



BURP NEWS

**YOU COULD BE
DECIDING
WHAT GOES
HERE!**

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

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November 1996

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November	No meeting; enjoy the 2 pub crawls!
November 9	Washington DC Pub Crawl-Contact Bret Wortman at 703 902-8815 for details
November 23	Deadline for December BURP News
November 23	Baltimore Pub Crawl
December 17, 6:00 PM	Meeting/ Belgian Beer Contest/Holiday Banquet at Oxon Hill
January 18, 1997 3:30 p.m.	Meeting at Clipper City
February 11, 1997 at 6:00 PM	Elections/ Meeting / Stout Competition at Oxon Hill
March ???	Perhaps at your house? Call Larry Koch.
April 19, 1997	Meeting at Langlie home in Silver Spring

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 22315-3509. Articles for the BURP news should be delivered on diskette or paper to the Editor (address is in the masthead), uploaded to the Enlightened BBS at (703)370-9528, or e-mailed to Bruce Feist at bfeist@mnsinc.com. Microsoft Word or text format is preferred.

Throw the Scoundrels Out! Elections are coming

BURP's annual elections are coming up. Several incumbents have already announced that they will **not** be running for re-election, so please consider running for a position. While there are many ways to help the club function, our elected positions are the ones that we need the most. Elected positions do not require you to quit your full-time job and will look really spiffy on your resume. Elected positions require only a few hours of work a month, except for the Minister of Truth, who spends about 10 hours a month creating and assembling the newsletter. Elections take place in February, with nominations due no later than the January meeting. Candidates can submit statements for the BURP News.

The following will be elected in February:

Fearless Leader (President): Coordinates other officers. Gets to make announcements at meetings. Talks to local press, which means that you can send articles to your relatives, who will do almost anything to avoid telling their neighbors what you do for fun.

Minister of Culture: Runs monthly club competitions and writes articles about styles for BURP News (the BURP News can often recycle style articles from prior years). Orders ribbons for contests. Recruits the competition organizer for Spirit of Free Beer. May organize trouble-shooting corner at meetings.

Minister of Education: Organizes several educational sessions a year about brewing techniques or a particular style. Of late, we've found that the educational sessions work best if held separately from meetings.

Minister of History: Maintains the BURP Libeery, a great resource which is underutilized. Receives newsletters from clubs all over the country, which is pretty interesting. Sends the BURP goon squad after people who have not returned Libeery materials.

Minister of Finance: Maintains the BURP account. Participates heavily in financial forecasting issues such as "can we afford to front the money for T-shirts, glasses, and openers." Makes reimbursements when presented with appropriate receipts. Knows where the money comes from, and where it goes.

Minister of Propaganda: BURP's point of contact with folks who are interested in joining. Maintains the club membership listing. Prints the labels for your newsletter, membership cards, and renewal notices.

Minister of Truth: Edits the BURP News and gets it to you in time for you to know when and where the meeting is. Solicits articles for the BURP News. Finds people to be meeting reporters. Serves as BURP's secretary for its corporate functions. May run the BURP home page on the world wide web.

Incumbents are not running for reelection.

BURP Li-Beer-y

Bob Cooke

BURP has added the following books to the Libeery. Some are checked out already; I'll bring as many as possible to the BURP meetings. See the July 96 and Aug/Sep 96 BURP Newsletters for a listing of books in the libeery. If you have a special request for any of the Libeery books/magazines, call me and I'll try to have it at the meeting for you (home: (703) 451-1540; e-mail: cooke@hq.dswa.mil)

Beer: A History of Suds & Civilization (Smith)

Good Beer Guide to New York (Harper)

Simon & Schuster Pocket Guide to Beer (Jackson)

Beer Companion (Jackson)

Beer Enthusiast's Guide (Smith)

Secret Life of Beer (Eames)

New Brewing Lager Beer (Noonan)

Essentials of Beer Style (Eckhardt)

First Steps in Yeast Culturing (Rajotte)

Homebrewing Guide (Miller)

A Taste for Beer (Beaumont)

World Guide to Beer (Jackson)

Pale Ale (Foster)

Continental Pilsener (Miller)

Lambic (Guinard)

