



# BURP NEWS

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**

"Most people hate the taste of beer – to begin with. It is, however, a prejudice that many have been able to overcome." – Sir Winston Churchill

Check  
**burp.org** for  
the latest in  
official  
information.

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**June 2000**

10812 Newport Mill Road  
Kensington, MD 20895



## Start Planning Now for MASHOUT 2000!

**June 22-24**     *AHA National Homebrew Conference  
Livonia, MI*

**June 24-26**     *Old Dominion Beer Festival  
Ashburn, VA*

**August 11-13**     *MASHOUT, Rocky Gap, MD*

The August BURP meeting will be the Mid-Atlantic States Homebrewers CampOUT, better known as **MASHOUT**. 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 2000 will be held from Friday, August 11 through Sunday, August 13.

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 Barbecue 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 Downingtown, PA's **Kiwi Band**, performing ska, blues, and rock-influenced original songs as well as an eclectic mix of everything from roots rock to German drinking songs and polkas.

\* Full details on MASHOUT and planned activities can be found on the BURP website at <http://burp.org/mashout2000>. 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.

## BURPers, brewers, mark your calendars!

### Announcing BURP's Third Spirit of Belgium, January 13-14, 2001

#### *A Celebration of Belgian and Belgian-Style Beers*

A two-day educational event promoting safe and responsible enjoyment of Belgian and Belgian-style beers. The event will include educational seminars, beer tastings, a homebrew contest, and an awards banquet, Belgian dinner pairing Belgian-style food and beers.

Why? To increase public awareness of Belgian and Belgian-style beers!

For more info contact [sobinfo@burp.org](mailto:sobinfo@burp.org)

### **June BURP Meeting Pilsner Competition Saturday, June 24, 2000**

The June meeting will be held in Silver Spring, Maryland.

The fee schedule for MASHOUT is:

- 1) Individual (13 years and above) - \$18.00 (All individuals under 21 years of age must be accompanied by an adult)
- 2) Adult Couple - \$30.00
- 3) Child (2 – 12 years) - \$8.00
- 4) Child Under 2 years – Free



Just fill out and send the registration form available at <http://www.burp.org/mashout>, along with your check (payable to **BURP**) to:

**MASHOUT 2000**  
**15 Harvard Court**  
**Rockville, MD 20850-1148**

(Those without Internet access can use the form at the end of this issue)

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 alt/kolsch/witbier homebrew competition, which will be held at MASHOUT and will be open to all those attending. Bruce Bennett will provide details, but to see a description of these 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 2000!**

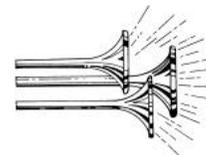
## BURP EDUCATION UPDATE

*Wendy Aaronson*

*Minister of Enlightenment*

**JUNE COMMERCIAL TASTING:** The June competition will be pilsners, and to further educate ourselves in this beer style, BURP will sponsor a commercial tasting. Jim Busch will lead a discussion of the style followed by a tasting of 6 -8 commercial examples. Victory Prima Pils is a given in this tasting, but can you tell the difference between Prima and Hop Pocket? How does Pilsner Urquell fare in a blind tasting? This is a great opportunity to learn about the style and gain experience in evaluating beer with regard to adherence to style and technical flaws. Individuals who participate in this tasting, including non-BJCP judges, are also encouraged to judge at the BURP Pilsner club competition. The tasting will begin 30 minutes before the official start of the meeting. Please arrive by 12:25 p.m.

**BJCP EXAM RESULTS:** We still have not received the results of the February BJCP exam. Unfortunately, Scott Bickham did not know anything either because he is not involved.



## Dittmann's Dispatch

*John Dittmann, Fearless Leader*

Greetings all,

It was a hot weekend for the Spirit of Free Beer. Outdoor temperatures climbed into the nineties each day, and many will admit it did not seem cooler inside the brewery. Entry numbers were not as large as previous years, but the contest was well run and I heard very few complaints.

Congratulations to Bruce Bennett who headed up the contest, Keith Chamberlin for being Registrar, Jim Ferguson, for serving as Steward Coordinator, Alison Skeel for being Facilities Coordinator, Steve

Marler for obtaining the prizes, Andy Anderson for being cooler dictator, and Jude Wang and Allan Hew for providing breakfast. A big thanks also goes to TR James BBQ Catering for providing lunch on Saturday. And *special thanks* to the judges and stewards who made the event possible.

More hearty thanks go to all others involved, especially to Jerry Bailey and the Old Dominion Brewing Company for hosting our competition. Mr. Bailey was impressed by our group and has offered his facility for future contests.

There is a bit more Old Dominion news for the Club. Mr. Bailey announced that Old Dominion is currently brewing a Belgian Beer using **Chimay yeast**. Many members have obtained yeast from the Brewery in the past, and here is another chance. Mr. Bailey announced Chimay yeast will be available the week of June 19. I hope many of us are able to take advantage of this. If you are interested in getting some of the yeast please call the brewery and speak to one of the brewers to arrange a visit.

Our next meeting is scheduled for June 24 at Jim Busch and Liz Pitt's house in Colesville, MD. The contest is **Pilsners** so bring your best. There are some excellent Pilsner brewers in BURP. It should be a great contest.

Look for an article about the up-coming October **BURP Beer Clone Contest** elsewhere in this issue. The target beer is Sierra Nevada Pale Ale a basic beer, but something to get the competitive beers flowing. You have an excellent chance to taste a fresh version of this beer at the Brickskeller Sierra Nevada tasting on June 20 and 21. There should be kegs of 10 different Sierra Nevada beers, including Bigfoot. Call 202- 293- 1885 for more information. The winner of this clone contest will get to choose the target beer for next year's contest.

