



BURP NEWS

ALL THE NEWS
WE'RE GIVEN
TO PRINT

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"So Many Brews So Little Time"

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August/September 1996

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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 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.

BURP Li-beer-y

Bob Cooke

New Additions to Libeery

Wendy Littlefield of the publishing firm Vanberg & Dewulf donated a copy of the new edition of Michael Jackson's The Great Beers of Belgium in recognition of "all that BURP has done to showcase Belgian beers."

Mark Stevens donated copies of two new books which he jointly authored with Karl Lutzen: Brew Ware: How To Find, Adapt, & Build Homebrewing Equipment and Homebrew Favorites. He also donated copies of the Charlie Papazian books: Homebrewers Companion and New Complete Joy of Homebrewing.

Thanks to both Wendy and Mark. The books will be greatly appreciated.

Best of the (other) Newsletters

The newsletters arrive so fast that I don't have time to put down my beer glass and read them all. Consequently, this review is a mish-mash of various vintage newsletters as I dust off the archives. Anyway, here goes:

Brew Crew News, Portland Oregon, July '96. An article entitled "Makin' Mead for Beer Brewers" admits there is controversy whether or not to boil honey for mead. It is agreed, however, that fruit additives should not be boiled (to include beer applications). Boiling will set the fruit's pectin and you'll end up with a carboy full of jelly. [The no-boil advocates recommend that honey be heated to 160-170° F for 15-20 minutes to pasteurize it, then cool to 75° F for yeast pitching.]

Brew Crew News March '96 gives the gory details of the annual beer and (mostly) chocolate tasting which followed the February meeting. The article refers with affection to a combination of Stilton cheese with Fish Brewing's Mudshark Porter and to a chocolate and strong beer combination of Martin and Betsy Wilde's "Texas Sin Cake" served with Hube Smith's "Wild River Cave Bear Barley Wine".

The Fermenter, Philadelphia, PA, Feb, Apr & Jul 96 newsletters. The Homebrewers of Philadelphia and Suburbs (HOPS) goes first class in its club activities. Reviewed activities included "HOPS Nights Out" at Taj Mahal (Philly's newest & best Indian restaurant), at Amara Cafe in Center City Philly for a tasty Thai feast, and at Long's Gourmet Chinese Cooking (with homebrew of course), a summer camping trip, a "HOPS Night Out" with the Philadelphia Orchestra, and a "HOPS Day Out Bowling Bonanza" (high score was 162). The April newsletter also carried a very complimentary review of Victory Brewing.

BANOVA Brewers Association of Northern Virginia reports an interesting approach to determining Homebrewer of the Year. Entering any club competition (to include non-BANOVA events such as AHA, Spirit of Free Beer, etc.) earns one point; placing 3rd gets two points; placing 2nd is worth three points; and a 1st place award gets you five points. At the end of the year points are totaled and the brewer with the greatest number of points is

declared BANOVA Brewer of the Year and receives "a darn nice plaque suitable for hanging in your brewery."

FOAM Frederick's Original Ale Makers, Jun 96. The 1996 Great Frederick Fair is coming September 13-21. Homebrew entries will be accepted September 13, 5pm-8pm and September 14, 8am-3pm

Bloatarian Bulletin, Bloatarian Brewing League, Cincinnati Tri-State Area, Feb 96 gives a recommendation from the National Headache Foundation to ward off a hangover's headache and queasy stomach: eat some honey (I think they mean bee honey) on crackers or toast when you get home. Honey is loaded with fructose, which helps metabolize alcohol in your bloodstream.

The March issue carried a "quote of the month" from C.B.: "I tried to make a cock ale once, but I burned myself every time I tried to stir."

For the last eight years, the Bloatarian Brewing League has sponsored a homebrew contest dubbed BEER AND SWEAT. This is the first AHA/BJCP sanctioned keg only competition. Last year they had 62 kegs entered. Entry fees \$5 for 1st keg, \$1 for each additional keg. The contest is on August 10th. [Cleveland apparently has a cold weather version of keg competition in April, called BEER AND NO SWEAT.]