Marzen, Oktoberfest, Vienna (Fix)

Porter (Foster)

Belgian Ale (Rajotte)

German Wheat Beer (Warner)

Scotch Ale (Noonan)

Bock (Richman)

Stout (Lewis)

Art of Cider Making (Correnty)

Brewing Mead (Papazian)

Sweet & Hard Cider (Proulx & Nichols)

October Meeting Report

Damian Audley <audley@wam.umd.edu>

The October meeting was hosted by Alan Hew at the University of Maryland apiary in College Park. Drinking beer in fine weather under the shadow of the football stadium brought back memories of tailgates for many BURP members. Thanks, Alan and everyone who helped out, for a great meeting. Thanks also to Anne-Marie Reidy for getting plates and utensils.

The bees were surprisingly well behaved. The only casualty was Jamie Langlie who got stung on the wrist although that was probably less painful than Martin Morse Wooster's puns - "Say, I heard this is the place to bee and I understand everyone's getting a good buzz at this meeting".

The food was a carnivore's feast with bratwurst, weisswurst, bierwurst, kolschwurst... OK, let's just say there were 150 German sausages of various kinds on the grill. However some people are never satisfied. Delano DuGarm was heard to say "I think there should be a little more meat".

The beer included a selection of Victory beers brought by Jim Busch. In bottles he had the Brandywine Valley Lager which is a German export style and the Festbier which is a Maerzen. He also brought a growler of draft Moonglow Weizenbock and a keg of Russian Imperial Stout which he brewed himself in his 1 barrel backyard pilot brewery. This is a pilot batch for Victory's next seasonal specialty beer. Robbie Zev Ludwick brought a supply of Clipper City IPA. Many thanks to Hugh Sisson for making this possible.

Bob Dawson and Alan Hew held a meadmaking demonstration. Here's the recipe:

Banana Mead

Take 12 lb peeled bananas and slice thinly. Heat the bananas to 212F with 6 quarts of water Steep for 30 minutes. Put 15 lb Maryland wildflower honey in a fermenter. Strain the liquid from the bananas onto it.

Add:

- 1/4 tsp sodium metabisulphite
- 2 tsp yeast nutrient
- 6 tsp tartaric acid
- 1 tsp dry grape tannin.

Add water to make 5.5 gallons of must with a starting gravity of 1.100. When the temperature has dropped to 70F pitch 5 grams of Cotes de Blanc dry wine yeast.

Bob says it should ferment to about 12%. We'll get a chance to taste it at next year's October meeting, although it should be at its peak two years from now.

In keeping with the tailgate spirit of the meeting a TV was set up with the Notre Dame - Washington game. The raffle was held during half time. Prizes included Tshirts and glasses from the Great British Beer Festival. Bart Conrath went home with a sake set. Chris Kagy won a Pete's glass and pitcher set.

This month there were two competitions. In the weird beer contest John Dittman came first, Ralph Bucca second and Ben Schwalb third. When asked what the winning beers were Becky Pyle would only say "These are weird beers, guys". Robert Stevens won the Oktoberfest competition, with Bob Dawson in second place and Andy Bealeau third.

After this my notes start to get a little strange. Did this stuff really happen or did people just tell me to write it down? Mike McMarlin chewed the end off Dave Pyle's cigar and then lost it. For some reason this prompted Dave to drink a beer while standing on his head, followed by Alan Hew. Keith Chamberlin tried to drink a smoothie like this but just managed to empty his pockets. I hope someone got pictures.

Baltimore Beer Tour by Mark Stevens

Come to Baltimore with BURP on November 23 and visit several of the area's craft breweries. The bus will pick up BURPers at West Falls Church and Greenbelt Metro stations. The bus leaves West Falls Church at 8:15 a.m., and Greenbelt at 8:45 a.m. We will return around 9 p.m.

The first stop will be the Brimstone Brewery, where we will get a brewery tour and sample some beer. From there, we will go to the Brewers Art, a new brewpub specializing in Belgian-style beers. We will have lunch at Brewers Art. We will then move toward the harbor where we will visit Baltimore Brewing Company, Wharf Rat, and Sisson's. Our last stop of the day is not yet firmly decided, but we are thinking of heading home via Annapolis so that we can visit Fordham's.