Welcome back to all the BURPers who took part in the June 17-18 bike tour. Thanks to Craig Somers for arranging the trip that toured several vineyards in Western Virginia.

I hope everyone can make it to Jim and Liz's for the meeting. Spirit of Free Beer prizes will be awarded and it will be a good chance to cheer on some of our great brewers. And Plan ahead - the Crab feast is July 22 at John Esparolini's house in Vienna, VA.



## Bike and Beer

*Craig Somers*

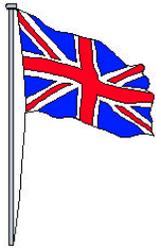
A great bike and beer adventure is being planned for the first two weeks in October of the year 2000. We'll cycle a 420 mile triangular route through three countries linking three of the key beer cities in Europe: Brussels, Dusseldorf and Amsterdam. Our grand finale will be in Antwerp at the finest festival in Belgium - *The 24 Hours of Beer*.

This area of the Netherlands, Belgium and Germany is networked with bicycle trails. A leisurely average of 35 miles per day will allow us plenty of time for other activities. The schedule will permit us four non-cycling days, as well. There is an extra day each for sightseeing in our three main cities and a day for the 24 Hour Festival.

Accommodations will be found at inexpensive hotels as we go except for some key cities where paying in advance may be advisable. I estimate the overall cost will be around \$1,700, including airfare. Bar tabs for some folks may skew that figure upwards, and some may wish to spend a bit more to stay at the fancier hotel next door. This is essentially a pay as you go excursion with probably a modest prepaid amount to cover hotels to be reserved in a few major cities.

There is no financial commitment due now. However, a response from anyone interested in this trip would be appreciated. Participation will be limited to no more than twelve persons. For more information, please contact:

- **Craig Somers at 202-224-5957 (weekday evenings) or e-mail: [craigsbike@burp.org](mailto:craigsbike@burp.org)**
- **Bill Ridgely at 301-762-6523, or e-mail: [ridgely@burp.org](mailto:ridgely@burp.org)**



## Properly Peaceful Pub Principles at Parson's Green

*Bill Newman*

A question for you: how much of the enjoyment of a beer is associated with LOCATION in which the beer is consumed? I'll take a stab at an answer...

True fans of real ale know that, currently, sipping real ale in America is like drinking Michelob Hefeweizen – it ain't the real deal! To truly bask in the cask, one must journey forth to the U.K. So, off we go. Our plan? Fly in to Heathrow, rent a car, drive north toward Newcastle, then Edinburgh, then Cumbria (Lake District). Try some country pubs, so that when we end up back in London, we can compare them with the city pubs. First, I loved the country pubs – but that's a subject for another time. The beauty, comfort, and variety of the London pubs should not be missed. Let's talk about one of the favorites – The White Horse on Parson's Green.

After several days, popping from town to town on small country roads, we (Christie and I) were ready to ditch the car, jump on the Tube, and perch in a pub. From our hotel, we (and our friend Gary) bolted directly to the White Horse. This was no accident: 2 weeks previous, Jim Dorsch, publisher of *Mid-Atlantic Brewing News*, suggested that we (and my brother Dave) try to connect with Mark Dorber, cellarman extraordinaire, at the White Horse. Mark is known for his many speaking engagements on the subject of proper cellaring and real ale. Jim offered to give Mark a call (of course!) and told us (you won't believe who else showed up) that Mark was conducting an Adnam's ale tasting for 'the press' (I think that's publisher-speak for newspaper people).

We tried to get there in time to catch the tail end but missed it (and missed Mark), arriving around 6:00. Strangely enough, the sun was shining brightly in a clear blue sky, so we headed for one of the many tables out front on the patio. Even MORE strange – we recognized a few faces: In the midst of a large, fun, young, attractive, well-dressed crowd, we saw Tom Cannon and Andy Anderson! Beside them sat Colleen Cannon – and she was saving us seats! An excellent surprise! So we

settled in. It was at THAT point that I noticed this distinguished model/professor-type and what appeared to be his student/teaching-assistant/protégé clutching at his arm (and snapping photographs). Quickly, I realized that, instead, it was Jay and Arleen Adams (BURP'ers now living in North Carolina with their 1 boat and 4 dogs). (Ed: *No wonder he liked it - sounds more like a BURP meeting than a pub. And he hasn't even ordered a beer yet!*)

As the inaugural White Horse visit for my brother, we quickly bolted inside and through the crowds. As our eyes adjusted to the light (and the splendor of this traditional pub), we spied the handpumps through the throngs. This Thursday, the White Horse had on Adnams Bitter, Extra, Broadside, Regatta, Fisherman, and one other specialty I can't remember ("It was on an unlabeled hand pump—I believe we only got one or two pints of it before it kicked" - Tom). They also had Roosters Yankee, Highgate Dark, Harvey's Sussex Best Bitter and Bass. Their usual lineup is only Adnams Extra, Highgate Dark, Harvey's, Rooster Yankee and Bass.

The newly remodeled interior is heavy on the class: deep, dark wood, polished brass, beverage-related wall-hangings, and my favorite amenity: a great beer selection! I saw beguiling Belgian bottles, Bavarian beers, and Budweiser Budvar. And, who says that the food in Britain is bland? Not at the White Horse. We all ordered (great variety) interesting dishes (except for one requisite plate of bangers-and-mash) and polished them off quickly.

