homebrewing is that there are literally millions of ways to brew. You can do this your whole life and never make the same brew twice! In addition to the countless combinations of types and amounts of malt, hops and yeast, there are many other things that can be added. Of course, you can't add just anything. Use the following guidelines of what's good and what's bad:

Good: raspberries, strawberries, blackberries, cherries, pumpkin, cinnamon, cloves, ginger, coriander, oak wood chips

Bad: tuna, cat litter, used sweatsocks

If you like fruit brews, you can either crush your own fruit or use frozen or canned fruit, or even preserves. Be careful, though - read the label and make sure what you're adding is all or mostly fruit. Anything which is mostly corn syrup, sugar, etc. will ferment directly into alcohol and not impart much fruit flavor. Add fresh fruit at the end of the boil (to sterilize); frozen, canned or jarred fruit is already sterile, so it can be added directly to the primary or secondary. Always rack into another fermenter - this means, for example, that if fruit was added to the secondary, eventually rack into a tertiary fermenter. This is necessary because 1) there will be more particles to settle, and 2) fruit sugars take longer to ferment, and we want fermentation to completely finish before we prime and bottle. Popular fruits include raspberry, blackberry, blueberry and cherry. Lesser used are peach and strawberry.

Orange peels are used in some Belgian brews, and are popular in Christmas brews. You can use the entire peel, or just the outer, orange part. The best time to add them is during the last few minutes of the boil.

Spices can be powdered or fresh. Just mix in at the end of the boil, or briefly boil and add to the secondary fermenter to preserve the aroma. Do NOT wait until bottling time, as pieces can float as well as sink, and we don't want stuff floating in our bottles.

Oak wood chips add a flavor and aroma to brew that's, well, oaky. It's hard to describe - it's sort of like whiskey. Steep in hot wort or water for 30 minutes, but do not boil, as that could cause bitter tannins to leech out. Other types of wood can be used too.

Syrupy additives like honey and molasses can impart some flavor but are mostly fermentable and tend to raise alcohol content significantly. Honey is more cumbersome to use because it ferments very slowly and lengthens fermentation, sometimes by months.

I've had a few brews containing chili peppers, which were not to my liking but were enjoyed by some people. It's just a matter of personal preference.

Pumpkin can be used but I've found that it does nothing more than add a lot of trub. I've never had a pumpkin ale where I could taste pumpkin.

I've tried other additives: cocoa, raisins, licorice root, potatoes, apple juice, grape juice and Liquid Smoke. None of these brews turned out bad. Go ahead, experiment!

### Call for New Ideas

Doug Kruth

Since taking over the club as treasurer early this year it has come to my attention that we are growing our cash reserves at a fast pace. The club has the uncommon luxury to start looking at new ways to promote home brewing and use some of those funds. Speaking on behalf of the current BURP administration we are interested in any new idea (s) from any member of the group that might take meetings in new directions or add to the curriculum educational classes that are currently offered. It might even be interesting to hear about something that is totally new to the club. No idea is a bad idea. Let us know. Any officer can take your suggestion or you can e-mail them to me at [dkruth@us.oracle.com](mailto:dkruth@us.oracle.com).

## Get Ready for MASHOUT 96!

Bill Ridgely

The **9th Annual MASHOUT** is planned for **August 23-25** at **Popenoe's Mountain in Rocky Gap, MD** (\*See flyer and registration form elsewhere in this newsletter\*).

As with past MASHOUTs, BURP will be sponsoring a Saturday night barbecue and a Sunday morning pancake breakfast, to include grilled meats, corn, and tomatoes Saturday night and pancakes, syrup, and coffee Sunday morning. As always, BURPers and other attendees are being asked to bring appropriate side dishes to accompany the main courses (Just think of it as a mega-BURP meeting!). To that end, food coordinators **Jamie and Paul Langlie** want to hear from those planning to attend so that they can bring the proper balance to the menu. Please call the Langlies at **301-933-3081** or contact them via e-mail at **LANGLIE@EROLS.COM**.

The MASHOUT planning team is also in need of the following:

- Cookstoves and Utensils (especially skillets for pancake making)
- Trash Cans (to be placed around food preparation and eating areas)
- Tables and Lawn Chairs (for food service and for campfire sitting)
- Ice Chests (for keeping beer and food cold)
- First Aid Kit

If you can help with any of these, please contact the Langlies or **Bill Ridgely** at **703-971-5744**.

**Remember** - All those attending should plan to bring a minimum of 5 gallons of beer, so get those brewpots fired up and those kegs and bottles washed and sanitized. Let's make this the best MASHOUT ever!

