



BURP NEWS

SO LONG, AND
THANKS FOR
ALL THE FISH
WRAPPINGS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

“So Many Brews So Little Time”

Bruce Feist and Polly Goldman, Editors
E-Mail: bfeist@mnsinc.com
polly.goldman@f615.n109.z1.fidonet.org

926 Kemper Street
Alexandria, VA 22304-1502
(703) 370-9509, Voice / (703) 370-9528/3171, BBS

Febrewary 1997

What's Inside!

What's Brewing	1
Koch's Concepts	2
Upcoming Competitions	2
BURP Finances	2
Competition Notes	3
BURP Officers	3
Best of the Other Newsletters	4
Beer reviews in Pittsburgh	5
Beer reviews in New Mexico	6
New Members	6
Meeting Report	6
Letter to the Editor	7
Bike and Pub Crawl	7
Priming	7
Beer reviews in Tidewater	8
Campaign Statements	9
Blatant Filler	11
Directions to February Meeting	12
Designated Driver Program	12
Guide for New Members	12



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.



February 11,
1997 at 6:00 PM **Elections** / Meeting / Stout Competition
at Oxon Hill

February 14 Deadline for BURP Guide to DC Area
Beer (see page 9)

February 16 Deadline for March BURP News

March 15 at 1:00 PM Meeting at Alison Skeel's home in
Kensington. Beware the ides of March!

April 19, 1997 Meeting at Langlie home in Kensington

May, 1997 Meeting at Tom and Colleen Cannon's
home

June, 1997 Meeting at Larry and Trish Koch's home



Koch's Koncepts

Larry Koch

It was good to see so many members in attendance at Clipper City Brewing Company for our January meeting. It was bitter cold and quite a distance outside the Capital Beltway, but Hugh Sisson's welcome was well worth the trip. Our crowd nicely filled Clipper City's hospitality room, although there appeared to be room for major expansion in the brewery. We should thank Hugh and our own Robbie Ludwick for tours of the brewery and generous servings.

We had a Pale Ale judging at the meeting. It was noted that the judges and organizers were separated from the general crowd for a long time. As it has been suggested before, it is time to do more judging outside of the regular meeting.

We have a judging at almost every meeting. We have members who want to compete. These members (all members) should be encouraged to compete nationally. With a group our size with such diverse resources we should be a much more recognized club. We should enter as many competitions as we can, we (you) will win awards.

In closing of this column and my year as president, I would like to paraphrase Jonathan Feist from his article in the January Burp News: find the good and you will fell better. We should live and drink that thought.

Upcoming competitions

February 22

Hampton Roads Brewing and Tasting Society

AHA Beers

[Http://www.infi.net/~ridgeley/hrdetai.html](http://www.infi.net/~ridgeley/hrdetai.html)

Phone: (757) 363-8726

March 8

Moon Madness

AHA Beers, meads, ciders

Phone (610) 944-0500

March 22

TRASH VII

[Http://ralph.pair.com/trash.html](http://ralph.pair.com/trash.html)

BURP Finances

Doug Kruth

BURP Finances

Doug Kruth, Treasurer

Category	1/1/97	1/31/97
<hr/>		
Inflows		
Interest Earned		\$12.44
Membership		\$200.00
<hr/>		
Total Inflows		\$212.44
Outflows		
Christmas Gifts		\$44.97
Newsletter		\$32.92
Donations		\$49.59
<hr/>		
Total Outflows		\$127.48
Overall Total		\$84.96
<hr/>		
BURP Account Balances		
Cash		\$0.00
Payable		\$0.00
Receivable		\$0.00
Savings		\$3,061.06
Checking		\$4,032.77
<hr/>		
Net worth		\$7,093.83

Competition Notes

Dave & Becky Pyle

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

1st Place - Lynn Ashley with an English Special

2nd Place - Jim Bush with an American IPA

3rd Place - Keith Chamberlin with an American IPA

March's Competition: Alt

Style Guidelines:

<u>Style</u>	<u>Gravity</u>	<u>IBUs</u>
German Alt	1.040-1.050	28-40
Kolsch	1.040-1.045	16-30

Dusseldorf-style Alt is a deep amber to a dark brown ale lacking hop flavor or aroma but often heavy in bittering hops.

Kolsch is light in color, fruity, slightly acidic, medium-hopped, dry and a winelike top-fermented ale or bottom-fermented lager brewed in the area of Cologne.

* * *

February's Competition: Stout

Style Guidelines:

<u>Style</u>	<u>Gravity</u>	<u>IBUs</u>
Classic Dry Stout	1038-1048	30-40
Foreign-Style	1052-1072	30-60
Sweet Stout	1045-1056	15-25
Imperial Stout	1075-1095	50-80

Classic Dry Stout: A rich, dry, extra-dark almost black ale. The dryness comes from the use of roasted unmalted barley and a high hop bittering rate; flaked unmalted barley may add a creaminess. A small percent of soured beer is sometimes added to balance the dry roast flavors. Starting gravities are low in Ireland, higher elsewhere.

