



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES
"Ale, man, ale's the stuff to drink" A.E. Housman

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news and
official
information

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July 1999

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July 17 at 1 p.m.	Meeting at Kathy Koch's, 3813 Forest Grove Dr., Annandale, VA, (703) 256-4285
August 14th	Montgomery Co. Fair Homebrew Competition
August 27-29	MASHOUT
September 18	FOAM Homebrew Competition
Sept. 18-19	Mid-Atlantic Beer & Food Festival
September 25	BURP Meeting at the Cannons', 2836 Maple Lane, Fairfax, VA (703) 204-2256
October ??	BURP Meeting
November 20	BURP Meeting and Real Ale Festival at Bill and Wendy's, 15 Harvard Court, Rockville, MD (301) 762-6523
December 7	BURP Holiday Banquet, Oxon Hill (date tentative and venue tentative)

This month's meeting features:

- **Pre-Meeting Mead Tasting**
- **BURP Annual Crab Feast**
- **Mead and Cider Competition**
- **Battle of the Sexes California Common Competition**, featuring a keg of Anchor Steam as the calibration beer.

- **Specialty malt sale**

Don't miss it!

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. Articles for the BURP news should be delivered on diskette or paper to the Editor (address is in the masthead) or sent to him at dugarm@burp.org. Microsoft Word or text format is preferred.

Marler Madness

Steve Marler, Fearless Leader

Another Spirit of Free Beer is behind us, and we can look back on this event with great satisfaction. At our last meeting we handed out the prizes to the winners of this year's SoFB, and I am happy to say there was a lot of good stuff! If you did not enter, you really should have. There was a lot of loot to be had, not to mention the great feedback you would have received from our excellent judges. The June meeting was unusual in that we had remarkably mild weather for a change. Tom Cannon was in disbelief having stood on Larry and Trish Koch's hill handing out prizes as the sun beat down on him in 90 + degree heat for the previous two years. I guess it was just my good weather karma. Special thanks to Larry and Trish for once again hosting the SoFB awards ceremony.

The dog days of summer are here and with the heat, humidity, and hazy skies comes summer activities. I don't know how the idea of summer being a slow and relaxing time of the year ever came about. If you are like Teresa and me, every weekend through September is booked. I hope that you will make time for BURP during your busy summer. Our next meeting includes the Crab Feast and the Battle of the Sexes competition and it will take place on July 17. Mash-Out takes place August 27 through August 29, and the BURP Oktoberfest meeting will take place on September 25. Hope to see you at all these fun BURP events.

Six months have passed since I was elected as your Fearless Leader. I am not sure if I have met your expectations or have made much of a difference. I wanted to take a moment and review what has been done and what I would like to see happen before the end of my term.

Early this year we implemented a new meeting format whereby the business part of the meeting takes place at the beginning of the meeting instead of at the end. I believe this it has worked well and has not caused any major disruptions. What do you think?

I tried to put in place an informal mentoring program by taking requests from any members who wanted to learn more about brewing by brewing with a more experienced brewer. Although there were a couple of responses to this offer, I had expected the demand to be higher. However, I am happy to say that those who responded did have the opportunity to brew with a more experienced brewer so I think the program was a success.

The cabinet had decided that instead of publishing new member profiles in the newsletter, we would introduce the new members at BURP meetings. However, I have not done a good job remembering to do this. I think it has had a positive impact on the new members and has been beneficial to the members in attendance when I have done it. I will try to do a better job on this at future meetings. But, feel free to remind me if I forget!

One of the issues that I campaigned on was to emphasize home brewing, since BURP is a club for home brewers. Based on preliminary data, I do not think I have done a good job on this issue. BURP did not have many members enter into the AHA National Competition. We had 100 fewer entries in this year's SoFB competition than we did last year. However, I have not seen the data on what percentage of this drop was due to the decrease in BURP member entries. I am not sure how much this is due to how busy BURP members are, the declining interest in home brewing, or a declining interest in entering home brew competitions. In fact, these competitions may not be good indicators of our members' home brewing activities, but I thought they were worth noting.

Beyond more educational opportunities, fun competitions, and BURP subsidizing entry fees for major competitions, I am not sure what the club can do to promote home brewing within its membership. I welcome your ideas and comments.