Further details on MASHOUT 96 will be sent to all those who register, so please get those checks in the mail as soon as possible. The \$7 registration fee is very modest for an event of this magnitude and barely covers expenses. We need your support!

We're looking forward to seeing everyone at **MASHOUT 96!**

### Meeting Reporter Needed

Call 703 370-9509!

You, yes you, could be our guest reporter for the July meeting. All you need is the ability to make the August 3 deadline.

Have you ever felt ignored or left out at a BURP event? Being a meeting reporter is a swell way to make sure that people are extra nice to you at the July meeting.

Meeting Reporters should attempt to report about what particularly amazing beers and foods were served and who walked off with the neatest prizes.

In a pinch, we will accept the imaginative ravings of someone who has not attended the meeting.

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## Best of the (other) Newsletters

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Bob Cooke

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Bill Ridgely has cajoled me into writing an article on news from the other beer clubs with which BURP exchanges newsletters. If you don't like what you read, please register your complaints with Bill ! I selected topics for this article by calculating a coefficient of beer importance for every article in the various newsletters, multiplying each coefficient by a normalizing parameter, and then writing about the stuff that I personally found interesting. (I won't be surprised if the First Lady of BURP were to counsel me on the political incorrectness of this technique.)

In BFD (Brew Free or Die homebrew club, Merrimack, New Hampshire, Jun 96), Jim DiPalma provides hints on brewing Ordinary bitter. This style has an OG of 1.033-1.038. It is medium bodied, with a malt/hop balance that tends to favor the malt, to the extent that many examples of the style have slight caramel notes. Similarly, the hopping levels are anything but bland, ranging from distinct to downright assertive; hop flavor is typically low to medium; and virtually all have some hop aroma. The keys to brewing this style successfully are obtaining body and malt character in a low gravity beer, and judicious use of hops to avoid throwing the balance the wrong way. In general, rounded, sweet flavors are a Good Thing (tm), since they help give the impression of a more full-bodied beer. Conversely, sharp flavors such as hop bitterness and dark roasted malts are a Bad Thing (tm), since they contribute to the impression the beer is thin.

Jim's sample brew used 19 lbs of base malt and one lb of 60L crystal for a 16 gallon batch (after boiling), mashing at 156F in order to produce some extra dextrins. He added an extra 1/4 lb of crystal at mashout (adding at mashout prevents further breakdown of sugars by amylase enzymes and results in more unfermentables). At the start of the sparge, he first-wort hopped the beer with 1/3 ounce of fresh Fuggles leaf. (First-wort hopping is a procedure whereby a small amount of fresh hops are added to the kettle at start of the sparge and allowed to steep for the duration of the sparge. The result is a smoother, cleaner hop flavor than that which is obtained with late hop additions.) Since caramelized sugars provide a rounded sweet flavor, the boil was conducted with the Cajun Cooker cranked all the way and the time was extended 20 minutes longer than usual to obtain extra caramelization. Remember: rounded, sweet flavors are Good Things (tm). Bitterness was targeted at 28 IBU, all from the first addition; this was enough to be distinct without being overpowering. Yeast selection is important. Highly attenuative strains such as Wyeast 1056 should be avoided. Ideally, a yeast that is relatively non-attenuative, leaves some diacetyl, and does not throw a lot of esters should be used for this type of beer. Wyeast 1968 (London) and the Tadcaster strain from Samuel Smiths meet these criteria.

In The Suds Times (Los Alamos Atom Mashers, Feb 96), Bryan Bennett wrote an expose on the secrets of priming with dry malt extract versus corn sugar. For his research he experimented with 5 gallon batches of an American Pale Ale (OG=1.052, FG=1.013, IBU=19, dry hopped with cascades hops) and a stout (OG=1.061, FG=1.018, IBU=23). Half of the Pale was primed with 3/8 cup of dextrose; the other half got 5/8 cup of DME. Similarly, the stout was split for 1/4 cup of corn sugar and 3/8 cup DME. The Pale got more priming because it would be consumed quickly, whereas the stout would be aged several weeks. After one week, the Pale with corn sugar had more carbonation than the DME portion; no flavor difference was discernible. After 2 1/2 weeks, the corn sugar version was still more carbonated and had a stronger nose; the DME version had a better flavor, a bit fuller and richer. By six weeks the two Pales had very similar carbonation and head retention, with the DME primed having a slightly tighter head (smaller, denser bubbles); the flavor difference was even more pronounced at this time, with the DME primed being a fuller, more enjoyable beer (albeit, a subtle difference which was detectable only in side-by-side tasting).