Foreign-Style: High gravity stouts brewed for 'tropical' markets. Both dry and sweet versions exist. They possess many of the same characteristics as the low gravity versions but with a much stronger alcohol level. Above 1.060 it becomes difficult to produce a truly dry stout as the malty fullness and fruity esters tend to take charge.

Sweet Stout: An English style of stout. Dark roasted grains and malts dominate the flavor as in dry stouts, though generally some unfermented sugar is left in the beer. Lactose is often added to provide this residual sweetness. Very dark amber to black. Gravities are low in England, higher in the exported product. Hopping is moderate and tends to be lower than in Dry Stout.

Imperial Stout: A robust and stronger version of dry stout, highly hopped for bitterness, aroma and flavor. High gravity and hops are used to prepare these stouts for export, much as was done with India Pale Ales. Often has an intense "burnt currant" character. full bodied, it is dark copper to black. The high gravity leads to notable esters and fruitiness. Alcoholic strength should be evident.

Competition Schedule for the Upcoming Year

February	Stout
March	Alt
April	Bock
May	Pilsner
June	Wheat
July	Brown Ale
August	Indian Pale Ale
September	Oktoberfest/Marzen
October	Weird Beer
November	Belgian
December	Holiday Banquet - No competition held
January	Pale Ale

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 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
Minister of Finance	Doug Kruth	(703) 671-0857 H
Libeerian	Bob Cooke	(703) 451-1540 H

Best of the (other) Newsletters

Bob Cooke

The Brewsletter Urquell, The Brewsletter of Houston's Foam Rangers, May 1996

"Professor Waz" provided the following—environmentally correct—description of beer making:

"Homebrew is beer made at home, simply put. It is done in the following fashion. First, the land is raped of its pristine condition by tearing up the soil and pumping it full of domesticated grass and chemicals. The embryonic offspring of the grasses are ripped from their wombs and tricked into life. Just before they awaken into the world they are thrown into a fiery kiln and killed. Their carcasses are then crushed. Water, mindlessly robbed from the pristine aquifers is dumped onto the crushed carcasses where the entrails of the deceased are soon dissolved. This now dirty water is boiled, typically using unreplenishable fossil fuel, for a ridiculously long time as to ensure maximum entropy. The beautiful hop flower, denied its right to reproduce, is torn from its vine and dumped into the boiling dirty water where it is destroyed and unrecognizable. After an hour or so, in which some of the dirty water has boiled over and is wasted, more perfectly good water is used to cool down the dirty water. As if that won't happen by itself. Then an airborne fungus is dumped (pitched) into the mess, where it molds and festers for days. A week or two later the whole thing has settled down and you have beer. Yum."

The Brewsletter Urquell, September, November, and December 1996 issues

- In an article encouraging members to enter beer in the club-only AHA Belgian styles contest, Brewsletter editor David Odom concludes "We are a club. We can brew Belgian styles. (Just leave your uncovered mash in the garage a couple of days! POOF! It's Belgian.)"
- David Odom provided the following lessons learned from the club's annual Dixie Cup competition:
 - Do wear eye protection and flak jacket when registering novelty beer entries
 - Do watch the warning signs of insidious Cajun flatulence on elevators (the following indicators will help determine the toxicity level in the elevator:
 - The elevator doors open and several Cajuns are smiling
 - Elevator paint appears to have been chemically stripped
 - Look for small animals or children collapsed in corners of the elevator
 - Do not go to the Dixie Cup coordinator's hotel room when asked to stop by and share a vintage barley wine (It's a trick! They will make you work! You become a data slave!)

- Do not stay up until 4am and attempt to drink the approximately 2000 left over entries.

- The duties of various club officials are described. In addition to the normal positions, the Foam Rangers have a "Secondary" who is required "to go to a large commercial reseller of alcoholic beverages with club money and purchase products representative of each month's beer style. This person then opens the beverages and pours them into drinking receptacles at each meeting." [*personal comment from BC: Does this procedure have merit for BURP? It departs from our emphasis on homebrew, but might provide greater awareness for the style of the month competition and may even be inspirational - educational!*]

The Fermentor, Homebrewers of Philadelphia and Suburbs (HOPS), Nov & Dec '96 issues

- The club held a HOPS General Election Day party on November 5. This was a gathering to sit around and watch CNN, eat Chinese food, jeer the nasty candidates, cheer the favorites, and drink homebrew. TV-munchy-foods, Chinese food, and campaign buttons welcome. Intolerant know-it-alls stay home.
- Beer & Brew Trivia

Q: Does the Guinness Book of World Records have anything to do with Guinness stout?