At this point my notes become somewhat hazy. I recall tales of tiny breweries and pub crawls that would crush a lumberjack. I remember accounts of beers so rare, that they didn't even exist. Most importantly, I recollect a declaration to return to the White Horse as soon as possible.

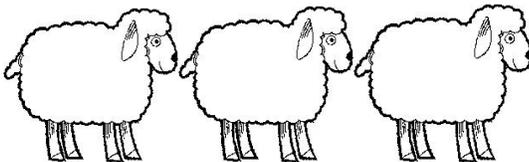
So we (Dave, Gary, Christie, Andy and I) went back Saturday night. For all but Andy, it was to be our last pub before we returned to the States. Again, it was a beautiful, clear night (trust me -- this is RARE). And, again, we encountered a healthy crowd as we approached the patio. Christie (yeah, right) commented on the plethora of attractive women in attendance. One (all?) of the single men of our group quickly agreed. Dave remarked that he had thought that England was not known for beauty amongst its women. Andy quickly agreed (Mike Megown is CLEARLY on record in disagreement with this statement) and noted that most were from other countries in Europe.

It was at this time that the density of the crowd increased. Apparently; we weren't the only ones who thought that sitting outside on a lovely Saturday night at a lovely pub could be a lovely idea. With seating at a premium, the following interaction finds a way into my notebook:

*"Do you mind if I put my bum on your table?" says the beautiful girl.  
"Uhhh ...," replies the witty Dave Newman.*

I tell everyone that I have plentiful, fond memories of the beers of Britain. But the reality is that mostly, I remember the peacefulness, the pondering, the people. And the pub.

Consider the question answered.



## BURP Beer Clone Contest

*John Dittmann*

I am pleased to announce the *Year 2000 BURP Beer Clone Contest* will be held in conjunction with our **October meeting**. This contest, an outgrowth of last year's battle of the sexes, will consist of an attempt by BURP brewers to exactly match the characteristics of a current commercial beer. The object will be to conform to not only a particular beer style, but also, to a specific, exemplary beer.

*Sierra Nevada Pale Ale* is the target beer for this first annual Beer Clone Contest. I'm sure some of the advanced brewers are thinking this is an unexciting choice, but that is the idea. We start with something easy, and the winner can take it anywhere. A major reward for this contest is that each year's winner will get to select the target beer for the next contest. The possibilities can include any beer produced commercially.

In an effort to prevent outrageous selections, the winner will also be expected to help prepare for the next contest. This will include obtaining and disseminating reference material about the selected beer and locating a potential recipe. If necessary, the winner will be responsible for obtaining samples of the target beer. The winner will

work with the Competition Coordinator to schedule the next event.

Below is background on *SNPA*. All of this information was obtained from the Sierra Nevada web site and a brief exchange of email with Steve Dresler, the Brewmaster at Sierra Nevada. Next month I hope to organize more information, including a recipe or two.

SNPA is a consistent winner at the Great American Beer Festival. It has won as a Pale Ale, a Classic English Pale Ale, and American Pale Ale. The brewer's specifications include:

Alcohol 4.4 ABW  
OG 13 Plato  
FG 2.8 Plato  
Bittering Hop - Perle  
Finishing Hop - Cascade  
Bittering Units - 37 - 39  
Malts - Two row and Caramel

The yeast is believed to be the *1056 Chico yeast*. It is readily available commercially, but Mr. Dresler said it is also easily cultured from a bottle of SNPA.

Sierra Nevada describes the beer as "a delightful example of the classic pale ale style. It has a deep amber color and an exceptionally full-bodied, complex style. The fragrant bouquet and spicy flavor are the results of the generous use of the best Cascade hops."

The mash is two-row pale malt with 4 or 5 percent caramel, and Sierra Nevada uses a single temperature infusion mash. They boil the beer for 1 1/2 hours. Dresler said they have used a variety of bittering hops in the past, but the key is fresh Cascade hops, with a large amount of Cascade in a post-boil steep.

SNPA is fermented in square, open tanks at 68F. It is then given a boost of yeast and aged in bottles to naturally condition.

That's the meat and potatoes for Sierra Nevada Pale Ale. More to come, but for now, Happy Brewing!



**NEWSFLASH:** At least two B.U.R.P. members advanced beers to the AHA National Homebrew Competition second round -- *Andy Anderson* with a Scottish Ale and *Bob Maher* with a Porter.

# HOT TOPICS

## Local LiBeery Update *Wendy Schmidt, BURP LiBeerian*

As was reported in the last newsletter, a current bibliography/inventory is being compiled. There may be some back issues of a few periodicals that we may not have, so if you are in the process of cleaning out your basement or attic and are about to throw away some perfectly good back issues of *Zymurgy* or *Brewing Techniques*, consider donating them to BURP.

Did you know that in addition to the various books, mid-atlantic brewing newsletters, and magazines, we also have some beer related cookbooks, such as Jay Harlow's *Beer Cuisine, a Cookbook for Beer Lovers* (by Jay Harlow, c. 1991); or *Cooking With Beer* (by Carole Fahy, c. 1995); or *Drink Your Beer and Eat It Too* (by Joanie Steckart, c. 1995).

Unfortunately, I cannot make it to the June meeting as I will be on vacation, but please let me know what type of things you'd like me to bring to future BURP meetings from our LiBeery -- I'll be more than happy to bring them along! You can contact me through email on the BURP officers' list.



## BOTY Lead Changes Hands

Once again, the BURP *Brewer of the Year (BOTY)* contest has undergone drastic change following the Spirit of Free Beer. After the May meeting, Keith Chamberlin and the Cannons held the lead with five points, closely followed by Bob Maher with four points and Wendy Aaronson, Bill Ridgely and Andy Anderson with three points.