What about the last 6 months of my reign of terror? We will have our first brewers' challenge competition at the July meeting. I know of at least 10 groups that have brewed an Anchor clone and will be entering them in this competition. Our second brewers' challenge will be at the at the October meeting. The continued growth of the BURP Real Ale competition that former Fearless Leader Tom Cannon started is another important activity focused on home brewing. We are also planning to move forward with the Reinheitsgebot/BJCP Exam Education Series this fall. I hope that we have a lot of participation in all these BURP sponsored activities.

I am serious about getting your feedback and ideas. Please send me an e-mail at marler@burp.org, give me a call at 703-527-4628, or you can send me a letter at 2009 N. Upland St., Arlington VA 22207. I look forward to making the next six months even better!

Thanks for reading.

Recent Club Competition Winners

Delano DuGarm, Minister of Truth

April (Bock)

1st Bill and Wendy
2nd Steve Marler
3rd Mike Megown

May (Belgian)

1st Keith Chamberlin
2nd Delano DuGarm
3rd Andy Anderson

BURP Brewer of the Year

Steve Marler, Fearless Leader

The latest standings

Mike Megown - 12
 Andy Anderson - 10
 Bill and Wendy - 8
 Keith Chamberlin - 6
 Robert Stevens - 6
 Steve Marler - 6
 Delano DuGarm - 5
 Paul Fiorino - 5
 Jay Adams - 4
 Robbie Ludwick - 3
 Bob Dawson - 3
 Dave Pyle - 3
 Bob and Alexis Maher - 3
 Tom and Collen Cannon - 3
 Pat and Janet Crowe - 3
 Jim Lebo - 2
 Art Blanchard - 2
 Dave Belman - 1
 Wild Willie - 1
 David Canger - 1
 Bob Kepler and Betsy Kliks - 1
 Mike Souza - 1

Spirit of Free Beer VII

Andy Anderson, Minister of Culture

Prizes for Spirit of Free Beer (SoFB) competition winners were announced and handed out at the June meeting and, just as in past years, winners were shocked at the quantity and quality of prizes given to the winners. Credit for the prize packages is due to the generosity of dozens of companies, providing BURP with everything from 50# sacks of grain to pub mirrors, glassware, hops, and yeast. Steve Marler did an outstanding job coordinating the loot ... erh ... make that "coordinating the prizes", just as he did last year. A typical 1st Place Prize was worth at least \$75 in goods and gift certificates. When you look at your score sheets, remember to notice all the various contributors listed on the back page of your form. These are the wonderful contributors who make the SoFB such a rewarding contest – at least for the winners.

This year we had 324 entries. That's down from last year's peak of 439, but it's similar to the percentage decrease found in other competitions (AHA Nationals dropped by around 500.) Just why our hobby has seen a recent downturn is open to speculation, but what is certain is the consistency and quality of SoFB. Several of the guest judges were quite impressed with the smooth flow of the contest. That's something we can all take credit for.

I would like to thank all the BURPers who pitched in to make this contest such a success this year. While any list ends up running the risk of slighting those mistakenly omitted, please let me take the risk by publicly acknowledging the work provided by the following people: Tom Cannon, Bruce Bennett, Alison Skeel, Jim & Linda Rorick, Jim Tyndall, Jude Wang, Delano & Katy DuGarm, Lynn Ashley, and last-but-definitely-not-least Robert Stevens.

We are already thinking of ways to improve upon this year's success. The goal is for each Spirit of Free Beer to better than the previous. It's a tough goal, but it makes for a great competition. If you have any ideas or suggestions on how to make it run better, please let me know. I want to collect all these ideas and then present them to my successor as the Lessons Learned from SoFB 99.

Specialty Malt Sale

Delano DuGarm, Minister of Truth

Save, save, save on specialty malts at the July meeting. Due to the generosity of Oxford Brewing Company we have a large amount of specialty malts for sale for only \$3 for a gallon zip-lock bag (about five pounds). Specialty malts for sale include Munich, black patent, and hundreds of pounds of Paul's Caramalt. This is described on their web site as "similar to Crystal but has a much lower color, around 30° EBC. It is produced in much the same way as Crystal but the final roast stage is extended and at lower temperatures to meet the requirements for lower color, higher extract and higher moisture. Unlike Crystal the endosperm does not liquify but remains 'floury'. Consequently it is used where sweetness is less important but some color enhancement and a 'dry' flavor is required, usually in lagers." Remember: if you don't buy these specialty malts now, you'll probably win them in upcoming raffles.

BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

JULY EDUCATIONAL TASTING: One of the competitions that will be held during the July meeting is the mead and cider competition. The winner will be entered in the AHA club only competition. To further educate us on the flavor profile and technical flaws of meads, Mark Cassels, the Mead Man, will lead a discussion and tasting of honey and mead. Mark is a BURP member (when he rejoins this month) who took the BJCP classes a few years ago. He recently moved to Shepardstown, WV to start a meadery. He has over 30 varieties of honey and often experiments with adding honey to his beers. His recent heather ale made with heather honey from Scotland recently went to the second round of AHA. This will be a great opportunity to learn about the subtleties of this nectar and prepare for judging in this category. Individuals who participate in this tasting, including non-BJCP judges, are encouraged to judge at the BURP Mead and Cider Club Competition. The tasting will begin 30 minutes

before the official start of the meeting. Please arrive by 12:25 p.m.

REINHEITSGEBOT EDUCATION SERIES AND BJCP EXAM PREPARATION CLASS UPDATES: Both of these courses will begin in September. I have finally heard from a critical mass of individuals who are interested in the BJCP class. By conducting these courses simultaneously, BJCP class participants will have the opportunity to further their technical education in the Reinheitsgebot class and be even more prepared to take the BJCP exam. Both courses should be completed by December, and an exam will be scheduled for the end of January. This should give everyone a full month to STUDY, so there should not be any excuses for missing the opportunity to take the exam. Next month's newsletter will have the full schedule and all of the details. If you have questions or would like to ensure your spot in either of these classes, please give me a call at 301-762-6523 or e-mail me at aaronson@burp.org.

July's Contest, Part I

Mead and Cider

Andy Anderson, Minister of Culture

Greetings BURPers,

July is our Cider & Mead competition. Bruce Bennett will be running this competition, as I will be out of town. Please bring 2 bottles of your precious entry to the July meeting. As a lot of people do not bottle meads & ciders in standard bottles, non-standard bottles will be accepted (i.e. Grolsch tops, champagne bottles, etc.) While any cider or mead can win, we will be using the top placing mead in the August AHA Club Only competition entitled "It's a Mead, Mead, Mead, Mead World." So, if you have the highest placing mead, we will ask for an additional 3 bottles to send to the AHA. If you would prefer to have nothing to do with the AHA (meaning: you don't want to part with an additional 3 bottles of your most precious elixir), you will not be forced to enter the AHA's contest.

CIDER

Still

Cider comes from apple juice and optional ingredients such as fruits and spices and comes in a variety of styles. It can be fermented by wine, Champagne, ale, lager or wild yeast. There are several types of ciders. As the name implies, it is not effervescent. Still cider has a light body and crisp apple flavor. Under 7% alcohol, it can be dry to sweet and is a pale yellow color. It must be clear and brilliant with an apple aroma. Sugar adjuncts may be used.

Sparkling

Sparkling cider has many of the same traits as the still variety with the addition of effervescence. There should be no head or foam. It may be force-carbonated. It may be dry to sweet and light to medium in body with a crisp apple taste. The color is clear pale yellow, and must be clear and brilliant. Sugar adjuncts may be used.

New England-Style

This cider has a strong, pronounced apple aroma and a higher level of alcohol, at 8 to 14%. They can be still or sparkling but are usually dry. Carbonation must be natural. Medium to full bodied with some tannins, but no hot alcohol taste. The color is pale to medium yellow. Adjuncts may include white and brown sugars, molasses, and/or raisins. Should use wild or wine yeasts only.

Specialty

At least 75% apple juice, with the remainder made from any variety of adjuncts. The alcohol content must be below 14%, but any type of yeast can be used in the production.

MEAD

All meads may be either still or sparkling. A wide range of strengths is also possible.

Traditional Mead

Honey wine made using honey as the sole source of fermentable sugars---no fruit, spices, or other additions. Honey expression is key, with fresh honey aroma and flavor being the predominant characteristics. Balance between sweetness and acidity or tannin should struck. Varieties indicating honey type may have characteristic flavor or aroma of that variety; examples include orange blossom or tupelo honey.

Melomel

Mead made with fruit. Honey expression is important, as in traditional mead, but fruit should also be apparent in both aroma and flavor. Color may reflect fruit addition. Balance of sweetness-tartness should still come into play, but with the added dimension of honey-fruit balance. May be either still or sparkling.

Metheglin

Mead spiced with any of a variety of herbs or spices. Honey expression is still important, but should be augmented by a distinctive aroma and/or flavor of the spices. Balance is key. Spices should be apparent, but neither excessive nor invisible. Blends of spices are common, but should meld well.