A: The Guinness Brewery created the book to help settle arguments and bets (and to do a little bit of promoting along the way).

Q: What is the difference between lautering and sparging?

A: "Lauter" is German for clarifying. The sweet wort is drawn off, leaving the spent grain behind. "Sparging" means to rinse the grains with fresh water to extract any remaining sugars.

Q: Why are there lids on German steins?

A: Lids were added to German steins in the 1500's (as part of a new sanitation law requiring all food and beverage containers to have lids) to prevent the spread of the deadly bubonic plague.

Q: Which US company now offers the country's largest contract brewed beer?

A: Samuel Adams is now the largest contract brewer in the country, producing 975,000 barrels a year. Contrary to some news reports, Samuel Adams uses their own brewers, their own ingredients, and even their own yeast to produce their beers using other companies' equipment.

Q: Regarding Samuel Adams' Old Fezziweg Ale, what does Old Fezziweg refer to?

A: Fezziweg was Scrooge's jovial boss in Charles Dickens' "A Christmas Carol."

- HOPS combined their Winter Solstice Party and the HOPS Night Out on December 15th in a room reserved at the Manayunk Brewing Co. (brewpub). A pitcher of each Manayunk beer was on the tables for tasting and HOPS members brought their own homebrew (individuals could not bring commercial beers). At 5 pm a multicourse meal was served with Manayunk's new Winter's Tale Scotch Ale. (cost \$25/person)

Hot Break, The Arizona Society of Homebrewers (ASH), November 1996 An article by the "The Unknown Drinker" chronicles a visit to the '96 Great American Beer Festival in Denver. The unknown drinker seemed to prefer the afternoon private sessions for professional brewers only and for AHA members only (attendance is approx. 2000 and 5000 people respectively, vice the 25,000 at the public evening sessions). The Unknown Drinker felt that the best stout was Dog Spit stout from New Mexico and the best porter was Alaskan Smoked Porter from Fairbanks, Alaska. His plan to drink exclusively porters and stouts that session was ruined by the presence of the new Celis beer, Dubbel, which he immediately sampled. He played a beer trivia game called Beer Jeopardy, sponsored by Coors. Having recently passed the Beer Judge Certification Test, our contestant was racking up points big time until asked to name two types of yeast. His answer of *Saccharomyces Cerivisiae* and *Saccharomyces Uvarum* was deemed incorrect by the Coors judges who were looking for top fermenting ale and bottom fermenting lager yeast. (The Coors judges were heavily booed by the audience at this point.)

Covert Actions, Covert Hops Society of Atlanta Georgia, Oct, Nov, and Dec 96 issues

- The club reported that its 4th Peach State Brew Off competition gathered 259 entries. [Compare to the 982 entries in Houston's Foam Rangers' Dixie Cup and 203 entries in BURP's Spirit of Free Beer.]
- An anecdote from Reader's Digest: "At Disney World in Florida, I stopped at an English pub where I listened to a conversation between another customer and the bartender. The visitor asked for an American beer but was told that the pub served only English brews. Very thirsty, the man asked for the closest thing to an American beer. The bartender returned with a glass of water."
- CHS is organizing a tour of the Anheuser-Busch brewery in Cartersville. Although the brewery does not offer tours to the public, brewmaster Michael Poley offered the club a private tour, providing they brought him (and his staff) samples of homebrew.

Brew News from the 'Burgh

Lynne Ragazzini Kruth

lynne@sed.psrw.com

Over the holidays, my husband, Doug and I had the opportunity to explore some of the new brew-pubs that have recently opened in our home-town of Pittsburgh, PA. This is the first of a two-part series.

Steel Ale

Three Rivers Brewing Company

28th and Smallman St., Pittsburgh, PA

Conveniently situated across the street from the Pittsburgh Cheese Terminal in the Strip district, Three Rivers Brewing Company occupies a building which has housed a number of different manufacturing plants and businesses since it was built in 1927. Though the interior is cavernous, its large windows invite plenty of light. Two separate dining areas flank a long, spacious bar, and the 15-barrel Schlenker brew-house is installed behind glass on the opposite side.

The brew master, Mark Slater, hails from England. A graduate of London's Institute of Brewing, he has 12 years of experience brewing in small pubs as well as large commercial breweries. Mark pledges: "If the beer that I have personally brewed does not meet my standards for excellence, you will never know it because it won't be served in this brew-pub." That is an admirable commitment in this age of mediocrity.

At the time we were there, a mere three weeks after opening, four beers were available, three of which were served on hand-pump. While they were not what would be considered traditional English Ales, all were finely crafted beers with plenty of character. I say that they are not "traditional" for a couple of reasons: First, the beers are filtered. The other distinction is that Slater's ales exhibit very little of the fruity, estery character normally associated with the British style. They are as clean to the nose as they are to the eye.

