

BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"Buy a man a beer and he wastes an hour.
Teach a man to brew and he wastes a lifetime." --Unknown

Check
burp.org for
the latest in
official
information.

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October 2000

10812 Newport Mill Road
Kensington, MD 20895



- October 21 *BURP Meeting, Ralph Bucca's*
- October 28 *BrewFest I Brewing Workshop, Free State Homebrew Club at Clipper City*
- November 17 & 18 *Real Ale Competition & Meeting, Bill & Wendy's*
- December 12 *BURP Holiday Banquet*
- January 13-14 *Spirit of Belgium, Balston, VA*
- Early February *AHA Club Competition: Dunkel & Schwarzbier, Hosted by Chris Kaufman and the Derby Brew Club*

**Bet on BURP: Benefits, Bonus
Beguiles - Buy Belgium!**

**BURPers, Get a Head Start on Spirit of
Belgium: Limited Availability, Club-only
Ticket Sales Begin NOW!**

**BURP's Third Spirit of Belgium,
January 13-14, 2001**
A Celebration of Belgium and Belgian-Style Beers
**Belgian Beer Evaluation Seminars to be
held. More inside...**

**October BURP Meeting
Clone Competition at Bucca's
Saturday, October 21, 2000**

The October competition is the Clone contest. The goal is to determine which BURP brewer can brew an American Pale Ale most like Sierra Nevada Pale Ale. This will be a beauty contest judged by a small panel.

Both kegged and bottled entries will be accepted. Please bring at least two bottles for your attempt at cloning SNPA. If you enter kegged beer, please provide a growler for judging purposes.

The official on sale date for Spirit of Belgium 2001 is November 1st, but BURP members can purchase their tickets now for this world class gastronomic, culinary, and BelgianBEERcentric event. After November 1st the tickets will sell on a first-come first-served basis to the general public. Don't miss this special window of opportunity to secure your seat in the banquet hall to join Michael Jackson and the best beers from Belgium. Just complete the registration form attached to this newsletter and mail it -- or you can find BURP Treasurer Ralph Bucca at the next meeting and hand it to him in person.

The Spirit of Belgium 2001 planning committee is chugging along at hop break speed now. The hard working Becky Pyle continues her relentless search for new sponsors to come aboard, having already secured the likes of White Labs, Hop Union, and Victory Brewing Co. Andy Anderson and Tom Cannon have their hands full as Belgian Style Homebrew Competition organizer and Judge Coordinator, while Bill Newman is helping to smell up sneakers..... err... I mean 'sign up speakers.' And a real asset to the committee, Tim Artz

brings his power, influence, and prior SoB planning experience to tackle the tough task of signing on beer distributors. The wonderfully soft and nice smelling and cute Betsy Kepler is coordinating the Belgian banquet with a caterer and Geert Piferoen, Master Chef of Belgium. And there is a chunky new Spirit of Belgium web page designed by Bob Kepler which is guaranteed to increase page views, click-thru rates and launch Spirit of Belgium to pre-IPO status. Directing these driven, dedicated, dubbel-desiring do-gooders is our very own dirndl-doffing: SoB Uber-Frau Colleen Cannon.

For more information, or if you have questions or comments, please contact: sobinfo@burp.org or visit the Spirit of Belgium web page: <http://burp.org/SoB2001>



BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

Belgian Beer Evaluation Seminars

BURP will be holding Belgian Beer evaluation seminars in anticipation of Spirit of Belgium 2001. The purpose of the seminars is to do specialty training for our BJCP judges so that they can become expert judges for the Belgian homebrew competition.

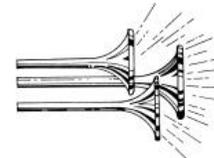
The classes will be on Tuesday evenings in October, November, and December. We will hold 5 classes and cover all the judging categories that will be used at the Spirit of Belgium homebrew competition. BURP members who are experienced in judging and brewing those styles will teach the classes. We will alternate the class locations between Maryland and Virginia.

We will hold the class size to 15 people. Priority will be given to BJCP judges who would like to judge at Spirit of Belgium. We are anticipating, based on past Spirit of Belgium homebrew competitions, that there will be limited judging places due to the large number of out of town BJCP judges that attend the event. If you are in the BJCP and take these classes, you will be guaranteed a place to judge at SOB.