Space is limited, and seats are going fast, so reserve early. The cost of the trip is \$12.50 per person, which does not include food or beer. Checks should be made payable to "BURP" and sent to Doug Kruth, 5413 S. 5th Street, Arlington, VA 22204. Additional information about the trip is available by calling Alison Skeel at 301-942-3622, or Mark Stevens at 540-822-4537.

**Have you considered the benefits
of editing the newsletter?**

**Elections are in February, and the newsletter
editors are not running for reelection.**

Tasty Travels with Bruce: Chicago Back to the Weinkeller

Bruce Feist
bfeist@mnsinc.com

I've been to the Weinkeller before; I get to go to Chicago fairly regularly, and it's near my usual destinations. I enjoy the brewpub, and look forward to their food and beer. They have a huge selection of beers for a brewpub, because of their unusual size; they operate two or three brewpubs in the same area, and share beer across them. This time, my sampler included:

Bavarian Weiss This was a cloudy, yellow color. It had a slice of lemon in it, and the resulting citric flavor overwhelmed any wheatiness. It had little sulfur in its aroma for a wheat beer.

Kristall Weiss This filtered wheat beer was a clear gold color. It too was lemoned, and had a very strong caramel / butterscotch flavor.

Berliner Weiss Can't they leave their poor wheat beers alone? This one was spiked with raspberry. It was cloudy gold, and (like the Kristall) had a strong butterscotch flavor. It also had a note of sourness.

Westmont Pilsner This looked a bit like the Kristall Weiss; it was a very clear gold color. It was a very mellow Pils - its initial sweetness dissolved slowly into a slightly bitter finish. I'm not a Pilsener fan, but this one seemed good.

Aberdeen Amber Ale A dark amber, nearly copper-colored, beer, this had a rich, unusually roasty flavor. It had a noticeable hop bitterness, and a slightly medicinal aftertaste. I found it both pleasant and interesting.

ESB This one was a rich copper color. It was predominantly sweet, and had a noticeable butter flavor.

Nut Brown Ale More butter! The Nut Brown was, as the name suggests, a dark copper/brown color. It was sweet, creamy, and, yes, buttery.

Dublin Stout Good beer! This oatmeal stout is opaque and roasty. I liked its balance; its strong bitterness and an intense sweetness squared off to do battle, but eventually compromised on a mutually beneficial settlement.

Duesselderfer Doppelbock This tongue-twister was dark copper in color and very malty. Its alcohol content was evident despite a masking sweetness.

For dinner, I could not resist ordering the ostrich shown on the menu. Sadly, apparently neither could anyone else; no ostrich was to be had. I ordered potato pancakes as an appetizer; they were very thin and flavorful.

The server tried to explain all of the beers I ordered to me. I didn't need the explanations, but appreciated the attempt.

For my entree, I ordered baby, short ribs glazed with stout. They were as good as they sounded. They were served with french fries, which were particularly good.

Best of the (other) Newsletters

Bob Cooke

Hot Break, Arizona Society of Homebrewers (ASH), Jun 96. ASH has the normal club competitions, but adds a rule of only 1 entry per member (I guess that forces one to actually taste your own brew and decide which to enter). The newsletter also reports the progress of club entries in National competitions and tracks the points toward AHA Homebrew Club of the Year. ASH has clinics for brewing, to include double decoction and a full-blown commercial brewing demo at McFarlane's Brewing Co.

ASH conducted a Weird Ale Experiment where members tasted the same pale ale (1048 OG, 26 IBU of Pearle) dry-hopped with 5 different whole hops at a rate of 1.5 oz per 5 gal. Results were:

#1 Willamette: smelled very nice, with a floral, fruity nose (peaches?). The flavor was spicy, almost peppery (tobacco?), subtle and complex.

#2 East Kent Goldings: vague smell of sulfur. The hops were not identifiable as EKG and the aroma was not pleasant. Many tasters were surprised at this outcome.

#3 Cascade: true to variety, with a strong aroma of fruit, flowers, and citrus ("grapefruit" to many). The perception of hop bitterness was accentuated, and the mouthfeel or sense of fullness was greater than the other beers.