BFD Brew Free or Die, New Hampshire June '96, carries a 3-page article describing the birth of BFD. [Can anyone in BURP duplicate this feat? I, for one, would be interested in learning more about my roots, whether they be barley, wheat, grapes, or even sorghum.] In the July '96 issue is a tour report of Dixie Brewery. It starts off: "Now HERE is a working museum piece! The Dixie Brewery is truly one of the most amazing, miraculous, sights in the brewing world. It was built in 1907, and is still owned by the same family. Everything here is old and decrepit. Motors turn on and off, valves hiss, and there is the aroma of ammonia all over the place. Only a few of the lights work. And somehow, beer is brewed." The rest of the article describes just what Dixie does to make good beer under these conditions. Maybe it's got something to do with "Dixie Super Yeast" which they use in all their beers, and they've been repitching the same yeast for 20 years. Great reading. Check your local libeery for a copy.

Many newsletters contain advertising. This obviously helps club finances. Published rates for a half page ad varied from \$17 to \$75. Personal ads by club members were three lines for \$1 in one newsletter. (Good thing Bruce Feist doesn't charge me for the space of this article.)

Editor's Note: I feel strongly that accepting advertising would be a bad idea. If we were to accept advertising, it would be difficult to publish negative comments about establishments that deserve them. Also, I don't like the way that the newsletters that accept advertising look; they have too little information and in extreme examples look like amateur advertising brochures with articles interspersed. Besides, we don't need the revenue that accepting advertisements would generate; our club is in sound financial condition, and our membership fees are low. Opposing views, as always, are welcome — write 'em up and I'll publish them.

B.F.



Treasurer's Chest

Doug Kruth
dkruth@us.oracle.com

Club Finances for the period 1-JUL-96 through 2-AUG-96

Category

Inflows

Events +:	
<u>Mashout '96</u>	<u>\$126.00</u>
Total Events +	126.00
Membership +:	
Gifts	150.00
<u>Membership Dues +</u>	<u>220.00</u>
Total Membership +	370.00
Promo +	40.00
<u>Donations +</u>	<u>201.00</u>
Total Inflows	737.00

Outflows

Competition -	16.25
Conference -	49.00
Events -:	
<u>Mashout '96</u>	<u>38.79</u>
Total Events -	38.79
Meeting	125.78
Membership -:	
<u>General & Admin</u>	<u>8.36</u>
Total Membership -	8.36
<u>Donations -</u>	<u>103.96</u>
Total Outflows	342.14
<u>Overall Total</u>	<u>\$394.86</u>

Balances

Cash	\$0.00
Accounts Payable	\$0.00
Accounts Receivable	\$0.00
Savings	\$3020.04
Checking	\$5809.16

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 that are not typical or recurring expenses (such as the newsletter) should be discussed with either Larry Koch or me before being incurred.

Beer Competition Notes

Dave & Becky Pyle

August's competition: Lawnmower Beer

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.

September's Competition: Oktoberfest / Märzen

Style Guidelines:

<u>Style</u>	<u>Gravity</u>	<u>IBUs</u>
Vienna	1046-1052	18-30
Oktoberfest / Märzen	1050-1060	20-30

Vienna. Amber Red to Copper in color. Lager style medium bodied beer. Robust sweet malt character with medium alcohol content. Mild hop bitterness with a light hop aroma. Color (SRM): 10-20.

Oktoberfest / Märzen. Slightly lighter in color than Vienna. Amber Orange to Copper in color. This too is a Lager style beer. Medium body. Flavor is rich in malt character with a sharp hop bitterness. Color (SRM): 8-14.

October's Competition: Weird Beer

Style Guidelines:

The Weird Beer competition is a BURP tradition. Unusual ingredients lead to a ribbon winning beer. Beers in the past have included such ingredients as tomatoes, bananas, kiwi, and pumpkin. Don't forget to bring a list of ingredients (some people have allergies).

Competition Schedule for the Upcoming Year

August:	Lawn Mower Beer
September:	Oktoberfest/Märzen
October:	Weird Beer
November:	Belgian
December:	Holiday Banquet (no competition held)
January:	Pale Ale
February:	Stout
March:	Alt
April:	Bock
May:	Pilsner
June:	Wheat
July:	Brown Ale

BURP Meeting Report July 27, 1996

Lynne Ragazzini, Intrepid Reporter
lynne@sed.psrw.com

Every BURP meeting I've ever attended has been fun; we all know that our members are as diverse and unpredictable as the Washington weather, and that many gifted brewers grace our ranks. The competition for the brewing contest is usually formidable, and the food (often apocalyptically spicy), deserves its own "best of show" award. Moreover, because our club is so large, every meeting is different from the last.