Following the recently completed Spirit of Free Beer, Andy Anderson has moved out to an impressive lead with a whopping eighteen points: including two "firsts" (APA and IPA), three "seconds" (Robust Porter, Schwarzbier and a runner-up BOS with his IPA) and one "third" (Golden Strong Belgian).

Bill and Wendy also had an impressive SoFB showing with three "firsts" (Maibock, Bohemian Pils and 80 Shilling) and a "third" (Robust Porter). They now have thirteen points. Keith has ten, and Dave and Becky Pyle hold fifth place with six.

There are several BURP members who can brew a great Pils, so the contest may tighten up after the June meeting and Pilsner contest. There is an excellent chance that Bill and Wendy's Bohemian Pils will be there in an attempt to give them sixteen points. However, it's not a sure thing.

For complete Brewer of the Year standings check the BURP web site at <http://www.burp.org/boty2000.htm>.



FREE BEER! FREE BEER!  
FREE BEER!

*Jim Ferguson, SoFB Steward Coordinator*

Now that I have your attention...Okay, so I cheated a LOT, but it is was and will hopefully continue to be FREE BEER.

I know, I begged, I whined, I cajoled, I flamed, I wheedled, I called you at your homes like some telemarketer. I even SPAMMED! Yes, I, killer of SPAM, sent Unsolicited E-mails. Should I apologize? Well, no. I'm not going to. There's only one reason. IT WORKED!

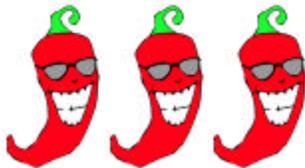
First and foremost, I have to thank my stewards. You all did a wonderful job. You were the best group of stewards I've ever, oh, wait, you were the first group of stewards I've ever worked with. And for that, I shall always remember each and every one of you. Without

you, this event is not possible. With a crew like you, this event became not just possible, but special! Now, to list the stewards:

<i>Duane Carr</i>	<i>Bob Cooke</i>
<i>Steve Decker</i>	<i>John Esposito</i>
<i>Bruce Feist</i>	<i>Alan Hew</i>
<i>Dan Klinglesmith</i>	<i>Kathy Koch</i>
<i>Steve Krise</i>	<i>Kai Langlie</i>
<i>Terri McEwan</i>	<i>Mike McMahon</i>
<i>Kathy Obert</i>	<i>Deborah Parshall</i>
<i>Rod Rydlun</i>	<i>Nick Steidl</i>
<i>Craig Wallace</i>	<i>Jude Wang</i>
<i>Doug Wright</i>	

These folks were the real heroes of SoFB. please Thank them when you see them!

[P.S. Watch for an expanded article by Jim in the July Newsletter.]



## BURP Chili Cook-off Results

*Koch's Kook Way to Khili Khampionship*  
or  
*Koch's Cook Way to Chili Championship*

After a five-year hiatus, BURP's annual Chili Contest returned to Rod Rydlun's house in Potomac MD. There, Trish and Larry Koch took home the grand prize for their *Chester's Chili*. The mild chili, was based on an award- inning recipe from the 1972 World Championships of Chili. Those unfortunate people who did not attend the contest can check out Trish and Larry's winning recipe at:

<http://www.burp.org/recipes/chili2000.htm>

Contestants and judges were greeted by a bright sunny, humid day with a temperature nearing 90 degrees. Some chilis were hotter. Contestants started their stoves before noon, hoping to get some cooking in before the heat of the day hit. They missed. It was as hot at 11 am as it got later in the day. Promised afternoon rainstorms never materialized.

Bill Ridgely brought a cooler of mystery beers and offered them to chefs for their beer addition, but most used their own homebrews. The Koch's used a bottle of home-brewed pale ale to add a winning touch.

Rick Garvin and Christine Lewis claimed two prizes, second place with their *Badger and Beaver XXX* and the coveted "hottest chili" award for their *Satan's Sphincter XXXXXX*. The SS was the Badger and Beaver with a hefty addition of habanero puree to kick up the heat. Rick was disappointed when he found there was no plunger and Pepto-Bismol prize. He was apparently counting on the Pepto for relief at day's end.

Steve and Teresa Marler finished third with their *Hertz of Jackalope* chili. This recipe honored the past two chili contest winners, Tom and Colleen Cannon and Tim Artz. The Marler's combined the Artz and Cannon recipes and came up with a winning effort. There was even a cardboard cut-out of Tom and Colleen gracing their table to watch over the proceedings and influence voters.

Alan Hew acted as Chili Commissioner, running the competition with an iron fist. Alan's authority once again came from the fact that he had the only official "authoritative" hat.

One observation by your humble scribe. All three winning contestants were already cooking when I arrived at Rod's house just before noon. In fact, they were the only ones cooking when I arrived. Perhaps there is something to the long, slow cooking of chili. A final recap of winners:

**1st Place:** Trish and Larry Koch, Chester's Chili

**2nd Place:** Rick Garvin and Christine Lewis, Badger & Beaver XXX

**3rd Place:** Steve and Teresa Marler, Hertz of Jackalope

**Hottest Chili:** Rick Garvin and Christine Lewis, Satan's Sphincter XXXXXX

## Special Thanks for Chili Cook-off Prizes

Special thanks are due to Fred Parker of Hard Times for sponsoring us, once again. This is the 15th or so year that Hard Times has provided prizes for our cook-off.



## Welcome New BURP Members

*Bill Ridgely, Membership*

Welcome this month to **Brad Davison** of Leesburg, **Nelson Joyner** of Reston, **Deirdre Reid** of Arlington, and **Joe Verbisk** of Jefferson (MD).