#4 Czech Saaz: had an aroma of cheese and tobacco. The flavor had an accentuated sharpness and mouthfeel. No one guessed it was Saaz and all were surprised. The beer was tied with #3 for least favorite.

#5 Liberty: this beer was popular, with subtle hop aromas, peachy fruit, and a soft pleasant flavor and mouthfeel

Hot Break, Arizona Society of Homebrewers (ASH), Aug 96. Randy Drwanga described his experiences building and using a wort cooler which uses ice water (vice tap water at 90F in Arizona summer) as per article in *Brewing Techniques* May/June 1996. A drawback to the ice cooler, however, was that all the equipment in the kitchen induced a severe case of NSS (Nervous Spouse Syndrome) for which the author recommends a glass of wine and temporary banishment from the kitchen. Although the spouse got hot under the collar, but wort got chilled in record time. Randy also reported success with cooling the fermentation process by wrapping the carboy with a towel in a water reservoir. Positioning a fan to blow air over this swamp cooler enabled him to hold the fermentation temperature to 67F (room temp was 78F).

Hot Break, Arizona Society of Homebrewers (ASH), Oct. 96. Fred Westendarp discusses his project to build a Recirculating Infusion Mash System (RIMS) a la Rodney Morris' article in the 1992 *Zymurgy* Special issue. His final cost was about \$600 with numerous shopping trips and tinkering. First batch of beer was reported as an unqualified success.

The Herald Tribune, Newsletter of the Ann Arbor Brewers Guild, Mar 1996 published an analysis by Schreier Malting Company of its malts. (Table repeated somewhere in this newsletter, keep reading.)

Covert Actions, Official Newsletter of the Covert Hops Society of Atlanta. Feb thru Sep 96 editions. Articles included a tutorial on growing your own hops, an extensive review by a recent graduate of the beer course at Siebel Institute of Technology, and, of course, pub crawls. The September issue reported a "best Beer Buy": Green's Beverage Store was moving its inventory of LaTrappe Trappist Ale. The Enkel and Dubbel were selling at \$1.99 for a 3-pack (that's \$3.98 a 6-pack, the same as Miller Lite!).

BFD, The Journal of New Hampshire's Brew Free or Die Homebrew Club, May 96. BFD runs its own Yeast Ranch. Club members purchase a culture and get a second test tube of sterile growth medium for stepping up the propagation. Cost is \$1 with exchange of an old culture tube, \$2 with no exchange.

The Brewsletter Urquell, The Brewsletter of Houston's Foam Rangers, May 1996. At a recent meeting "everyone was impeached...but no one was relieved of their responsibilities." Much of their newsletters focus on preparations for the 13th Annual Dixie Cup Homebrew Competition Oct 18-19, 1996.

The Dumpster, July 1996. Club charges \$1 fee for each book or magazine borrowed from the club library. Their newsletter carries a question & answer column. (Just try sending your brewing questions to our honored President and see what erudite advice you get.)

[There are many more newsletters which didn't get reported. I have elected not to report on the social events of each club which are important to the locals but won't mean much to us. Also, I've ignored the articles on brewery travels. Anyone interested in reading the original version of these newsletters need only ask.]

If you were newsletter editor, you could decide what goes in this attractive, available space.

Elections are in February, and the newsletter editors are not running for reelection.

Andy's European Beer Journal: Behind the Bar at GBBF 1996

Andy Anderson andy@fpusa.demon.co.uk

The Great British Beer Festival (GBBF) is sponsored by the Campaign for Real Ale (CAMRA). This annual festival promotes the smaller regional brewers that people might never get a chance to sample. You won't find Bass or Courage at the GBBF, and the only lager available is cask-conditioned (I tried some - Pilsen and Ceske Budejovice have no cause to worry). CAMRA is a lobby group, so their festival has different goals than the Great American Beer Festival. It's not that CAMRA is not commercial, they are & quite so at times, it's just that they champion the underdogs of the brewing world. If you really want a non-politicized national festival, then go to the Great Belgian Beer Festival in Antwerp each fall - but that's another story.

