

# BURP NEWS

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**  
"Ummmm, Beeeveer" Homer Simpson

Check  
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official  
information.

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**November 2000**

10812 Newport Mill Road  
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## Spirit of Belgium Update

By Bob Kepler & Steve Marler

*In the spirit of things Belgian, here is some trivia:*

- November 14-15** *Extreme West Coast Beer Tasting, Brickskeller (Call 202-293-1885 for details and reservations)*
- November 17** *BURP Real Ale Competition (Judges & Stewards Only), Rockville, MD*
- November 18** *BURP Real Ale Festival, Rockville, MD*
- December 12** *BURP Holiday Banquet, Ft Washington, MD*
- January 13-14** *Spirit of Belgium Conference, Balston, VA*
- Early February** *AHA Club Competition: Dunkel & Schwarzbier, Hosted by Chris Kaufman and the Derby Brew Club*

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### **November BURP Meeting** ***BURP Real Ale Festival*** **Saturday, November 18, 2000**

The BURP Real Ale Competition and Festival will be held Friday and Saturday, November 17-18, 2000. The competition (open to judges and stewards only) will be held Friday evening beginning at 7:00 PM.

The Real Ale Festival (which will serve as the November BURP meeting) begins Saturday at 12:00 PM with a presentation on real ale by BURP's Tom Cannon. Open tasting of the ales, all home brewed and served on English beer engines, begins at 1:00 PM.

Full instructions for entrants appear later in this newsletter.

- Belgian Lace hasn't always been the domain of beer glasses. In the seventeenth and eighteenth centuries, Europe went wild for costly lace. Intricate needle and bobbin-made laces were used to trim bed linen and clothing, including undergarments. The more lace you possessed, the more fashionable you were. As the seventeenth century progressed, the appetite for lace was out of control. Laces became more covetable if they came from other countries. Because of the high customs duties and trade restrictions imposed, there was much smuggling of the most desirable Belgian laces into France, Spain, and England. Smuggling between Flanders and France was easier than smuggling into England. It was known for a dog to be wrapped like a mummy in lace, then dressed in a false fur coat, taken to the border and released, to be collected on the other side. The major danger with this scheme was losing the dog.
- Spirit of Belgium tickets are now on sale to the general public. (See registration form attached to this newsletter)
- Belgian driver Jenatzy was the first to reach a speed of over 100 km/h in his electrically powered car "La Jamais Contente" in 1899.
- On Saturday, Jan.13, the SoB will feature educational seminars such as a Belgian Wit panel discussion and a talk by Dr. Chris White of White Labs, followed by a reception and tasting of imported Belgian beers.
- Belgium is the only country that has never imposed censorship for adult films.
- Sunday, Jan.14 features the Spirit of Belgium Homebrew Competition, plus a tasting of American-brewed Belgian-style beer followed by the dinner

banquet with world-renowned beer journalist Michael Jackson as the keynote speaker.

- Sometimes Belgium's land boundaries are not uniform. Belgium and the Netherlands have an underground boundary that differs from the surface boundary shown on maps. In 1950, the two countries agreed to move the underground boundary so as not to divide coal mines between the two countries.

- The Comfort Inn in Ballston is the hotel for Spirit of Belgium. It's located at 1211 N. Glebe Road (intersection of Glebe Rd and Washington Blvd). There are 20 rooms set aside for Friday, 1/12 and 40 rooms set aside for each night Saturday, 1/13 and Sunday, 1/14. The rate is \$59 (plus tax) per room, per night. To make a reservation, call (703) 247-3399 and identify yourself as a registrant of BURP's Spirit of Belgium (group # 1306) to get the \$59 rate. The rate includes free parking in their garage and a continental breakfast.

- The label of Orval Trappist Ale proudly displays the holy fish and ring. Supposedly, Countess Mathilda of Tuscany was looking into a small pond to admire her reflection when she dropped her golden ring into the water. As the ring disappeared into the muck at the bottom of the pond, the princess asked God for a miracle. If God would return her prized possession to her, she would declare the land sacred and build an abbey there. At that moment a tiny fish appeared at the water's surface with her ring in its mouth. Thus the abbey of Orval was born.

- Sunday night's dinner Banquet will pair Belgian beers with the culinary delights prepared by Belgian Master Chef Geert Piferoen.

- For Hollywood, Edda van Heemstra, born in Belgium, changed her name to Audrey Hepburn.

- You can buy tickets to SoB by check (see registration form) or using your credit card by calling or visiting **Norm's Beer and Wine**, 136 Branch Rd., SE, Vienna VA, 703-242-0100.