Though I mention these deviations, no criticism is implied. Brew master Slater's interpretation of the English ale styles yields some stunning results. Unfortunately, I did not have the opportunity to speak with him, and was not able to gather specific information about his brewing process.

The Ales

•**Best Bitter** (3.6% abv) Served at around 58 degrees from a hand-pump, its rich coppery body is topped off by a thick, white head. A hint of toffee aroma greets the nose. A light toastiness enhances the toffee flavor, and the beer's smooth creaminess gives way to a long, satisfying finish with a pleasant lingering bitterness.

•**Pale Ale** (3.2% abv) Also served from hand-pump, the Pale Ale has a clean, malty aroma with no discernible hop nose. A mild, refreshing bitterness balances atop the sturdy malt backbone.

•**Porter** (4.0 abv) The aroma hints of cassis and molasses, with toffee commingling in the flavor. A generous hop presence perfectly offsets the malty, molasses sweetness. About three shades deeper than the Best Bitter, the Porter's hue is a translucent burnished copper with a pure white head.

•**IPA** (5% ABV) The only one of the beers served under CO₂, the IPA has a very round, yet silky malt character. While the hop bitterness is more pronounced than in the other beers, this IPA is more subtle than many of the other incarnations of IPA found in brew-pubs across the U.S.

Three Rivers Brewing Company's menu is upscale and diverse, with a few nods to more humble Pittsburgh favorites like kielbassi. Prices are very reasonable, and the staff is knowledgeable and friendly.

Most importantly, the beer is excellent and obviously the main focus of the owners, as it should be in any brew-pub. Because he realizes that an educated consumer is his best ally, Mark Slater plans to offer home brewing classes in the near future. This level of dedication and quality is worthy of high praise indeed.

Future plans include specialty and seasonal beers, and will not be restricted to ales.

Next month: The Church Brew Works

Travel to New Mexico

Bob Cooke

On a recent trip to New Mexico, I stopped in at my favorite eatery (drinkery). QUARTERS is a barbecue joint within 2 miles of the Albuquerque airport on Yale Ave. The mixed meat platters for \$12 can not be eaten by a single individual; in fact, the large BBQ pork sandwich with fries for \$6 did me in. Maybe there is a conflict of interest with the beer supply. QUARTERS had 19 beers (21 if you include Coors & Miller Lite) on tap; the bottled beer list was another 220 beers. The taps included 12 domestic (Ace Pear Cider, Anchor Steam, Black Dog Raspberry Wheat, Cabezon Ale [NM], Full Sail Amber Ale, Oasis Red, Pete's Wicked Ale, Pike Street Stout, Red Hook ESB, Samuel Adams Lager, Shiner Bock, & Sierra Nevada Pale Ale) and 9 imports (Bass, Double Diamond, Guinness, Harp, Heineken, Newcastle, Pilsner Urquell, Watney's Cream Stout, & Watney's Red Barrel). Draft beer was \$3.50 a pint. I had the Full Sail Amber which was crisp with a bit more hops than the usual amber. I also had a Pike Street Stout (which I'd seen listed as a sweet stout in some places); although not a Guinness, this beer was not a sticky sweet desert beer either, the roast barley did smack me up along side the head (I liked that!). Whenever I'm in Albuquerque, I'll make the pilgrimage to QUARTERS.

New Members

A big BURP welcome this month to **Bill Bright & Lauren Wise** of the District and to **Christian & Tara Parker** of Reston.

And a special welcome goes to new member **Deborah Lloyd** of Fairfax, who just tied the knot with longtime BURPer **Roger Allers**. Best wishes and a great life to both!

Meeting Report

Polly Goldman

Our January meeting took us a bit beyond our usual geographic range. Clipper City is as far north as we've been for a meeting since I've been a member. I'm not sure whether it was the different location or the bitter cold that day, but we had a fairly large turnout.

As the meeting began, groups of non-BURPers who had been touring Clipper City mingled briefly with the crowd. I think the nametags convinced them that they were not entitled to sample from the food spread or the beer table. It was either that, or the fact that Martin Wooster was hovering protectively over the food. Good job, Martin! Those all-too-freshly-scrubbed intruders soon ran off in horror.

The food was certainly worth hovering over. Alison Skeel brought a whole roasted turkey, which got smaller and smaller as time went on. The country ham my boss gave me for the holidays found its rightful home, and its salt content certainly didn't discourage anyone from drinking. I failed to catch the origin of the other foods, which included some very spicy deviled eggs, chocolate meringues which tasted as if they had been made with dry malt extract, and the world's fastest disappearing sesame noodles.