The GBBF has been held annually for the past 25 years. It originally traveled around the country, each year at a different venue. But for the past five years it has been held exclusively at Olympia in London in the first week of August. Olympia appears as if it once housed the Hindenburg. It is a huge building with an arched ceiling of translucent panels. There are two enormous rooms inside which house the festival. The larger of the two rooms serves all the cask-conditioned ale. An immense collection of folding tables are arranged to form a gigantic rectangular area in the center of the room. Inside are the beer dispensers and refrigeration units as well as cool-rooms for the stowage of spare casks. Around the periphery of the room are the stalls of food vendors, "breweriana" merchants, and carnival games. The second room contains the cider and perry booth, "Beers of the World" (i.e. bottled beer other than British), as well as more food stalls and a large beer-related merchandise shop.

The combination of all these people in a warehouse can lead to high temperatures. In fact on a warm August day it can feel like a greenhouse. I attended the 1995 GBBF and the daily outside temperatures consistently reached 90 F. This may not seem like much to you hard & jaded Washingtonians, but this is the land of no air conditioning, the land where any day above 77 F is classified as a "scorcher". The 1995 GBBF was uncomfortably hot and these high temperatures did not help the beer. The recommended dispensing temperature for cask-conditioned ale is around 55 F. Trying to cool the beer, while in a greenhouse, proved quite difficult last year. By the second day of the festival, several of the beers were developing the tell-tale "fruity" taste of cask-conditioned ale past its prime. I was not looking forward to GBBF 1996 as a chance for great beer. Variety - yes, but quality - no. I was wrong; the beer quality remained consistently solid. The ambient air temperatures were lower than last year and the amount of refrigeration units available for individual cask-cooling was truly amazing. Each keg, out on a beer stand, had its own cooling coils wrapped around it with an insulation blanket over the keg plus coils. In addition, all the spare casks were stored in two refrigerated rooms in the center of the complex. The system worked quite well, but I'd hate to see what their electricity bill totaled.

While attending the 1995 GBBF, I decided that I would like to work as an unpaid CAMRA volunteer for the 1996 festival. It's one thing to drink to excess for five days in a row, all in the name of "scientific beer exploration", it's quite another to actually serve all those drunks. I wanted to pour beer, but only for one of the morning sessions. After that I planned to play tour-guide for the BURP members who were visiting (Barb & Mark Stevens, Trish & Larry Koch, Colleen & Tom Cannon, & Keith Chamberlin). The problem (?) was that after working my one session, I became hooked. The beer servers are grouped into teams and work at specific beer-stands which serve the beers of a certain geographic area (I worked on Stand Five with the SW English ales.) I really liked the people I worked with and developed a real sense of camaraderie with them. So, I volunteered to work all the sessions. I was really an "unofficial" volunteer for those sessions, so I would work about 50% of the time, basically during the heavy crunch times.

In my experience, when an American beer-enthusiast finally tries a pint of British cask-conditioned ale served through a beer engine, one of their goals then becomes to pull their own pint. In the three days that I worked at the GBBF I pulled more pints than some landlords pull in three months. It was a liberating experience. Those three days were also an invaluable opportunity to learn how to care properly for casks of "live" ale. Several of the people on my stand were landlords with their own pub. So, when I showed an enthusiasm for the subject, they were quite happy to show me what the art of cellarmanship is all about.

My first actual working session was Wednesday lunchtime, but the first evening session I worked was on Wednesday night. I was lucky in that respect because I was broken in gently. The evening sessions can sometimes resemble a school of sharks on a feeding frenzy - slashing and attacking everything in their path which prevents them from reaching their goal: a pint of ale. However, there was a tube strike on the London Underground that Wednesday which kept the punters to a minimum. Even so, I was dripping in sweat before the evening was half over. I finally learned how to shake my head so that the sweat would not fall into the pint of beer; salt just ruins the head on beer :-). I learned my lesson and wore a sweat-band for all subsequent sessions. However, the one nice thing about all this labor - no hangovers the next day.