Also, welcome back to two BURP members returning to the club after extended absences - **Michael Rawe** of Rockville and **Fred Seymour** of Union Bridge, MD.

Hope to see all of you at upcoming meetings.



## For the Good of the Order

### Work Trip to Popenoe Mountain Turns Into Mini-MASHOUT

*Bill Ridgely, Membership*

On the weekend of May 5-7, about 25 BURP members assembled on Popenoe Mountain, the MASHOUT site, to make repairs to the driveway. Those of you who attended last year's event will remember the storm of biblical proportions which struck on the first day just as many people were arriving, leaving the driveway a muddy and nearly impenetrable mess. The MASHOUT Planning Committee decided it was appropriate to procure a dump truck-load of gravel and fill in the ruts to stabilize the driveway prior to MASHOUT 2000.

I arrived along with Craig Somers on Friday afternoon just in time to help Chuck Popenoe clear the dead leaves from the bottom of the driveway. This was necessary to make a clear surface for the fresh gravel. The dump truck arrived shortly afterward, creeping down Breakneck Mountain in the lowest gear possible so as not to burn out the brakes with 11 tons of gravel aboard. The driver intended to dump the whole load at the base of the driveway, but Chuck finally convinced him to make a sweep up the driveway, unloading as he went. This saved us hours of extra work on Saturday. For his efforts, the driver received a \$20 tip, although he let us know that the scratch or two he may have received on his brand new \$150,000 dump truck was hardly worth the effort.

Some BURPers had already arrived before us, and others began arriving soon afterward. By dinner time, we had nearly a full crew for the work day ahead. Rather than prepare food on the mountain, we decided to head down to Uncle Tucker's Wood Fired Pizza & Brew Haus, just 15 minutes from the site. This new brewpub opened last fall and already had attained quite a following. The weather was warm and beautiful, and the outside deck was full of patrons. We were ushered to an inside table to sample the various potables and chow down on several different styles of pizza. The beers were generally quite tasty. Regular offerings included a pale ale, red ale, and porter. The porter, in particular, was nicely brewed, roasty and chocolatey. After our meal, brewmaster (and chef) Ted Kinsaoll gave us a tour of his 12-barrel brewhouse and let us sample his latest Scotch ale from the conditioning tank. Ted brewed both ales and lagers and continually tweaked recipes to make them better. He was quite enthusiastic and seemed genuinely committed to serving a good product to his customers. After the tour, we thanked Ted for his hospitality and headed back to the mountaintop for a good night's rest.

Saturday was another beautiful, warm day, and everyone contributed to a hearty breakfast. Alison Skeel brought her usual assortment of fine "fruit juices" in the form of Belgian lambics - another "breakfast of champions". The work itself turned out to be a relatively minor effort, involving primarily moving gravel from the center of the driveway into the ruts. With our goodly crew and an adequate supply of wheelbarrows, shovels, and rakes, the job went by quickly. We were finished by early afternoon. Jim and Linda Rorick kindly contributed a delicious barbecue lunch courtesy of T.R. James Barbecue Catering. This made the event seem even more like the real MASHOUT. The afternoon was spent relaxing, bicycling, and swimming in the lake at Rocky Gap State Park. The lake beaches had opened only the

week before, and while the water was cool, it was quite refreshing in the 90 degree heat. For dinner, we had charcoal grilled meats, leftover barbecue from lunch, and lots of side dishes contributed by all those who attended. It was a great feast washed down with some fine beer contributions, in particular Bob Verdon's excellent pale ale. That night, we enjoyed a perfect starry evening before the campfire, swapping stories and looking forward to the **real** MASHOUT just three months away.

Many people had already packed and gone by the time I got out of the sleeping bag on Sunday morning. Breakfast and hot coffee were on the table and were greatly appreciated. Chuck and Bob Warriner soon headed out to do some ultralight flying. Several people took off down the mountain for a Sunday bicycle ride. I worked on the fire ring for awhile and then made a bottle recycle run before heading back to the beach for another day of sunning & swimming.

I'd like to thank Chuck for making all of the arrangements for the gravel and for renting a port o' pot for the event. Thanks also go to Chuck for sweet talking the driver into spreading that gravel! Thanks to the Roricks for preparing a great lunch on Saturday, and thanks to Bob Verdon for bringing what turned out to be the only kegged homebrew on the mountain (Everyone else brought bottled beer).

Finally, thanks to all those who helped out with the task at hand. (I won't attempt to name everyone, but you all know who you are). It was a great warmup to the upcoming event in August. When those of you who attend MASHOUT see that nicely manicured driveway, please remember all those who did the work to make your passage smoother.

### BURP Officers

Office	Officer	Phone/E-mail
<i>Fearless Leader</i>	John Dittmann	(703) 256-4033 <a href="mailto:dittmann@burp.org">dittmann@burp.org</a>
<i>Minister of Enlightenment</i>	Wendy Aaronson	(301) 762-6523 <a href="mailto:aaronson@burp.org">aaronson@burp.org</a>
<i>Minister of Culture</i>	Bruce Bennett	(703) 594-3344 <a href="mailto:bennett@burp.org">bennett@burp.org</a>
<i>Minister of Truth</i>	Jamie Langlie	(301) 933-3081 <a href="mailto:langlie@burp.org">langlie@burp.org</a>
<i>Minister of Propaganda</i>	Bill Ridgely	(301) 762-6523 <a href="mailto:ridgely@burp.org">ridgely@burp.org</a>
<i>Minister of Prosperity</i>	Ralph Bucca	(410) 257-0022 <a href="mailto:bucca@burp.org">bucca@burp.org</a>
<i>Minister of the Web</i>	Lynn Ashley	(703) 522-5308 <a href="mailto:ashley@burp.org">ashley@burp.org</a>
<i>Libeerian</i>	Wendy Schmidt	(703) 866-0752 <a href="mailto:schmidt@burp.org">schmidt@burp.org</a>

## Editor's Corner

*Jamie Langlie, Minister of Truth  
(and trusty Co-minister, Paul)*

We had quite a few comments regarding the heft of last month's double issue of the **BURP News**. There were several comments regarding folks need for a wheel barrow to bring it in from the mailbox. One of our more creative colleagues, who apparently reads in his water closet, referred to it as "a three dump issue that brought great satisfaction." Such flattery!