There are two other requirements to take this class. First, you must agree to attend the Spirit of Belgium Conference. This class is not intended to just learn about and drink Belgian Ales. We are trying to support BURPs Spirit of Belgium. Second, attendees must agree to brew and enter at least one beer into the Belgian homebrew competition. The class will emphasize brewing these beers as much as evaluating them. We really need to support the Spirit of Belgium homebrew competition.

There will be a nominal charge to cover the costs of procuring excellent Belgian beers for the classes. We will also be judging homebrewed examples.

The bottom line, is that we have some real experts in Brewing and Evaluating Belgian beers in this club, and this is the perfect opportunity to get practical experience in these styles. Come on out and start getting psyched for Spirit of Belgium 2001! To sign up, contact either Tom Cannon (cannon@burp.org) or Wendy Aaronson. Again, priority will be given to BJCP judges, but if we don't fill the class, we will accept first come first serve.



Dittmann's Dispatch

John Dittmann, Fearless Leader

Greetings to all BURP members and friends.

We had fun at Octoberfest didn't we. Now we get to celebrate in rural Maryland in October. I hope to see many friends at Ralph's on October 21.

By the time this is read the Cap City - Shirlington/Mid-Atlantic Association of Craft Brewers Octoberfest celebration will have passed. BURP is helping with this festival with club members serving as team leaders and servers. Kudos to those who helped to provide a good time for all who attended.

The Spirit of Belgium is really coming together. Colleen Cannon and the rest of the crew are doing a bang-up job -- the location is set and the web site looks terrific. Look for a lot of information about the SOB elsewhere in this issue. Remember to register early. The club can use the money in the bank account to help cover advance costs.

I hope there are many entries to the clone/challenge contest (the target is Sierra Nevada Pale Ale) and that a lot of people have shown off their cloning abilities. I have moved to a house and have started brewing again. The first beer I have made in quite some time will be entered in this contest.

I have started to put together a schedule of next year's meetings. I have heard some complaints about too many meetings in Virginia. Well, if you want to see more meetings in the District or Maryland, there is an option ... volunteer to host them. Several meetings are already taken, but contact me if you want to host a meeting, and we will try to work something out.

Steve Marler did me a favor by having the 2000 meeting locations set when I was elected. I would like to help the next Fearless Leader by doing the same.



Calling All Beer Engines!

As part of the 2000 BURP Real Ale Competition, we will once again be calling on all BURP members for their beer engines for use in the competition and the tasting at the November meeting. If you are a BURPer, and you have a beer engine (there are lots of you), we hope you will let us use your pump for the biggest Real Ale tasting on the East Coast! RAC organizers will be contacting you, but if you think we will forget you, please contact us (Tom or Andy). Thanks!



The Campaign for Real Ale (CAMRA)

The Campaign For Real Ale (CAMRA) was founded in 1971 as a consumer movement to protect Britain's brewing heritage. At the time, brewery take-overs and closures were commonplace, and

traditional British beer was on its deathbed. As the giant breweries were closing down small producers all across the country, choice was diminishing and, in place of

beers brewed for local palates, nationally advertised keg beers were finding their way onto the bar.

Due largely to the efforts of groups such as CAMRA, Real Ale is now available in the majority of bars, even those owned by the major National breweries, who sometimes market the Ales produced by the small breweries they now own throughout the country.

CAMRA membership is in excess of 45,000. CAMRA publishes many excellent books, including Britain's number one beer and pub guide, "The Good Beer Guide"

BURP 2000 Real Ale Competition, November 17

Announcing the fourth BURP Real Ale Competition to be held in conjunction with the November 18 BURP meeting at Bill and Wendy's house in Rockville.

For those who have not participated in the past, this is a keg-only competition with entries accepted in the following British ale categories: Mild, Ordinary Bitter, Best Bitter, Strong Bitter (ESB), Strong Mild, Old Ale, Scottish 60/-, 70/-, and 80/-, Brown Ale, Porter, and Stout. All entries must be naturally conditioned (no forced carbonation, please), and will be served by hand pump without the assistance of any extraneous gas. A beer engine will not be required for entry as the club has plenty amongst our members.