There is one final lesson which I learned while serving at the GBBF which I should pass on to my American readers, and that is how to order your beer. An American friend at the festival (not a BURPer) complained to me that twice he had asked for a half-pint of beer but each time he had been served an entire pint. I just assumed that the person serving him just didn't quite understand his accent. Then, about an hour later, I served a customer a pint of beer and he complained, in a nauseating American accent, "Hey, I only asked for a half-pint." Then I realized the problem that both he and my friend had with the British version of the English language. Over here the word "half", in the vernacular, is a unit of measurement as well as a term meaning "50% less than the whole". So, if you want a half-pint of beer, you say, "A half, please." If you want the full pint of beer, you say, "A pint, please." If you say, "A half-pint, please", the barman will usually construe that to mean, "I'll have a pint, please."

One of the best fringe benefits of working at the GBBF was access to the balcony. While Olympia appears to be a cavernous dirigible hangar, there are other floors off the main two rooms. The first floor above the ground floor also has a balcony which surrounds the main room at a height of about 25 feet. Last year I had tried to gain access to the balcony just to be able to take pictures of the festival, but I was denied permission. But not this year. I took all the pictures that I wanted. However, there was another bonus to gaining access to the balcony: the toilets. The queues for the ground floor loos grew to horrendous length as the evenings progressed. But just pop upstairs and relief was soon to be achieved. Ah, the simple pleasures of life!

(Uh-oh, here is where I break my arm while patting myself on the back.) I am one of the few (are there any others?) American homebrewers ever to have their beer served at the GBBF. I am an inaugural member of the Craft Brewers Association (CBA), a grass-roots organization promoting homebrewing in the UK. They had a booth at this year's GBBF and asked their members to provide the booth with beer for purposes of distribution to the homebrewing non-believers (homebrewing over here has a poor reputation due to quality problems back in the seventies and eighties). So, I brought in about a case of weizenbock (unfortunately, on the day of the tube strike, so it was a major hassle lugging the beer around) for the CBA booth. This was the same weizenbock which had won two awards at this year's Spirit of Free Beer, so it was a decent beer. British homebrewers tend to make only bitter, so a weizenbock was something of a novelty to the majority of the tasters. When I would take breaks from working at my stand, I would quite often end up at the CBA booth because they had chairs behind the booth where I could relax my rapidly aging joints. It was interesting to watch these people try the different examples of homebrew, especially if they liked mine. Anyway, enough of the immodest rambling, the best part of this whole affair was that I can now say that my homebrew has been served at the GBBF.

Well, I think that is enough for this month. I have to get ready for the Bath Beer Festival which will be held this week-end (18-19 October). It's a tough job, but someone's got to do it :-). ... and now it's off to search for another pint of research.

If you were editor, you could fill this space with an interesting graphic or tidbit.

Elections are in February, and the newsletter editors are not running for reelection.

Tasty Travels with Bruce Crescent City Brewhouse: New Orleans

Bruce Feist
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Every year, my company (Computer Associates) holds a large, week-long, user's group meeting in New Orleans, LA. This year, I got to go to it. I found that this city smells of exhaust fumes and is a hideous mixture of hot and humid (even by DC standards!) in August, but also is a rather fun place to be. The people are friendly, and there is a huge amount of activity. It deserves its reputation of being a party city. They have a brewpub there called the Crescent City Brewhouse, which I tracked down by using the World-Wide Web; yet another use for technology!

For most of the week I was too busy to do anything outside of the conference, but on the last day I managed to steal a couple of hours to investigate. I dragged along a co-worker who was unfortunately both in a hurry to catch a flight and smoked. The combination made it hard for me to concentrate on the beer as much as usual, but I did my best and ordered a sampler. We didn't have any time for food, though.

Pilsner

Crescent's Pils was very bitter, with little underlying sweetness. It was a very clear yellow color, and had a grassy aroma from its hops.

Red Stallion

The brewpub's notes claimed this to be a Vienna Style. It had a pinkish color that reminded my companion and me of a blush wine, and had a pleasant, slightly sweet, taste.

Black Forest

This is a Munich-style beer. It had a dark, reddish color — rather like a dark rum. It is a very well-balanced, slightly thin beer, with notes of raisin in the flavor.

Oktoberfest

This beer was served unfiltered, unlike most of the others here. It was fairly dark and sweet.