Our monthly competition was Pale Ales. We had about 14 entries, which got split into two flights, English and American. After those flights were judged, we had a tasteoff of the top 6. Every one of the final 6 was a beer that reflected well on its brewer. Selection of the top three, and their relative rankings, required considerable debate. In fact, the top two beer were so good, we had to drink the last bottles to decide between them. Nice job, all. This bodes well for 1997's crop of competitions.

Of course, I got pretty caught up in the judging thing, and forgot to tag someone for the meeting report. Hence, the abbreviated, from memory rendition you're suffering through here.

Larry (our Prez) did his Fearless Leader bit with some announcements and a nice assortment of raffle prizes. Prizes included ceramic mugs, posters, beer, and beer. Tours of Clipper City's brewhouse were conducted by Hugh Sisson and Robbie Ludwick, in two batches. Seems we were too large a group to do a single tour. I'm sorry that judging preoccupied me and I missed both tours. Certainly Hugh has done a really nice job with the hospitality room portion.

As the meeting wore on and the food dwindled, Robbie showed a lot of leadership potential by organizing clean-up. Dishes were returned to their proper owners, everyone was encouraged to take empties home, and Mike Horkan danced around the floor with an orange/pink upright vacuum. I understand that the Dirt Devil people heard about this and modeled their Super Bowl ad after Mike's performance.

A Letter from Margot Semler

Bill Ridgely received the following letter from **Margot Semler**, widow of the late **Ralph Semler**, and would like to share it with BURP members:

Dear Bill,

You and your confreres at BURP have been so very thoughtful, helpful, and generous during these last difficult months, and the boys and I are deeply grateful to you all.

Please express our appreciation to the members for their contribution to Planned Parenthood in Ralph's name as well as for the kind words in the BURP Newsletters.

We do wish you all well in your brewing endeavors and thank you for all the support you have given to us.

With my best wishes for a successful New Year,

Margot Semler

Editor's note: For those of you who joined BURP recently, Ralph Semler was one of our first members and a past President. He was a charming gentleman who loved BURP and brewing. Ralph passed away in August, and we miss him.

Baltimore Bike Trip and Pub Crawl

Since many BURP members seem to enjoy bicycling almost as much as they enjoy drinking quality beer, here is a chance to get your fill of both on Easter weekend March 29 & 30, 1997. Pedal to the Inner Harbor area of Baltimore from the College Park Metro Station on Paint Branch Parkway (formerly Calvert Road) which is a 36 mile trip one way along quite back roads. Accommodations for Saturday night in Baltimore are available for \$16.00 per person (non-members) at the Baltimore AYH, or for higher rates at nearby hotels. Celebrate at Baltimore's fine pubs on Saturday night and then bike back to College Park on Sunday. Contact the leaders about the departure time, and for hotel recommendations. Prepare for the BURP Belgium Bike Tour this August! Phone Craig Somers at work at 202-224-5957 (weekday evenings), or Helen Epps at 202-363-1278 (answering machine - anytime), or email Craig Somers at craig_somers@service.senate.gov.

PRIMING AND CONDITIONING

"Benjamin L. Schwalb" <benjamin@romulus.ncsc.mil>

Many people think that corn sugar **MUST** be used for priming instead of ordinary table sugar, because cane sugar can give brew a cidery taste. This might be true for large quantities, but we use so little for priming that it doesn't make much difference. However, a given volume of one might have more fermentable sugar than the other, and since the priming rate (3/4 cup for 5 gallons) refers to corn sugar, we don't necessarily know exactly how much cane sugar to use. However, some people use cane sugar as though it were corn sugar with no problems.

Dry malt can be used instead of sugar. The priming rate is one and a quarter cups for 5 gallons. Dry malt takes much longer to dissolve, so stir well on the stove and make sure there are no lumps before adding to the wort.

After mixing the priming sugar in the bottling bucket, give it an occasional stir while bottling, to make sure it stays evenly distributed.

Contrary to popular belief, a little splashing when racking at bottling time won't cause appreciable oxidation, as the yeast will breathe this oxygen now that it is getting a fresh supply of food (priming sugar). However, it is still good practice to avoid splashing so that you don't develop any bad habits, e.g. splashing when racking into secondary **CAN** cause oxidation, as no new food is introduced, and since the yeast are not eating, they are not breathing.

There should be 1-2 inches of headspace in each bottle. No book has told me the technical reason. I assume it leaves a cushion for excess pressure, i.e. if the beer overcarbonates a bit, some can escape and compress the air in the headspace. This way we have some margin for error. Don't worry about oxygen in the headspace. Carbon dioxide is heavier than oxygen, so as the former comes out of solution, it pushes the latter up, so oxygen does not come in contact with the beer for very long.