Entries will be accepted at Bill and Wendy's house, beginning Sunday, 12 November. A minimum of one gallon of beer is required in the keg for each entry. Three or Five gallon Cornelius kegs with standard pin or ball lock fittings are the most readily used form of keg, but if you wish to submit a Sanke or a Hogshead of Real Ale, please be our guest :-). It is recommended that all entrants submit their kegs a few days before the competition in order to allow the beer to settle and clear, but entries will be accepted right up until the time of the competition. Our crack team of BURP cellermen/women will adhere to any conditioning directions given them, but in the event that no directions are given, we will do whatever we feel is best for the beer.

The competition will be held Friday, 17 November during a closed-judging session, but the remaining beer will be available for tasting at the BURP meeting on Saturday the 20th. Because of the quantity of Real Ale available for Saturday's meeting, the November meeting will not require members to bring beer.

The purpose of the competition is to celebrate British-style Cask Conditioned Real Ale. The beers will be judged according to their quality as well as their adherence to these British styles. We will endeavor to recruit the most knowledgeable Real Ale judges from within BURP and the professional brewing community. There will be no cost to enter the competition and each entry will receive feedback. Ribbons will be awarded for first, second and third place and the winner will also receive the coveted 2000 BURP Real Ale Competition Cup.

Style guidelines and complete competition rules are available on the BURP webpage. If you can't access the BURP page, contact Tom Cannon (Cannon@Burp.org) or Andy Anderson (Andy@Burp.org) for more information. If you plan on entering beer for the RAC, please let us know as soon as possible for planning purposes.

HOT TOPICS

Local LiBeery Update *Wendy Schmidt, BURP LiBeerian*

The inventory of BURP's Libeery is pretty much complete. The only task remaining is to inventory the newsletters and various beer related newspapers collected over the years. All other items (books, periodicals, photo albums, etc.) are complete. The Microsoft spreadsheet is being updated (probably as you are reading this) and will be forwarded to our Minister of the Web for inclusion on our web site. Once its posted on the web, please take a look if you have access to the internet.

Some copies of books have been loaned out for a long time; if you have had a Libeery book/magazine for a long time, please consider returning so someone else in the club can have a chance to use it as well. The spreadsheet (in "hard copy" form) will be available at the October meeting.

This year the club has not been receiving other Homebrew Clubs' newsletters through the regular mail. Instead there are several web sites that are accessed. Hopefully we will be able to get these web sites linked to our webpage so that everyone will have access to

these newsletters in the future. Most of the newsletters from the other Homebrew clubs for October contain news about, you guessed it, Oktoberfest activities in their areas.

Der Bloatarian Spiegel, the official newsletter of the Bloatarian Brewing League (Homebrew Club in the Cincinnati, Ohio area), discusses "Beer and Propane 2000" which took place October 6 – 8. This event sounds similar to BURP's MASHOUT, in that camping and drinking homebrew are main activities, though they do have a Bloatarian secret ceremony that has something to do with funny hats.



September Meeting Report

Tom Cannon

The morning dawned bright and crisp. I could swear there was a hint of barley and hops in the air. That's it! The first day of Oktoberfest! We all know that Oktoberfest is a 16-day festival that ends on the first Sunday in October. We also know that the first formalized Oktoberfest was held in Munich in 1810 (or 1812 if you believe Andy Anderson). So counting backwards from 1 October, that made September 16 the first day of Oktoberfest and the perfect day for the September BURP Meeting.

We gathered at the home of Pat and Janet Crowe, and more specifically, on their spacious "Mega-Deck" out back. BURPers started arriving a bit before the appointed starting time of 1:00, but who can wait to drink beer during Oktoberfest! Your dedicated meeting reporter along with expertly capable help from Steve Marler and Bill Madden ran a brief Oktoberfest class/discussion featuring 1 Vienna, 2 domestic Maerzen/Oktoberfests along with the peerless original Spaten Ur Oktoberfest. After these beers (all of which were quite good) everyone was in the proper mood for a quick round of "Ein Prosit" before settling into the Meeting/Celebration proper.