Hefeweizen

A good representative of the style, this one was cloudy and very clovey.

What's this holiday banquet thing?

Polly Goldman, Adequate Food Supply Fascist

The BURP December holiday banquet is being held at the Jaycees Center in Oxon Hill this year. We'll have a chance to sit down while we eat, so most people bring substantial dinner food for the banquet. Past banquets included a ham, roast pork loin, a turkey, lambic aspic mold, and an assortment of side dishes and desserts. While food selections have been good this year at BURP meetings, our banquet is usually the fanciest feed of the year.

By popular demand, mostly Tom Cannon's, this will be a Banquet featuring Real Ale. Anyone who has a Beer Engine should bring it, and anyone who wants to cask condition a real ale, but lacks a hand pump, should consider bringing it, too. We'll find Beer Engine space for you! Estimates are that the club has around a dozen Beer Engines in the homes of active members, so we expect to have a really fantastic selection.

What to bring? Even if you don't cook, there are plenty of things that you can bring to a holiday banquet. You can always purchase prepared food, whether it's a bucket of fried chicken, a pie, a cake, or a side dish. There are plenty of ethnic markets in the area, so there are lots of choices when it comes to prepared food. If you do cook, there's an oven for reheating things on the premises, but otherwise you should bring your food pre-cooked. How much should you bring? No, you don't need to bring enough to serve dinner to 70 people, but you should bring a dish that would ordinarily serve 6-10 as part of a meal.

The banquet usually features a few words from the President, recognizing people who have made special contributions to BURP during the year. In the past, we've had slide shows with pictures from BURP meetings throughout the year.

Finally, if you can come early to set up, or stay late to clean up, you'll help us stay welcome to use the Jaycees facility.

Get the News Early

**Know which April Articles are spoofs and
which are serious**

Edit the BURP News

**Elections are in February, and the editors are not
running for re-election.**

Club Competitions

Dave and Becky Pyle

December's Competition: Belgium

Style Guidelines:

<u>Style</u>	<u>Gravity</u>	<u>IBUs</u>
Flanders Brown	1045-1055	35-50
Trappist Ales	1060-1100	25-50
House Brew	1060-1065	25-40
Double Malt	1075-1085	30-45
Triple Malt	1090-1100	35-50
Saison	1052-1080	25-40
Lambic	1040-1050	3-7
Faro	1040-1050	3-7
Gueuze	1040-1050	3-7
Fruit	1040-1050	3-7
White	1044-1050	20-35

Flanders Brown: Brown in color. Medium body. Fruitiness from a top fermented ale is present. Sourness evident. Hop flavor and aroma don't make an overall impression but can be assertive. Color (SRM): 16-20.

Trappist Ales: Amber to a copper in color. These ales have a fruity and unique spiciness that sets them apart from other ales. The three types are listed above. Their colors (SRM's) vary. House (SRM): 15-25. Double (SRM): 17-30. Triple (SRM) 20-30.

Saison: Light to amber in color. A pungent sourness with an accent on aroma hops. The bitterness is distinctively evident but not assertive. Color (SRM): 4-10.

Lambic: Color varies. Three different yeast strains are used to create sourness. All are top fermented and different fruits can be used.

White: Light to straw in color. Generally this is a German-style wheat beer made with Belgian yeast and accented with coriander or orange peels. Color (SRM): 2-4.

Competition Schedule for the Upcoming Year

December	Belgium
January	Pale Ale
February	Stout
March	Alt
April	Bock

May	Pilsner
June	Wheat
July	Brown Ale
August	Indian Pale Ale
September	Oktoberfest / Märzen
October	Weird Beer

BURP Officers

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

News Flash: BURP Will need New Editors!

Even our computer knows it's time for us to stop editing the BURP News. In fact, our usual editing machine decided that it would rather blow the video control section of its logic board than let us edit yet another BURP News. Fortunately, Machiavelli, our 7 year old Macintosh SE/30, was willing to let us put out the BURP News. However, Machiavelli's no fool and demanded a few things in return for editing the BURP News.