- Godiva Chocolate's famous Open Oyster, a shell-moulded chocolate filled with hazelnut praliné, is the company's best-selling individual chocolate piece.

- Mussels or "moules" can thrive in polluted water because of an inborn ability to purify bacteria, fungi, and viruses.



## The 2000 BURP Real Ale Competition

By Tom Cannon, Competition Organizer

All Right! It's time for the 4<sup>th</sup> annual BURP Real Ale Competition. As in past years, we will be holding the competition in conjunction with the November BURP meeting at Bill and Wendy's house. The beers will be judged on Friday, and there will be plenty of beer left over for the meeting Saturday. This is how the whole thing is going to work.

**The Competition:** The Real Ale Competition itself will be held Friday evening and will be closed to everyone except organizers, judges and stewards. Expert judges and eager stewards have already been recruited. Our judging staff will be made up of the best Real Ale Experts in the club along with some of our best judges. We will award ribbons for the top 3 beers in the competition. In addition, every entrant will get quality constructive feedback on their beer.

As a reminder, this is a keg only competition. We accept entries in the following British Style categories: Mild, Ordinary Bitter, Special or Best Bitter, Strong Bitter (ESB), Old Ale, Strong Mild, Scottish 60/-, 70/-, and 80/-, Northern Brown Ale, Southern Brown Ale, Brown Porter, Dry Stout, Sweet Stout, and Oatmeal Stout. A minimum of 1 gallon of naturally-conditioned ale in a pin lock or ball lock keg must be available for competition judging (Sanke and hogshead kegs are welcome as well!). The rules for the competition as well as the style guidelines are posted on the BURP web page. For more information contact me at [cannon@burp.org](mailto:cannon@burp.org). As we did last year, we are asking each entrant to provide a gas fitting attached to the keg (tied to the keg with string works well). Beer Engine owners are requested to provide a beer line along with a liquid side fitting with their beer engine. In this way, we can best insure that everyone will get their fittings back.

Kegs (and beer engines) should be delivered to Bill & Wendy's back deck any time beginning Sunday, Nov 12. All kegs must be clearly marked with the entrant's name, beer style to be judged, name of the beer (if applicable), original gravity, and special cellaring instructions. Blankets will be available for wrapping kegs if the weather is particularly cold. Beer engines should also be

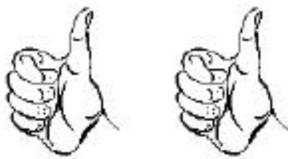
clearly marked with the contributor's name and address. All beer engine lines and fittings should be thoroughly cleaned before delivery to the site.

During the week before the competition, I will be making several trips to Bill and Wendy's house. If you live in Virginia (or anywhere else, for that matter) and would like me to take your entry up for you, let me know and I'll be glad to help. My home phone is 703-204-2256.

**The Meeting:** We'll begin the meeting with an education discussion on Cask Conditioned Real Ale and Why It Tastes So Good. This session will begin at 12:00 and will include tastings of some of the better beers from the competition. At the start of the meeting proper, at 1:00, we will begin rotating the ales on the available hand pumps. Every beer entered in the competition will be on a beer engine for at least one hour, so everyone will have a chance to taste the ales entered. The first, second, and third place beers will be announced during the meeting, and the prestigious Real Ale Competition Cup will be awarded to the winning brewer, filled with the winning beer.

Last year we had 34 entries, and this year we are hoping for a few more. As a result of so much beer being available, the November meeting, as in past years, will be a no beer meeting; that is, you don't need to bring any brew to the meeting. We will have plenty!

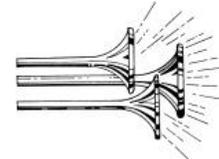
Looking forward to seeing everyone at the November meeting, and good luck to all the brewers. If it's anything like last year, we'll have a lot of delicious Real Ales to drink on a cool November afternoon. If we get a little rain, it might feel like we're all in the UK!



### Home Brewing Tip

Courtesy of Jim Tyndall  
(jimtyndall@mindspring.com)

I always keep a spray bottle of sanitizing solution handy when I'm brewing. It works well for sanitizing funnels, air locks, siphon hoses, wort chillers, and other brewing equipment. Just spray the item, let it sit for a minute or two and rinse, if necessary. This technique not only works well, but it's economical too!



### Dittmann's Dispatch

By John Dittmann, Fearless Leader

Turkey month is here, and that means Real Ale. Real Ale means that BURP's Real Ale Festival is near. Tom Cannon organizes, and Bill and Wendy host a great event. This year, let's make it the biggest ever. Last year, there were 34 entries, and this year, we hope to have more. All of you with beer engines, please contact Tom Cannon. I believe he wants to borrow them.