Alice and Jim Davis, our hosts for July, are a couple whom I had not had the pleasure of meeting previously. Their marvelous hospitality and lovely home situated on Lake Barcroft made for a perfect event. The fabulous weather was icing on the cake. Many thanks to the Davises for inviting us.

Meeting attendance was average; perhaps on the low side. The prize for "traveled the greatest distance to attend a BURP meeting" goes to Jamie and Paul Langlie's friends from Zimbabwe and Poland. Unfortunately, Bill and Wendy weren't around with their funky African grog. On second thought... Oh, never mind. Pat and Janet Crowe's friends (and new BURP members) Dona and Woody Lee fit in as though they've been attending these things for years. Welcome to the club!

I miss seeing some of the old faces that don't often come to meetings anymore. Summer is a busy time for us all, and since we're basically a group of workaholic Washingtonians, I suppose I should count myself lucky to see any of you, but I do wish that more members would carve out a couple of hours a month to socialize a bit. And, I wish more of the non-brewing spouses would tag along so that we might have an opportunity to 'enlighten' them. Yes, beer is the main topic of conversation, but many, if not most BURP members are also interested in food, wine, vacationing (even if it tends to be beer-related) and many other diversions.

Where was I? Oh, yes, meeting report, not the editorial page. Among the edible offerings were cous-cous, black bean and rice casserole, baked onion dip, bratwurst, Italian hot sausage, jalapeño squares, home-made olive bread, and many grillable meats, along with a variety of things to nibble on while critiquing everyone's homebrew. Ralph Bucca's bushel of sweet, white Eastern shore corn tasted like manna from heaven. Jim, our host, provided three corny kegs of home-brew alone! The unofficial favorite of the three was the Mild Brown Ale.

In other competition, the war between the sexes rages on — the Battle of the Sexes brewing contest. This year, we had only seven entries. Instead of filling out the usual score sheets, our four judges (two male, two female) were tasked with ranking the beers and then guessing which ones were 'manly' beers and which were 'chick' beers. Easy, said the judges. "Orange Honey Wheat"? Chick beer! Brown Porter? Manly beer! IPA? Weizenbock? Manly all the way. The American Pale and the English Pale seemed rather gender neutral. Wit? We were leaning towards the feminine side.

Judging was quick, since everyone just had to agree on the three best, based on adherence to style, overall quality, and of course, tastiness. Congratulations go to:

First Place: Tom Cannon, Pat Crowe, and Dave Pyle for their not-too-testosterone-laden Weizenbock.

Second Place: Max Drauchau and Mike Rawe and their refreshing Belgian Wit.

Third Place: Jamie Langlie, Debbie Parshall, and Alison Skeel, (who redeemed all the female club members who didn't bother to brew, my lame self included) with their American Pale Ale.

I recall Tom Cannon mentioning that the Award-winning Weizenbock is going to be flowing at next month's Mash-Out. It's true. Mash-Out is only days away. I'm going for the first time, and I expect to be overwhelmed by fun. More on Mashout elsewhere in the newsletter.

September's meeting will be hosted by Rod Rydlun in Potomac. Get out your crab kettles and mallets, because it's the annual sea-arachnid feast.

Thanks to all who attended the July meeting. Spending a balmy day at a beautiful lake with so many good friends is what life (and brewing) is all about.

Volunteer For the Crabs

Polly Goldman

"What should we do with the money?" wondered the crowd. "Buy crabs, lots of crabs," a small voice said. The chant was repeated. The special guests at our September meeting will be several bushels of Maryland Blue Crabs.

But to make the crab feast happen, we need some help. Alison Skeel volunteered to be the crab coordinator by telling the newsletter editors about the crab feast. She needs the following:

- 1 person to bring a propane tank and burner
- 2 or 3 sets of long tongs
- At least 5 people willing to do stints as crab chefs (it's a hot job!)
- Folding tables and chairs
- All those old crab mallets you have lurking around the house
- A brave volunteer to pick up the crabs (get a receipt!!!!)

BURP will buy the crab pots, since spices tend to get welded to the bottom.

Please contact Alison at (301) 942-3622 or skeel@ncifcrf.gov.

Crabs are a lot of work and not very filling. You need to bring the normal amount of food to the meeting. And please, bring extra beer! Whenever we have crabs, we seem to go through a lot more beer than usual.

Tasty Travels: San Francisco Bay Area

Bruce Feist
bruce.feist@f615.n109.z1.fidonet.org

My last trip to the San Francisco Bay area was notable for two reasons. First, it was actually a vacation, not a business trip; second, Polly and I went there together. In the past, when I've visited the area, I've been on my own.