Paul, Kai, and I made it safely to and from our vacation in California last month. Thanks to the experienced guidance of fellow BURPer John Robinson, we made a couple of tasty stops at local brewing establishments in S.F. and Berkeley, including Speakeasy and Bison BC's, as well as a pilgrimage to Anchor Brewing Company. John also provided us with three shipping boxes designed to cushion beer bottles sent as luggage. They were a bit cumbersome, but they worked great. Thanks, John! [Now, he's trying to get us to Burning Man over Labor Day weekend – sounds like a BURP road trip if every I heard of one.]

Thanks also to those of you who contributed to this issue. We wanted to delay publishing to accommodate the results of the SoFB. SoFB was a resounding success – and especially rewarding for me as it was the first competition I have judged since taking the BCJP exam in February. Although we're still awaiting our results, I'm fairly confident that I at least passed. I am truly grateful for all of the time and effort that our fellow BURPers contributed to the BCJP study sessions – they were real confidence builders.

The deadline for submissions to the next **BURP News** is **Friday, July 14**. I will be extremely busy at my work during the first two weeks in July, so expect your July issue on your doorstep on the 19<sup>th</sup>.

Keep those articles and ideas flowing our way!

# Winners of the Year 2000 Nation's Capital "Spirit of Free Beer" Homebrew Competition

## Light Lager

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	19	Bohemian Pils	Bill & Wendy	Bohemian Pils
2nd	149	Munich Helles	Charlie Milan	What the Helles?
3rd	45	Dortmunder Export	Bob Maher	Export 25
MCAB		Pre-Pro Pils	Tim Neall	
MCAB		Dortmunder Export	Bob Maher	

## Light Ale

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	55	Koelsch	James Paige	Stairway Koelsch
2nd	184	Koelsch	John Heubel	Wolchenbruch Koelsch
3rd	293	Cream Ale	John King & Matt Young	Cream Ale
MCAB		Cream Ale	John King & Matt Young	
MCAB		Alt/Kolsch	James Paige	

## British Bitter and Scottish Ale

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	11	80/-	Bill & Wendy	Scottish 80/-
2nd	17	Ordinary Bitter	Paul Kensler	London Bitter
3rd	289	ESB	Gary Nazelrod	Nazelrod's Ale
MCAB		Ordinary Bitter	Paul Kensler	
MCAB		All Scottish Ales	Bill & Wendy	

## Pale Ale

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	146	APA	Andy Anderson	Ode to Cascade
2nd	39	CA Common	Jeff Carlson	Westside Common
3rd	139	APA	Brian Cole	(no name)
MCAB		APA	Andy Anderson	

## India Pale Ale

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	156	IPA	Andy Anderson	"You talkin' to me, punk?" (When Cascades go bad.)
2nd	127	IPA	Keith Chamberlin	100 Nookies
3rd	137	IPA	Brian Cole	(no name)
MCAB		IPA	Andy Anderson	

## Strong Ale

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	138	Old Ale	Keith Chamberlin	McBarley Ale
2nd	102	Russ. Imp. Stout	Brian Cole	(no name)
3rd	215	American Barleywine	Mike McMahon	Old Fission
MCAB		All 11	Keith Chamberlin	
MCAB		American Barleywine	Mike McMahon	

## Bock

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	3	Maibock	Bill & Wendy	Maibock
2nd	121	Bock	Charlie Milan	Bock in the USA
3rd	64	Doppelbock	Bob Maher	CouchPotator
MCAB		Traditional Bock	Charlie Milan	

## Porter

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	206	Robust Porter	Bill Szymczak	Porter 2000
2nd	144	Robust Porter	Andy Anderson	Peculiar Porter
3rd	15	Robust Porter	Bill & Wendy	Robust Porter
MCAB		Robust Porter	Bill Szymczak	

## Brown Ale

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	67	Mild	James Paige	Stairway Mild
2nd	85	Southern English Brown	Frank Timmons	Brown Ale # 10
3rd	28	American Brown	Jeff Carlson	Westside Brown
MCAB		American Brown	Jeff Carlson	

**European Amber and Dark Lager**

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	562	Oktoberfest	Bill & Christie Newman	Mai O'fest
2nd	157	Schwarzbier	Andy Anderson	Susan's Serendipitous Schwarzbier
3rd	161	Vienna	George Fix	Der Rosenkavalier
MCAB		All Amber	Bill & Christie Newman	
MCAB		All Dark	Andy Anderson	

**Stout**

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	13	Dry Stout	Mike Riddle	Guinness Clone
2nd	181	Dry Stout	Ed Bielaus & Mark Polnasek	Gaffney's Memorial Stout
3rd	212	Sweet Stout	Jay Reeves	English Sweet Stout
MCAB		Dry Stout	Mike Riddle	