On deck on that fine Saturday afternoon were two homebrewed Oktoberfests (thanks Bob and Andy), one 80 shilling/alt beer (thanks Steve) one Rauchbier (thanks Colleen), and one very Belgians Doppelseck (who's Brewers shall be nameless). Also, there was an excellent keg of Weizen thanks to Bill Madden

and Cap City Brewery, and I also saw a Wild Goose keg of some kind and a keg that had a Sierra Nevada label on it, but I didn't get a chance to try those beers. And our uber-host, Pat Crowe, provided a wonderful keg of Pilsner Urquell...Yumm!!! There were also two kegs of homemade sodas that were appreciated by the non-beer drinking crowd (whoever they were).

There was also more food than you can shake a leiderhosen at (and keep that leiderhosen on Alan). Lots of German Sausages, including some that were homemade (and quite delicious). I don't tend to eat much at BURP meetings since I spend most of my time drinking, but the food I had was pretty good, and I have no doubt all of it tasted great.

Let's see, what else happened? There was a homebrew competition featuring 5 Oktoberfests. I was fortunate to have Wendy Schmidt and Jamie Langlie to judge with me, and it wasn't easy. All of them were pretty good, but the ribbon winners were all excellent. Steve Marler and Bob Dawson finished first, Andy Anderson was second and Bill and Christie got a third. Thanks for the entries, all! And there was a raffle with some great prizes, but since I didn't win any, I figured the usual BURP fix had to be on.

So that was the meeting. No report can adequately describe what a beautiful day it was, or how good some of the beers were. Guess you had to be there.



Euro Tour de BURP

Bill & Wendy & Craig Somers, Cyclemeister

The first ever Euro Tour de BURP bicycle trip has begun in Amsterdam. Thirteen cyclists are pedaling 450 miles in a circular trip through Brussels, Cologne, Dusseldorf, and back to Amsterdam. A number of brewery tours and special beer tastings have been scheduled. The grand finale will be the "24 Hours of Beer" festival in Antwerp, Belgium on Oct 15, where the group will be joined by several other BURPers traveling to Belgium just for the festival. We'll return to the states on the 16th. Look forward to telling lots of stories at the BURP meeting on the 21st. Hope to see you all there. Cheers!



Bucca's Bock:

A New Use For Spent Grains

Ralph Bucca

Normally, I dump my spent grains in my garden after mashing. Since the last time I brewed, I have acquired Casper, the friendly goat, to help solve my yard maintenance problems. Casper likes to hang around people, so I chained him up nearby while I was brewing. Since Casper eats most non-animal food products, I gave him a handful of the still warm spent grains. He was quite happy, so I spread the rest of the spent grains on shower curtain to dry in the sun and bagged them up for him. So if you happen to have a goat, give him/her the spent grains. Casper will be attending the October meeting, so don't feed him any weird food.

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Rydlun's Riddler

Rod Rydlun

What was the first craft brewery to continue operations in MD following the 1978 lifting of prohibition on such activity? VA? DC? (Answer on page 8)

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Beer Factoid

After consuming a bucket or two of vibrant brew they called *aul*, or *ale*, the Vikings would head fearlessly into battle often without armor or even shirts. In fact, the term "berserk" means "bare shirt" in Norse, and

eventually took on the meaning of their wild battles.

October Clone Competition

Bruce Bennett, Minister of Culture



Pale Ale

Gold Medal Winner

Great American Beer Festival
Northampton Brewery Pale Ales 1987
Pale Ale 1990, Classic English Pale Ale 1992, American Pale Ale 1993, 1994

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

Alcohol Content: 5.6% by volume	Bittering Hops: Perle
Beginning Gravity: 13 Plato	Finishing Hops: Cascade
Ending Gravity: 2.8 Plato	Malts: Two-row Barley Malt
Yeast: Top Fermenting Ale Yeast	Caramel Malt

Our Annual Clone Competition is the Classic American Pale Ale of Sierra Nevada Pale Ale. The winner will be determined by the club membership in a taste-off to determine who has brewed a beer that has all of the attributes of SNPA.



A Reflection on Beer Styles

Ben Schwab

Let's look briefly at beer styles. "What do you know about beer styles?" I hear you cry. "You don't brew to style. Every beer you make has at least a 1.060 gravity and a pound of hops!" Okay, so my concoctions never will win any category in AHA-sanctioned competitions. And not just because they defy categorization; they also suck. But that's another matter.