Oxygen-absorbing caps are available for oxygenphobes. The undersides are coated with a chemical that "eats" oxygen. I'm not sure if they work or if they're even necessary, but you can use them for peace of mind. The chemical is moisture activated, so do not sterilize these caps by boiling or soaking, for this will remove the chemical. Rinse each one quickly in an Iodophor solution just before using.

Sometimes brew overcarbonates. If it happens within a few weeks, perhaps too much priming sugar was added, or maybe it hadn't completely fermented before being primed. Other times the carbonation is fine for several months, then all of a sudden the bottles become gushers. This might be caused by contaminating microbes that took a long time to eat some of the sugars that our yeast couldn't eat. Overcarbonated brew should have its pressure reduced: pry each bottle cap up slightly to relieve some pressure, perhaps letting some foam gush out, re-cap, and let the bottles sit for a few more days.

Undercarbonation is caused by underpriming or dead yeast. Remove each cap, add a few granules of dry yeast or 1/4 to 1/2 teaspoon sugar to each bottle and re-cap. I suggest trying the yeast first; if the brew is still flat after another two weeks, try the sugar

Upcoming competitions

February 22 Hampton Roads Brewing and Tasting Society

AHA Beers

[Http://www.infi.net/~ridgeley/hrdetai.html](http://www.infi.net/~ridgeley/hrdetai.html)

Phone: (757) 363-8726

March 8 Moon Madness

AHA Beers, meads, ciders

Phone (610) 944-0500

March 22 TRASH VII

[Http://ralph.pair.com/trash.html](http://ralph.pair.com/trash.html)

OLD VIRGINIA BREWERY & SMOKEHOUSE

Bret_Wortman@stratus.com

There's a new brewpub in the Tidewater VA area. It was due to open just before Xmas, but as with most brewpubs anywhere, it didn't. Opening day was January 14th, and we stopped in this weekend while visiting friends in Yorktown. Despite the crowds (a 45 minute wait for dinner, which we opted to forego), we managed to quickly get a nice table in the bar, met the brewmaster, and the general manager, and here's our report.

LOCATION: 12644 Jefferson Ave, Newport News

DIRECTIONS: From I-64 exit onto Jefferson Ave north, following the signs for NN/Williamsburg Airport. Continue on Jefferson about a mile or so (past the intersection for the airport), and you'll find the brewpub on the right just past Hooters (!). About 170 miles from DC (2.5 hours at I-95 speeds).

DESCRIPTION: The restaurant has a history. It was first a "Red Baron," then became "Oldies," and now is "see subject line." It's large, with about 380 seats in the dining area, and a oversized barroom on the side of the building which faces Jefferson Ave. Picture windows allow you a wonderful view of bumper-to-bumper suburban traffic. The music in the bar is a bit TOO loud, piped through ceiling speakers, but otherwise it's a pretty nice atmosphere. The dining room is quieter, and is somewhat "family" in appearance (downscale booths and tables). The menu leans toward pub food, with wood oven pizzas, burgers, and BBQ specialties. A kids' menu (four basic foods, each \$2.95) is available.

BREWMASTER: Rolfe Saundersreed. He's a former PhD candidate in sociology turned brewmaster. Initially a homebrewer, he further learned the craft at the American Brewers Guild. He first apprenticed at John Harvard's in Cambridge, then went to Union Station in Providence RI. Next

he helped open the John H's in Atlanta, then on the tip of an equipment supplier, linked up with the management of OVB&S.

EQUIPMENT: It's a DME 15 barrel system, with five 15 barrel fermenters, four 15 bbl serving tanks and three 7.5 barrel serving tanks.

BEER: Five right now, although Rolfe told us that when they get up to they'll have 6-8 on tap at any given time, four core beers, plus seasonal and rotating specialties. Here's their current offerings (I'll give you their description in quotes, followed by my impression)

Virginia Gold: "A golden ale using 2 row pale dextrin malt and hopped with Northern Brewer, Saaz and Spalt. A light bodied beer, slightly fruity and delightfully aromatic." It was terrible. Far TOO light, no body. As it turned out, Rolfe agreed. This just wasn't a good batch, but will get better. It'll be a core beer.

Waterman's Pale Ale: "Light copper color from 2 row pale dextrin and crystal malt, hopped with Northern Brewer, East Kent Goldings and Fuggles. This beer is crisp and dry to the palate." Great hoppiness! We liked it a lot!!!! Thankfully, it too will be a core beer.

Shipyards Amber: "This beautiful amber colored beer is produced from 2 row pale dextrin, crystal and chocolate malt. The use of Mt. Hood and Cascades hops produce a full malt flavor." Unremarkable, but unfortunately a core beer.