**Wheat**

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	284	Weizen	Brad Davison	Weiss to Virtue
2nd	72	Weizen	Frank Timmons	Weizen # 4
3rd	160	Weizenbock	AJ De Lange	(no name)
MCAB		Bavarian Weizen	Brad Davison	

**Belgian and French Ales**

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	503	Wit	Jim Layton	(no name)
2nd	105	Tripel	Brian Cole	(no name)
3rd	147	Golden Strong	Andy Anderson	Devil of a Duvel
MCAB		All 18	Brian Cole	
MCAB		Wit beer	Jim Layton	

**Lambic**

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	86	Raspberry Lambic	Dave Pyle	R2
2nd	99	Gueuze	Dave Pyle	Gueuzy Gueuze
3rd	1	Cherry Lambic	Dave Pyle	K2
MCAB		Dave Pyle		

**Specialty Beers**

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	21	Other Smoked Beer	Lyle Brown	Promoter Doppelbock
2nd	178	Spiced Ale	Andy Anderson	Vishnu's Vengeance
3rd	82	Spiced Brown Ale	Kevin Jones	Winter Snip

**Mead and Cider**

<i>Finish</i>	<i>Entry</i>	<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
1st	561	Cyser	John Dittman	Beez Kneez
2nd	14	Mulberry Melomel	Randy Paul	Maroon & White
3rd	140	Blackberry Melomel	Brian Dueweke	Blackberry Mead

**Third Place BOS**

<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
Mild	James Paige	Stairway Mild

**Second Place BOS**

<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
IPA	Andy Anderson	"You talkin' to me, punk?" (When Cascades go bad.)

**Best Of Show**

<i>Style</i>	<i>Brewer</i>	<i>Beer Name</i>
Belgian Wit	Jim Layton	(no name)

**Congratulations to all of our SoFB winners! Keep up the good work!**

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## The 2000 Spirit of Free Beer Sponsors

"We must, indeed, all hang together or, most assuredly, we shall all hang separately." -- Ben Franklin

These words couldn't be truer for the world of real beer. Craft brewer, beer retailers, beer equipment suppliers, and home brewers all need to "hang together" or we will see our good beer world slowly die.

Below you see a list of this year's Spirit of Free Beer Sponsors. These are the businesses that gave freely to BURP so that the SoFB could maintain its reputation of one of the best home brew competitions in the country.

It is our turn to give back. When you are making a purchase and have a choice, choose to support our sponsors. When the opportunity arises don't forget to tell the management, brewer, and/or owner that you are with BURP and that you appreciate their support. These businesses will only continue to support BURP if they know that we are supporting them.

As of June 14, 2000

### Brewers United for Real Potables' 8th Annual Spirit of Free Beer Homebrew Competition Sponsors

All About Beer: America's Foremost Beer Magazine, [www.allaboutbeer.com](http://www.allaboutbeer.com)

American Home Association: Dedicated to the art and science of homebrewed beer, [www.beertown.org/AHA/aha.htm](http://www.beertown.org/AHA/aha.htm)

Baltimore Brewing Company: Home of DeGroen's Beers, [www.degroens.com](http://www.degroens.com)

Bare Bones Grill and Brewery: "Hand crafted beers and the area's finest live music", [www.barebonesgrill.com](http://www.barebonesgrill.com)

Bower's Brewing Company: Owners of Brewers Alley (301-631-0089) and Summit Station (301-519-9400) Brew Pubs

Belgique Groumande: "The original Belgian restaurant in the D.C. metropolitan area", [www.monumental.com/belgique/](http://www.monumental.com/belgique/)

Boston Beer Company: "Brewers of Samuel Adams, Oregon Original, and Hard Care Cider, [www.samadams.com](http://www.samadams.com)

Beer and Wine Masters: Beer and wine making supplies, 301-984-9557

Brandywine Brewing Company: Restaurant and Brewery, [www.brandywinebrewing.com](http://www.brandywinebrewing.com)

Brewer's Art: "A home for the Lovers of Fine Belgian Beer...", [www.belgianbeer.com](http://www.belgianbeer.com)

Brewery Ommegang: "Traditional Belgian Beers Brewed in America", [www.belgianexperts.com/ommbeer.htm](http://www.belgianexperts.com/ommbeer.htm)

Brewtopia: Northern Virginia's Homebrew Supplier, 703-830-0300

Brickskeller: Dining House & Down Home Saloon, 202-293-1885

Briess Malting Company: "Since 1876", [www.briess.com](http://www.briess.com)

Cairo Wine and Liquor: "The Beer Capital of the Nation's Capitol", 202-387-1500

California Concentrate Company: Producers of Alexander's Sun Country Malt Extract, 209-334-9112

Capitol City Brewing Co. - Shirlington: "Washington's Home Town Micro-Brewery Restaurant", [www.capcitybrew.com](http://www.capcitybrew.com)

Cascadia Importers: Importers of Coopers Brew Products, [www.cascadiabrew.com/](http://www.cascadiabrew.com/)

Celebrator Beer News, "Brew News, Views, Rumors and Innuendo...", [www.celebrator.com](http://www.celebrator.com)

Clipper City Brewing Company: Brewers of Clipper City and Oxford brand beers, 410-247-7822

Crisp Malting Group: Creating Successful Partnerships, [www.crispmalt.com](http://www.crispmalt.com)

Crosby and Baker: "Distributor of the finest supplies and ingredients for craft brewing and winemaking", [www.crosby-baker.com](http://www.crosby-baker.com)

Deep Creek Brewing Company: Great food, Great Beer, Great Service, [www.deepcreekbrewing.com](http://www.deepcreekbrewing.com)