The results with Stout were somewhat different. At six weeks, both versions had weak head, poor retention, and the flavors had not mellowed and blended. By 8 to 10 weeks the Stout was mature and there was very little difference between the two versions. The DME version did exhibit a slightly tighter head, but barely noticeable. There was a very subtle difference in flavor, but the difference could not be identified and the tasters were evenly split as to which version was better.

The conclusions from this experiment were: DME primed beer takes one to two weeks longer to carbonate than corn sugar primed beer and shows a bit better head quality; flavor differences are very subtle and will show up in softer flavored beers than in very strong/complex varieties.

The Brew Crew News (Oregon Brew Crew, Jun 96) carried a reprint of an article by Fred Eckhardt which was originally in All About Beer Mar 95. It appears that the Dixie Cup Homebrew competition in Houston, Texas includes a BEER AND ICE CREAM TASTING. Amongst the combinations were: Chocolate Fudge Brownie Frozen Yogurt with St. Ambrose Amber; English Toffee Crunch Frozen Yogurt with either Celis Grand Cru, Old Foghorn, or Chimay; New York Super Fudge Chunk Ice Cream with Old Foghorn; Aztec Harvests coffee ice cream with Grand Cru or Chimay. For some strange reason, not everyone seemed impressed with the concept of mixing beer and ice cream. That said, apparently the best combination was Ben & Jerry's Aztec Harvest coffee ice cream with Belgian Chimay Gran Reserve (gold label). Makes one wonder about the possibilities of a pineapple sorbet with Bill & Wendy's opaque sorghum beer.

You Are Invited To  
The 9th Annual  
**MASHOUT**

(Mid-Atlantic States Homebrewers CampOUT)

**Friday, Aug 23 - Sunday, Aug 25 1996**

**At Popenoe's Mountain, Rocky Gap, MD**

Don't Miss The Biggest & Best Homebrewers Campout in the U.S.!

Cost **\$7.00 Per Person**, Which Includes:

Camping and All Comfort Facilities

Saturday Night Barbecue & Sunday Morning Breakfast

Sponsored By BURP

Saturday Night Dancing to the Blues With

***POKER FACE***

From Chesapeake Beach, MD

Advance Registration Requested -

Just Clip and Send the Registration Form Below

Details and Directions will be Sent

to All Who Register

See You At **MASHOUT 96!**

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Yes! Sign me up for **MASHOUT 96!** Enclosed is my check for \_\_\_\_\_ (\$7.00 per person) payable to **BURP**.

Name(s): \_\_\_\_\_

Street: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone: \_\_\_\_\_ E-Mail: \_\_\_\_\_

**Send To:** BURP, 7430 Gene Street, Alexandria, VA 22315-3509

**Info:** Bill Ridgely, 703-971-5744, [ridgely@a1.cber.fda.gov](mailto:ridgely@a1.cber.fda.gov)

## Directions to the July Meeting

**July 27, 1:00 p.m.**

Home of Jim and Alice Davis

6312 Lakeview Drive

Falls Church, VA 22041

(703) 256-1283

From the western Beltway (Rt. 495): Exit at Rt. 50. Head East for four miles to Seven Corners (the intersection with Route 7). Take Route 7 towards Alexandria; proceed for three miles to Bailey's Crossroads (the intersection with Columbia Pike, alias Route 244). Turn right on Columbia Pike, taking it towards Annandale. In a mile and a half you will find Aqua Terrace on the right; turn into it, and bear right going down the small hill. Turn left on Lakeview Drive. 6312 is the fifth house on the right. It has a rustic fence and white brick pillars.

This is a beautiful shaded backyard right on Lake Barcroft. Be sure to bring your swimsuit, towel, and water toys!

**Jim reports that he is short a few folding tables and chairs.**

**If you have any, by all means bring them, or we'll find ourselves putting our yummy food on the ground!**

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### DESIGNATED DRIVER PROGRAM

In its quest to promote the safe and responsible enjoyment of home brewed beer, BURP is pleased to offer its Designated Driver program. If you are a designated driver, you will receive complimentary door prize tickets. Nonalcoholic beverages should be available at BURP meetings for your drinking enjoyment. Homebrewed soda makers are encouraged to bring their products to meetings.

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### GUIDE FOR NEW MEMBERS

**Bring more beer than you drink; bring more food than you eat.** Find the name tags and put one on. Sample (i.e., drink a small quantity of) other people's beer 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.

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BURP News Editor  
926 Kemper Street  
Alexandria, Virginia 22304-1502

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