Bull Island Oatmeal Stout: "A unique blend of malt and oats result in a rich full-bodied stout with a mild roasted character balanced with East Kent Goldings, Northern Brewer and Fuggles hops for a creamy smooth finish." A stout to be reckoned with. It is VERY roasty with a strong coffee taste. Overall, extremely pleasant, although I wouldn't call it "creamy." This one won't last long, because the last of the four "core" beers will be a rotating dark. Next out will be a Valentine's Day special. Chocolate Raspberry Stout followed for St. Patrick's Day by a dry Irish stout. Toward summer, the stouts will be replaced by porters.

Founders Winter Beer: "A wonderful winter festive beer using crystal, pale and chocolate roasted malt along with Cascades and Mt. Hood hops with a hint of cinnamon, nutmeg, almonds, walnuts and pecans." OK. I agree that the nutmeg came through but that's about it. Some might like it, but we opted for more of the stout and pale ale. As the year moves ahead, specialty beers will predictably turn to wheats, doppelbocks, etc.

BEER TO GO: Growlers are available for \$20, with a \$6 refill charge.

BURP GOOD DEALS: We extolled the MANY virtues of BURP to Richard Stuman, the general manager, and without committing himself to anything specific, he promised that he "would do something for" any BURP member who visited and identified him/herself to him.

CAMPAIGN STATEMENTS

Elections are coming. Ballots will be available at the February meeting. Persons unable to attend the February meeting can call our Fearless Leader to arrange for mailed ballots.

Fearless Leader (AKA President)

Tom Cannon

I've always said I wouldn't want to join any club that would have me as a member. What would that say about a club that would have me as President? I guess I'm qualified for the job because I fulfill the only requirement for BURP President, that is, I'm willing (maybe stupid enough?) to do it. Being President this year also has the added advantage of being a month shorter than previous administrations due to elections being delayed one month (I think Larry just wanted to be our Fearless Leader a little longer). Actually, we are looking forward to a very busy year for BURP. Besides the usual mayhem of The Spirit of Free Beer, the Chili Cook-off, Mash Out, and the Christmas Party, we are also looking at an AHA national convention within a 7 hour drive of Washington, Spirit of Belgium III, and a European Tour de BURP. In that I will probably be involved in most of these activities anyway, I may as well do them while acting as President. Filling in the shoes of our current President, Larry, will not be easy (given the size of Larry's feet), but I will do my best to guide BURP through the next year with the help of the other officers (I highly endorse the candidacies of Mark Stevens for Minister of Culture, Wendy Aaronson for Minister of Education, Doug Kruth for Minister of Finance, Bill Ridgely for Minister of Propaganda, and Bob Cooke for Libeerian) and all the usual BURP volunteers who really run this homebrew club anyway.

Libeerian

Bob Cooke

Bob Cooke is a candidate for BURP LiBeerian. Those wishing to see him lug boxes of books to BURP meetings, review other club's newsletters, and cajole BURP officers into authorizing further expansion of the BURP LiBeery may vote for him. (vote early, vote often)

Minister of Truth/Newsletter

Dan Brown, dbrown@seismo.css.gov

I'd like to submit my name as a candidate for newsletter editor. If there are any other people who'd like to join me in running as "co-editors," I'd welcome the help.

Minister of Education

Wendy Aaronson

Call me insane, but I am interested in serving a 4th term as Minister of Education. During the last 3 years, I have successfully brought to you, with the help of BURP members, educational programs ranging from building mash/lautertuns and keg cookers to training BJCP judges. This has included focused beer style and technical sessions, yeast handling workshops, and BJCP refresher training on Belgian beers. Meeting the educational needs of our diverse membership is a challenge and if elected, I assure you that I will continue to meet these needs. From the response I have received thus far, I can guarantee another BJCP exam preparation class. There is also interest in a series of seminars for improving judging skills. I would also like to introduce extract and partial-mash brewers to all-grain brewing by offering a technical session and hands-on brewing session with a mentor. The fun part about being Minister of Education is that there is no limit to what you can do. I'm always interested in your new ideas and how you think programs offered in the past can be improved.

Minister of Finance/Treasurer

Doug Kruth

As the incumbent Minister of Finance (AKA Treasurer) I am seeking re-election to this office once again this year. During Office year '96 there were some minor but interesting changes with regards to our finances. First we opened a savings account with our cash reserves to earn a few more percentage points of interest. We have maintained a \$3000.00 balance in this account during this past year. I have consistently written a column for the monthly newsletter letting you know where the money comes from and where it goes. I have encouraged members of the club to take advantage of this resource (\$\$) and in doing so we as a club have done things like club sponsored/subsidized bus trips to cideries and breweries, and added significantly to the BURP library. I have organized our books and computerized them. I have also been prompt and organized with the repayment of expenses incurred by members. I look forward to having the opportunity to take this responsibility on this upcoming office year.