A lot of brewers get all caught up in what style a beer is. When they brew, they set out to make something very precise, with certain gravity and bitterness ranges. Then

they compete with other precision brewers to see who can come closest to the given parameters. I admire the thought and sweat that they put into this work.

Then there are dunderheads like me who couldn't tell an American-Style Lager from an American-Style Light Lager to save their life. Hey, let's face it - who can? I think these hokey styles were fabricated so that breweries like Miller, Coors and Mickey's could win ribbons at the World Beer Cup every year. I challenge anyone to tell me what the difference is between these two ridiculous categories. The difference, if any, is probably subtler than the difference between Chef Prudhomme and Dom Deluise.

For example: American-Style Lager: Light golden color. Clear, with strong effervescence. Slight aluminum smell, otherwise no aroma. Tastes like alcoholic pond water. Body almost nonexistent.

American-Style Light Lager: Light golden color. Clear, with strong effervescence. Slight aluminum smell, otherwise no aroma. Tastes like alcoholic pond water. Body completely nonexistent.

Some of us laugh at this stylistic nonsense. "Style, shmyle - as long as it tastes good," we say. We prefer to brew beers that are unique to us, to experiment with different proportions and amounts of ingredients in order to create - usually by accident - something really tasty and different. I know that I could never have made my Double Oak Potato Chip Stout if I had limited my brewing to predefined beer categories.

I'm not saying that we should brew with absolutely no preconceived idea of what we're making (in fact, I do that less than 20 percent of the time). We like to have several types of beer in the house to match our many moods, so when we brew, we should usually set out to make a general class of beer, say, an IPA or a stout, but that's about as specific as many of us need to get. I mean, how many of us sit around thinking, "I could really go for an American-Style Light Lager right about now. Not an American-Style Lager - an American-Style *Light* Lager"?

Beer styles are there to be heeded or ignored as we choose. There is no right or wrong on the issue. I prefer to ignore styles, but that doesn't mean that I make fun of people who heed them (well, at least no more than I make fun of everyone else). If you want to stuff every beer you make into a category that someone else defined, you go right ahead. If you choose not to use your creativity to make something the likes of which

you have never tasted before, then you are free to live this way. If you want to open every bottle of homebrew with certain expectations and be disappointed if you didn't hit a particular beer style on the nose -- even if the beer tastes good -- then by all means do so. Or, if you decide to Hell with convention and brew by the seat of your pants, that's fine. If, rather than simply copy someone else's recipe, you prefer to just throw various malts and hops into your mash tun and boil kettle and see what comes out, then more power to you. Such freedom is a luxury that not everyone has.

So enjoy that bottle of Scottish Export Ale -- or Kitchen Sink. Be proud of your homebrewing medals -- or lack thereof. Ship three bottles of your best brew to the next AHA Nationals -- or to your grandmother. Whether scientific or artistic, Type A or Type B, we all share a love for great beer.



BrewFest I
Clipper City Brewing Workshop
October 28

Submitted by Ed Hudson

Clipper City Brewing Company and the Free State Homebrew Club Guild are hosting a brewing workshop on Oct. 28 at Clipper City from 9:00 A.M. -5:00 P.M.

BrewFest I is a celebration and discussion of brewing, homebrewing, mead and our beloved beer. We will have speakers from around the state and Virginia there to discuss several interesting topics.

Things will get started at 9:00 A.M. on October 28 with a tour of Clipper City with Hugh Sisson. At 9:45, Dan Baker (Five Star Chemicals, and formerly L.D. Carlson) will discuss malt, at 10:30 Alan Meeker (a cell biologist/biochemist at Hopkins) will discuss yeast biology and cultivation, and at 11:15 A.M., Becky Pyle (of Hop Union) will discuss hop cultivation.

We'll break for lunch from to 12:30 to 1:30 P.M. Jim Wagner (brewer at DuClaw) will start off the afternoon session at 1:30 P.M. with a demonstration of the ProMash software. At 2:15, Dan will return to discuss sanitation, at 3:00 Mark Cassells (of FOAM) will discuss mead, and Ron Kodlick (Award-winning homebrewer from Cross Street Irregulars) will wrap things up at 3:45 with his beer evaluation/faults segment. The day will conclude with a beer tasting.