District Chop House and Brewery: Classic American Dining, 202-347-3434

DuClaw Brewing Company: It's Not Only What's In the Glass, It's What's Behind It! Quality Hand Crafted Beer, 410-515-3222

Frederick Brewing Company: Brewers of Blue Ridge, Wild Goose, Brimstone, and Hempen Ale brand beers, [www.fredbrew.com](http://www.fredbrew.com)

Fresh Fields - Falls Church: "A Healthy Foods Supermarket", [www.freshfields-wholefoods.com/ff/ffhome.html](http://www.freshfields-wholefoods.com/ff/ffhome.html)

Fordham Brewing Company: "Annapolis' First & Finest Microbrewery", <http://annearundelcounty.com/dining/ramshead.htm>

Four Corners Liquors and Home Brew Supply House: Bring the joy of your own foam to your own home, [www.homebrewsupply.com](http://www.homebrewsupply.com)

Fromm, Mayer-Bass: One of the world's leading hop companies, [www.fmbhops.com](http://www.fmbhops.com)

German Gourmet: Providing Northern Virginia with quality German meats and grocery items, 703-534-1908

Hop Tech Homebrewing Supplies: Serving Hombrewers since 1993, [www.hoptech.com](http://www.hoptech.com)

HopUnion: "Suppliers of hops and hop products to breweries throughout North American and the world", [www.hopunion.com](http://www.hopunion.com)

John Harvard's Brew House: "Honest Food. Real Beer", 202-783-2739

Koch's Concepts: Innovative homebrew supply manufacturer, 301-587-5293

Legends Ltd.: Importers of Legendary Beer, 1-800-653-2531

Liquid Bread: Home of the OXYNATOR™ and CARBONATOR™, [www.liquidbread.com](http://www.liquidbread.com)

Maryland Homebrew: Beer and wine making supplies, [www.marylandhomebrew.com](http://www.marylandhomebrew.com)

Mass. Bay Brewing Company: Brewers of the Harpoon family of Beers, [www.harpoonbrewery.com](http://www.harpoonbrewery.com)

Max's on Broadway: Maryland's largest selection of beer, [www.maxs.com](http://www.maxs.com)

Merchant Du Vin: "America's Premier Specialty Beer Importer since 1978", [www.merchantduvin.com](http://www.merchantduvin.com)

Miles Smith, former owner of Brew America

Moving Brews: "The source for high quality magnetic drive pumps, related fittings, and pumping accessories",  
[www.movingbrews.com](http://www.movingbrews.com)

Native Brewing Company: Brewers of Virginia Native Dark and Virginia Native Gold, 703-549-3880

Norm's Beer and Wine: Vienna's largest selection of craft beer, 703 242 0100

Old Dominion Brewing Co.: "Purity and Freshness since 1989", [www.olddominion.com](http://www.olddominion.com)

Olde Heurich Brewing Company: Brewers of the Foggy Bottom Family of Beers, [www.foggybottom.com](http://www.foggybottom.com)

Otter Creek Brewing Company, Craft Brewed in Vermont

ProMash: "Brewing Software For the Discriminating Brewer", [www.promash.com](http://www.promash.com)

Pyramid Breweries Inc: Brewers of Pyramid Ales, [www.pyramidbrew.com](http://www.pyramidbrew.com)

Rick's Wine and Gourmet: "Alexandria's Best Selection of Fine Wines and Gourmet Food", 703- 823-4600

Rock Bottom Brewery - Arlington & Bethesda: "An exciting, high-energy restaurant and microbrewery", 703-516-7688/301-652-1311

Rogues Ales: Ales for the new millennium, [www.rogueales.com](http://www.rogueales.com)

Saranac: The Spirit of the Adirondacks, [www.saranac.com](http://www.saranac.com)

Sierra Nevada Brewing Co.: "One of the pioneers of the craft brewing industry", [www.sierra-nevada.com](http://www.sierra-nevada.com)

Silesia Liquors: "Southern Maryland's (and Alexandria's) best-kept secret", 301-292-1268

Smokehouse Winery and B&B, 540-987-3194 or [smokehouse@tidalwave.net](mailto:smokehouse@tidalwave.net)

Spotted Tavern Winery and Dodd Bros. Cider Mill,

[www.virginiawinecountry.com/main/Wineries/Spotted Tavern/body spotted tavern.html](http://www.virginiawinecountry.com/main/Wineries/Spotted_Tavern/body_spotted_tavern.html)

Storey Communications: "Dedicated to the fine arts of making and enjoying beer", [www.storeybeer.com](http://www.storeybeer.com)

Sweetwater Tavern - Merrifield: "Fresh, crisp homemade beer", <http://yp.washingtonpost.com/E/V/WASDC/0024/78/58/1.html>

The Flying Barrel: Brew on Premises, beer and wine making supplies, [www.flyingbarrel.com](http://www.flyingbarrel.com)

Victory Brewing Company: "A Victory for your Taste", [www.victorybeer.com](http://www.victorybeer.com)

Virginia Beverage Company: Alexandria Virginia's First Brew Pub, 703-684-5397

White Labs: "Manufacturer of liquid yeast for use by professional brewers and homebrewers", [www.whitelabs.com](http://www.whitelabs.com)

Wyeast Laboratories: "The Brewers Choice", [www.wyeastlab.com](http://www.wyeastlab.com)

**Remember to support these businesses! They support home brewing!!**

## **MASHOUT 2000 Registration Form**

**For those without Internet access, please use the form below to register for MASHOUT 2000**

Yes! Sign me up for **MASHOUT 2000!** 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 \_\_\_\_\_