[Remember Polly's Rule of Three: Don't use more than three spices, Ed.]

Braggot

Cross between beer and mead with a blend of honey and malt providing the fermentables (balance tipped toward honey). Generally unhopped, although sometimes restrained hops may be acceptable. Balance between malt and honey is key. Color may range from pale to dark brown, depending on the malt varieties used.

Cyser

Mead made with apple cider. Look for fresh apple expression as well as honey expression. Color generally quite pale.

Pymment

Mead with grape juice. Color reflects grape variety, as will flavor and aroma. Some diacetyl acceptable. Color generally

either white or pink to purple. Spiced piment is sometimes labeled "hippocras".

July's Contest, Part 2 Brewer Challenge/ Battle of the Sexes Competition

Steve Marler, Fearless Leader

The July 19th BURP meeting will play host to the first Brewers Challenge Competition and the revival of the Battle of the Sexes. The challenge is to brew a California Common that is as close as possible to Anchor Brewing Company's Steam Beer. Here are the general rules for the competition.

- Entries must have been brewed by a group of two or more people of the same sex.
- Each team must pay a \$5 entry fee and submit 3 bottles.
- Each entry will be judged side by side against Anchor Steam Beer (color, aroma, taste), not by AHA or BJCP style characteristics
- First place will be awarded to the team that brewed a beer most similar to Anchor Steam Beer and to the team that brewed the best tasting California Common as viewed by the judges. The same team may win in both categories.

Good luck to all the entrants.

BURP Meeting Report – June 1999

Rick Garvin

A great day for a busy BURP meeting. It was partly sunny with the temperature in the mid-70s. The last few meetings at **Trish and Larry Koch's** had been quite sweaty. It was nice to get a reprieve. Trish and Larry have a great back yard for BURP meetings. The gently sloping grassy hill provided lots of space. We needed the space for the groaning chow tables, the SoFB prize pavilion, and the corral of coolers.

With the great success of SoFB again this year we had a recycling problem. What do you do with all of those left over beers? The solution was to bring them to this month's meeting and dispose of them properly. A dozen coolers with iced homebrew were a nice scene. **Delano "Hoarder" DuGarm** had snatched all of the second place and third place beers and had them in a separate cooler. I'm surprised these actually made it all the way to the meeting. Over 300 left over beers were present.

BURPers love food, and there was a lot to love this time around. **A. J. DeLange** had homemade hot pepper pickles that were great. **A. J.** brines them before putting them in a vinegar

pickle. **Jim Tyndall** brought great spare ribs that did not last long. **Ben Schwab** had a big loaf of homemade bread. **Christine Lewis** brought Artichoke dip and a membership check! **Don Kaliger** brought Bratwurst that were, ahem, impressive and commented upon (strong like bull). **Becky and Dave Pyle** brought a big platter of disappearing egg rolls. **Bob Wright** had some wonderful homemade Greek treats: SPANAKATAMAROKEFTEPHAIKIA. He wrote that down for me. I'll buy raffle tickets for anyone who can bring a food with a legitimate name that is longer than that!! **Jude Wang** brought N. VA Bambi a la Teriyaki (yum!). I enjoyed the homemade pretzels and thank whomever made them.

Beer is good, and it was quite good on Saturday. **A. J. DeLange** had two great Pils'. He stripped the coat of my tongue with "#67," a 67 IBU Pils. Quite nice, if a tad DRRYY. His second, younger Pils was better balanced and delicious. **Jim Busch** had a nice commercial Alt beer from Victory. It was made with 100% Munich malt and some de-bittered German chocolate malt. It was very bitter, with lots of hop character and some wintergreen hop aftertaste. It had more body than I expected from an Alt and lots of chocolate toffee aroma. **Jim** said they were going to do some tweaking on the recipe.

Andy Anderson distributed ribbons for this year's BURP-only competitions.

The big event for the meeting was the presentation of the SoFB awards. **Steve Marler** had an impressive pile of prizes to distribute. **Delano DuGarm** helped allocate the prizes. **Andy Anderson**, the SoFB organizer, took home best of show with his Barley Wine. **Delano DuGarm** won the Belgian category with his Belgian Ale. He'll be brewing this beer at **Delano** has been implicated in the closure of Blue-n-Gold after he did brewer for a day there. Watch out **Volker**. The prizes were very impressive as well the places the brewer's were from: Wyoming, Texas, and Malta. Brewing for SoFB really does pay. Our sponsors are to be commended and patronized.