Minister of Culture

Mark Stevens

Minister of Culture is a vitally important office in BURP because it is responsible for both large-scale competitions, such as Spirit of Free Beer, as well as the less formal monthly club competitions. BURP has a long reputation for quality judging and style education, and if elected as the next Minister of Culture, I would continue and expand that emphasis, using competitions as a vehicle for member education.

Why am I qualified for the job? First and foremost, because I have the time, drive, and dedication to do the job well. Over the last several years, I have also developed good working relationships with many of our local BJCP judges in the competition setting. As a BJCP judge myself, I am familiar with beer styles and the mechanics of competitions, and so, know what it takes to make a successful competition, as well as what it takes to write the monthly style descriptions for our upcoming competitions.

Some of my specific goals for Minister of Culture over the next year are:

* Monthly competitions: I would like to strengthen the monthly club competitions, encouraging more participation. I might also like to adjust the schedule somewhat, more closely tying our schedule to that of the AHA Club Only competitions so that members who want to participate in those competitions can do so. (I understand that we currently miss several of these.)

* Newsletter: I want to expand on the work of previous Ministers by increasing the emphasis on education. I would include more extensive style discussions in the monthly newsletter, possibly including more background information on style histories, regional variations, common flaw avoidance, tips about what BJCP judges look for in winning examples, and perhaps some recipes.

* Spirit of Free Beer: As our flagship competition is normally held in the spring, the Minister of Culture needs to hit the ground running. Within the first month in office, I would like to set a date for the competition, line up the people who need to be involved as organizers, line up a site, and start getting the word out to brewers. I would like to build the reputation of Spirit of Free Beer as a class competition with quality judging and great prizes. Specifically, I would like to increase the visibility of this competition in our region and increase the number of entries.

* Judging: Competitions need good judges. We currently have about 50 BJCP judges in the club. I doubt that there is another club in the country with that many judges. However, we can always use more as some judges lose interest in the program or move away. We can also do more to help our current judges develop their skills and increase their experience. One thing that I would like to do is to let our members know about judging opportunities with neighboring clubs ahead of time, so that members who want to boost their experience points can do so. I have also toyed with the idea of some type of judging workshop for current judges (not just a study session for new test takers) and I would like to explore the concept again with our judges and with the Minister of Education. There is quite a lot that can be done to improve our skills as judges so that not only will BURP have the most judges, but also the best judges.

Please vote for me as Minister of Culture. If I win, I promise to never again knowingly bring a bad homebrew to a BURP meeting.

Minister of Propaganda (Membership Services)

Bill Ridgely

I respectfully submit my name for re-election as BURP's Minister of Propaganda. I do this with some trepidation as I've been a club officer for quite a few years now and don't want to go down in history as the "Louis Goldstein of BURP." (As Marylanders know, Louis has been Comptroller of the State for about 80 years now).

I've served variously over the years as club Newsletter Editor, Treasurer, Li-Beerian, and President and have been maintaining the membership database since 1988.

I truly feel that some continuity in these services is critical for such a large club as ours (about 350 members currently), and I enjoy doing the job despite the amount of time and effort it requires. Each month before the newsletter mailout, I update the database, purge expired members, print renewal notices for the upcoming month, print mailing labels, and produce membership cards for new members and those who have renewed. Every other month or so, I print a full membership list and make it available at meetings.

In addition to performing these database administrator duties, I field e-mails and phone calls from prospective new members and answer questions about the club from various individuals and organizations. This is the fun part of the job, and I always try to interest people in BURP regardless of their brewing experience.

If re-elected, I promise to maintain a high level of membership services and do my best to continue to promote BURP and its goals.

Thanks very much for your consideration!

Minister of the Web

Lynn Ashley- <http://www.mnsinc/lashley>

If elected as Minister of the Web, I would structure BURP web site to include:

- Current calendar of events, listing BURP meetings, competition submission deadlines, competitions, and other beer related events.
- Registration forms & info for upcoming competitions.
- List of past BURP and other local competition results.
- BURP News - working with Minister of Truth to provide BURP News online, including photos and graphics.
- Directory of BURP members (except for those who do not want to be listed).
- Membership information - forwarding membership inquiries to the Minister of Propaganda.

I would not attempt to turn the site into a technical resource since there are already many sites on the web which provide this information. The only exception might be technical areas which are poorly covered by the other sites or for which BURP or its members excel, such as Belgium beers or Delano's adjunct addiction.

I would attempt to keep the information current enough that it will be useful to both BURPers as well as the general beer public.



This was the hottest item in July's silent auction



An annual MASHOUT early morning exercise



Lynn displays a shirt about to be won by some lucky recipient



Our annual MASHOUT watersling target



Jude, who helps make sure everything runs smoothly