Machiavelli's demands are as follows:

- You will not run for re-election
- You will not include any fancy graphics, as my monitor is small and monochrome.
- You will fill all white space with announcements that you are not running for re-election.
- You will give me 20 meg of RAM and give me full credit for editing the BURP News.

Well, if you've gotten this far, you know that we've given in to Machiavelli's demands and will not be running for re-election.

BURP Finances

Doug Kruth

For the period from 9/1/96 through 10/28/96:

Category**Inflows***Education +:*

Class Fee \$900.00

Education + - Other \$57.00**Total Education +** \$957.00*Events +:*

Baltimore \$25.00

Cider Trip '96 \$339.50

Mashout '96 \$166.50**Total Events +** \$531.00

Interest Earned \$15.00

Membership +:

Dues \$160.00

Membership + - Other \$130.00**Total Membership +** \$290.00

Promo + \$23.00

Raffle + \$70.00

Inflows - Other \$63.14**Total Inflows** \$1,949.14**Outflows**

Education - \$1,068.06

Events -:

Baltimore \$150.00

Cidery Trip '96 \$612.80

Mashout '96 \$505.00**Total Events -** \$1,267.80

Festival - \$13.23

Library \$200.57

Meeting \$591.66

*Membership -:*General & Admin \$40.03**Total Membership -** \$40.03

Raffle - \$50.14

Outflows - Other \$0.00**Total Outflows** \$3,231.49**Overall Total** (\$1,282.35)**BURP Account Balances****10/28/1996**

Cash \$33.00

Payable \$0

Receivable \$250.00

Savings \$3,041.88

Checking \$2,690.57**Net Worth** \$6,015.45**BURP Needs Newsletter Editors**

You, yes you, could be editing an internationally published periodical focusing on biological processes. At least, that's how you could describe it on your resume.

This is our fourth year of editing the BURP News. It's been fun, but it's time for someone else to take over. In the past 5 months, we've had 2 instances where we were both out of town for 4 consecutive weekends.

We can no longer give the BURP News the time it deserves. We have not had time to solicit articles or remind people about the published deadlines and the BURP News is suffering as a result. For example, we used to publish recipes for winning beers, but it has been a long time since we published any recipes.

You don't need a terribly sophisticated computer system to be the editor of the BURP News. This issue, prepared on a 7 year old computer, proves it! You should have an internet or Fidonet connection, since this makes it much easier to get articles from people. Beyond that, a scanner would be nice, but we could probably be prevailed upon to scan pictures with our new color flatbed scanner.

Almost everything we've done for the BURP News is neatly archived on our computers, and we'll happily help the new editor by supplying a copy of the archives.

Suggested Thanksgiving Side Trips

If you're making the dreaded Washington to New Jersey/York trek this Thanksgiving, you may want to consider some side trips to make the long hours stuck in traffic a little more bearable. We suggest the following:

- An indirect route and a pizza lunch at Victory Brewing Company in Downingtown, PA.
- A one hour detour to Kennett Square, PA, and a visit to the Mushroom Museum and Store. 3 lb of the prettiest mushrooms you've ever seen for under \$5, and good prices on exotics, make this a fun stop. Besides, we've found that raw fresh mushrooms make an odd, but tasty car snack. Take the backroads starting outside Philadelphia. The way 95 backs up, you'll probably save time!
- A half-mile side trip to State Line Liquors in Delaware. If you take the first exit in Maryland, just past the Delaware border, and head North for about a quarter mile, you'll be there. It's the second store you see---the first is on the other side of the median. State Line has a surprising selection of micro and Belgian beers, at extremely good prices. Since state liquor laws vary, some of the beers we saw there are not available in the Metro area. For instance, we saw Scotch Silly, a Belgian Scottish ale. We last saw it in Belgium. We also picked up Lancaster Brewing's Milk Stout, and a few brews from New York which haven't made it to our neck of the woods yet. We purchased 750 ML bottles of Cuvee Renee at 7.99 each, and the Boon Marriage Parfait products were also on sale for \$7.99 each. Plus, we got a 10% mixed case discount.

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. Nonalcoholic beverages should be available at BURP meetings for your drinking enjoyment. Homebrewed soda makers are encouraged to bring their products to meetings.

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.

BURP News Editor
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