Anyway, we took advantage of the trip to do some research. We went to two places of beer interest: the Gordon Biersch brewpub in San Francisco itself (right next to the Bay Bridge), and the Takara Sake Company in Berkeley.

We went to the Sake brewery first. They're the makers of Sho Chiku Bai, a popular sake. The brewery holds tastings of their sakes and plum wines; we were there alone (probably because we went on a weekday). After the tasting, we were shown a slide presentation describing the process of sake brewing.

The tasting itself was very interesting. I had no idea that there were so many kinds of sake! Most of them were designed to be consumed cold. The most notable was an unfiltered sake, which was more full-flavored than most other sakes I've had. It was an interesting milky color, and needs to be shaken before it's poured. We also tried their plum wines; they have three variants.

Our trip to Gordon Biersch was also pleasant. This brew pub is a chain, but a rather good one. We wandered in and asked for a sampler; the waiter came back with a set of full-sized glasses, each with a small quantity of beer in it; there was no charge for this. The menu was interesting and varied. One unusual offering of the brewpub is that on the third Saturday of each month, there is a brewer's lunch where you can dine with and interrogate one of the brewers.

Well, I suppose you're wondering about the beers; I'd better get on with it.

Their export was sweet and a bit warty, but still very pleasant. It is yellow in color, and the sweetness is only pronounced when the beer is overly warm.

They have a Märzen, which is malty with a hoppy, bitter aftertaste. It is a clear copper color.

Their dunkel is a brown beer (no surprises there!). It is sweet, with an unusual slight smokiness and a trace of butteriness. Despite the smokiness, I felt that it had less character than the other beers.

We tried their cloudy gold Hefeweizen. As is common for this style, it had a bubblegum-like flavor with plenty of wheat and noticeable sulfur. Nonetheless, it was a solid and enjoyable example of its style.

We were not very hungry, as earlier we had dined at the Stinking Rose, a garlic-oriented restaurant with very good food. So, we contented ourselves with a couple of appetizers: Kalbi (Korean barbecued short ribs) and Chicken Satay. The presentation was very good; the food was good, but not great. The cut of the beef for the Kalbi was wrong, but the sauce was good.

All in all, Gordon Biersch is a good, dependable, brewpub.

MASH-Out: What to Pack

- Beer--1 case per drinker for full weekend is strongly recommended.
- Beer glass to minimize trash generation
- Water (5 gallons is more than enough)
- Ice for cooler
- Food for all meals except main course on Saturday night
- Cutting board and knife
- Cooler
- Camp stove and fuel, if you have them
- Flashlight or lantern
- Musical instruments, unless you don't know how to play them
- Insect repellent
- Sun protection (hat, glasses, sunscreen)
- Games and athletic equipment
- Utility knife
- Tent (can be rented from REI, Appalachian Outfitters or your military base)
- Tarp
- Sleeping bag
- Pillow
- Warm clothing suitable for star watching at 40 degrees. Daytime temperature will be about ten degrees below Washington temperatures.
- Sturdy shoes suitable for hiking through blackberry thickets
- Bathing suit
- Camera and film
- Trash bag
- Lawn Chairs
- Portable Tables
- Telescope
- Matches

Calling All Virginia Brewers!

Is your zip code changing? Lots of you who live in the western Northern Virginia suburbs are getting new zip codes.

We're not the psychic brewclub! If your zip is changing, please send a note to Bill Ridgely, 7430 Gene Street, Alexandria, VA 22310, or e-mail him at ridgely@burp.org.

BURP Officers

Office	Officer	Phone
Fearless Leader	Larry Koch	(301) 587-5293 H
Minister of Education	Wendy Aaronson	(301) 762-6523 H (301) 594-5649 W
Ministers of Culture	Becky & Dave Pyle	(703) 273-2108 H
Ministers of Truth	Bruce Feist Polly Goldman	(703) 370-9509 H
Minister of Propaganda	Bill Ridgely	(703) 971-5744 H (301) 827-1391 W

You Are Invited To
The 9th Annual
MASHOUT

(Mid-Atlantic States Homebrewers CampOUT)

Friday, Aug 23 - Sunday, August 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!**

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

What is there to do at MASH-Out?

Bruce Feist



Cook!



Patch holes in slabs of meat



Or, *be* the target!



It takes a great many people to supervise the cooks!



Shoot water balloons at a target