Tickets to this event are \$20 and include lunch, course materials and the beer tasting. If you would like tickets, you can contact me by email or by phone at 800-336-4436 x2176 during the day. Please pass this message to your friends, clubs and fellow beer lovers.

I hope you can make it to this event, and I look forward to seeing you there!



For the Good of the Order

Montgomery County Fair Organizers
Express Gratitude

A BIG THANKS goes to all the BURP members who judged at the 5th Annual Montgomery County Ag Fair Home Brew Competition. With out them we would not be as successful as we have been.

We have started planning next year's event and we will have a new facility to judge in and we are all looking forward to it. The fair next year is August 10 - 18. That would mean that the competition and BOS would be on the 11th.

THANKS

PAT & BILL LAWRENCE
 HomeBrew Department

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AHA 2001 Club-Only Competition Schedule

Gary Glass, gary@aob.org

Announcing the first three AHA Club-Only Competitions of 2001:

Early-February: Dunkel & Schwarzbier, Cat. 13
Hosted by Chris Kaufman and the Derby Brew Club

Late-March: Stout, Cat. 16 & Cat. 12C
Hosted by Keith Curtachio and the Niagara Association of Homebrewers

Late-May: Bockanalia, Cat. 14
Hosted by Elaine Seely and the Cincinnati Malt Infusers

CHECK IT OUT ...

The MASHOUT 2000 web page is at:
<http://burp.org/mashout2000/>
See photos, competition results, and more.

Spirit of Belgium 2001 Location Located!
See <http://burp.org/SoB2001>

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Answer to Rydlun's Riddler:

See if I'm right: *British Brewing; VA Native; CCBC.*

Editor's Corner

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

Paul and I just returned home from the Capitol City Oktoberfest, where we rubbed elbows with numerous BURPERS, and Kathy Koch and I even took a stab at doing the "Chicken Dance." Everyone seemed to be in an appropriately festive mood, fueled by an abundance of craft-brewed beers, great food, and an absolutely picture-perfect day.

Paul and I will be in China for November 12 – 26, and I will be busy from November 5 on. As a result, we will need to rely on a back-up editor to produce the November newsletter. Any volunteers would be much appreciated. We should know by the October meeting who will be filling in for us.

We just discovered that Qingdao, the city where I will speak in China, is known as "beer city." Apparently, it was the center of a large German enclave years ago, and the city retains a distinctly German character in its architecture and mood. It is also the home of the Tsingtao brewery, and I've expressed a wish to our host that we take a tour. If any of you have other beer-related information about Qingdao, Shanghai, or Beijing, please send it our way soon.

Thanks to Tom Cannon for reporting on our September BURP meeting – volunteers are still needed to chronicle BURP meetings for future issues of the *News*. A new feature this month is "Rydlun's Riddler." Please let Rod know if you have a beer-related trivia question to contribute. Keep those articles and ideas flowing our way!



Halloween Ghosties and Ghoulies,
Don't Be Shy: Costumes and/or
Weird Beers Are Welcome at the
October Meeting.



Conference Registration Form

Spirit of Belgium
Arlington, Virginia
January 13 & 14, 2001

Name _____

Address _____

City _____ State _____ Zip _____

Phone (Day) _____ (Evening) _____ Email Addr _____

Full Conference, Both Days Events:	Before December 1, 2000	\$100.00	_____
	After December 1, 2000	\$120.00	_____

Saturday's Events Only:	Before December 1, 2000	\$ 70.00	_____
	After December 1, 2000	\$ 75.00	_____

Sunday's Events Only:	Before December 1, 2000	\$ 70.00	_____
	After December 1, 2000	\$ 75.00	_____

Make checks payable to: Brewers United For Real Potables (BURP)

NOTE: A cancellation fee of \$50 will be assessed if cancellation is made after Dec. 1.

The Spirit of Belgium Homebrew Competition needs the help of experienced Beer Judges in the BJCP. Only BJCP Certified Judges who have been pre-determined to have experience with and about the Belgian-styles will evaluate the entries. To be considered for judging please answers these questions:

What is your BJCP rank? _____

Which Belgian styles would you prefer to judge?

Which Belgian styles would you prefer not to judge? _____

Mail Conference Registration and Payment to: Ralph Bucca
4720 Paul Hance Road
Huntingtown, MD 20639