Next meeting is the Crab Feast at **Kathy Koch's**. We'll need lots of tables and chairs for this one. Also, please offer to take home a bag of crab trash. This stuff gets stinky.

New Members

Bill Ridgely, Minister of Propaganda

Welcome this month to **Steve Dittman** of Silver Spring (no relation to John Dittmann), **Dave & Beth Newman** of Silver Spring (no relation to Bill & Christie Newman), **Henry Hansen** of Fairfax (no relation to Joy and Nelida Hansen), and **Christine Lewis** (no relation to George Lewis) of Pasadena.

Hope to see you all at upcoming BURP meetings!

Register Now for MASHOUT 99!

The August BURP meeting will be the 1999 Mid-Atlantic States Homebrewers CampOUT, better known as MASHOUT 99. This 3-day gathering of homebrewing hobbyists from throughout the mid-Atlantic region will be one of the truly fun events of the year, and I highly encourage everyone to attend. The site, located just east of Cumberland, MD on the beautiful mountaintop property of BURPers Chuck & Helen Popenoe, is worth the price of admission in itself, but the great beer, food, music, and fellowship make the event even more special. MASHOUT 99 will be held this year from Friday, August 27 through Sunday, August 29.

Your registration fee will bring you:

* 3 days of fun and frolic on Popenoe Mountain and beautiful Rocky Gap State Park, located 10 minutes from the MASHOUT site.

* Free Saturday night barbecue (catered by BURP's own T.R. James Catering Co) and Sunday morning pancake breakfast (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert to the Saturday dinner)

* Live music on Saturday night by **Barrelhouse Brawl**, performing an eclectic mix of roots dixieland, hot jazz, and cathouse blues for your listening and dancing pleasure.

Full details on MASHOUT and planned activities can be found on the BURP website at <http://burp.org/Mashout99>. The "Frequently Asked Questions" section will be updated as new information becomes available and events are added to the MASHOUT schedule. BURPers without web access can contact the MASHOUT coordinator (Bill Ridgely, 301-762-6523) for a paper copy.

The fee schedule for MASHOUT is:

- 1) Adult Individual (13 years and above) - \$15.00
- 2) Adult Couple - \$25.00
- 3) Child (2 - 12 years) - \$6.00
- 4) Child Under 2 years - Free

Yes! Sign me up for **MASHOUT 99!** Enclosed is my check for _____ payable to **BURP**. Please include names of all persons attending and price categories (**1** - Individual, **2** - Couple, **3** - Child 2 to 12, **4** - Child Under 2)

Name(s): _____

Street: _____

City: _____ **State:** _____ **Zip:** _____

Telephone: _____ **E-Mail:** _____

Sat Night Dinner Contribution (Pls Check): Soup/Salad _____ Side Dish _____ Dessert _____ Appetizer _____

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Just fill out and send the registration form included with this newsletter, along with your check (payable to **BURP**) to:

MASHOUT 99
15 Harvard Court
Rockville, MD 20850-1148

If you have e-mail access, please include your e-mail address so that acknowledgement of your registration as well as directions to the site can be sent via e-mail. If you don't have e-mail access, you will receive a copy of the MASHOUT "Frequently Asked Questions" document, along with directions, by regular mail.

Those attending MASHOUT will help out greatly by bringing tables and folding chairs, as well as cook stoves and cooking utensils (especially skillets) for helping prepare the pancake breakfast on Sunday morning. Also, we ask that you bring any serving utensils needed for your contribution to Saturday night's dinner.

If you play an instrument, bring it along for the campfire jam session and singalong on Friday night.

Finally, if you haven't yet brewed for MASHOUT, get those brew kettles going! Everyone is asked to bring at least 3 gallons of homebrew in either keg or bottle form. It's an opportunity to share your finest with homebrewers from all over the region. And don't forget the wheat beer competition, which will be held at MASHOUT and will be open to all those attending. Andy Anderson will provide details, but to see a description of wheat beer styles, check the BURP style guidelines at <http://burp.org/guidelin.htm>.

Contributions of non-alcoholic sodas, seltzers, and other beverages will also be very much appreciated by both the younger set and those who wish to take an occasional break from the fermented stuff.

Get those registration forms in today! I look forward to seeing everyone at **MASHOUT 99!**