You still have time to make a beer for the competition. Get that kettle boiling. Judging will be Friday, November 17, and open tasting of all the beers will be Saturday, November 18. Both events will be at the Aaronridge residence in Rockville.

And please remember - This is a no-beer meeting! You will not need to bring beer to this meeting. There will be approximately 100 gallons of real ale for your enjoyment.

We had an enjoyable meeting at the Bucca's. The weather was perfect, and people stayed late into the afternoon enjoying the conversation and good beer. Congratulations to the team of Tom & Colleen Cannon and Pat & Janet Crow for winning the clone competition. We have yet to hear what they propose as the beer to clone next year, but I'm sure it will be interesting. Andy Anderson finished second in the competition, and Wild Willy Winter took third.

The holidays are coming and that means the BURP Holiday Banquet is just around the corner. The meeting will once again be at the Oxon Hill Jaycees Center on Tuesday, December 12. Please bring a dish, preferably made with beer, for everyone to enjoy. We haven't scheduled a contest this year, but if anyone has any ideas please contact me. Another sparkling wine contest would have been fun, but an announcement was not made early enough for people to prepare for it.

Andy Anderson has again won BURP's coveted Brewer of the Year award. This year, he will not have to share the award since he won by totally swamping the competition. Andy's second place finish in the clone contest will not count toward his total, but he is far ahead of all others.

Elections are approaching. Please consider helping the club next year. It's a lot of fun. Nominations will be at the December meeting, and the vote will be held by mail or Internet vote. There will be no January meeting because of the Spirit of Belgium. We will welcome our new officers in February.



## Euro Tour De BURP Highlights

By Wendy Aaronson

**(Ed Note** – Wendy wrote these highlights for her family's e-mail mailing list. I made some minor modifications to emphasize beer-related aspects. A more detailed report on the trip will be published in a future BURP News)

We're back from our 16-day European bicycle adventure and beer hunt. Seeing Europe over the handlebars is the only way to go. According to Bill's computer, we cycled 496.6 miles, and according to my beer notes (which are much less accurate), we consumed over 100 beers that we had never tasted before. It was a memorable experience. Here is a brief summary of the trip:

### Participants & Itinerary

The trip consisted of 13 adventurers – 12 bicyclists plus 1 in a car (normally a strong rider, a recent back injury forced the change in his plans) - 4 women, 9 guys, 2 pairs of brothers. I rode with the guys, but we tended to split off into 2-3 groups at different times during the day. Two of the women rode together because they tended to be much slower. The trip organizer was BURPer Craig Somers. Other BURP participants included Bill and me, Dan & Roger Allers, Jim Ferguson, Paul Fiorino, Christina Hopkins, and Mike Horkan. Non-BURPers included Paul's brother Dave from Chicago (who provided the vehicle support) and several of Craig's Wine Society friends – Barbara Holtcamp, Herb Rose, and Mary Tobin.

We did a 16-day circle tour that started and ended in Amsterdam – 11 destinations with layover days in

Beersel (8 miles south of Brussels), Dusseldorf, Arnhem (Holland), and Amsterdam.

Overnight stops were: Scheveningen and Breda (Holland), Antwerpen, Beersel, and Hasselt (Belgium), Horn (Holland), Dusseldorf and Xanten (Germany), Arnhem, Utrecht and Amsterdam (Holland).

### Trip Highlights - Beer

- \* The delight of tasting beers I'd never experienced
- \* Celebrating my birthday at the Kulminator in Antwerpen, the best beer bar in Belgium, and sharing a rare high-strength 20-year old De Dolle Oerbier (Bill's gift to me) with my friends
- \* Celebrating Christina Hopkins' birthday in the De Breyerd beer café in Breda and teaching 2 Dutch women how to shake their bootys to the rock and roll music of the 50's (most of the music we heard was American music from the 50's to early 80's)
- \* Bill's pub crawl through Brussels (sites he had visited during his business trip there in July). Favorite stops included Mort Subite and La Becasse (We didn't make it to Bier Circus, the biggest beer selection in Brussels, because we ran out of time)
- \* Bill and Craig's pub crawl through every alt brewery in the Altstadt (Dusseldorf) and kolsch brewery in Cologne
- \* Fresh Paulaner Oktoberfest in Dusseldorf
- \* Brewery tours at Hoegarden and Belle Vue in Belgium and Ij Proeflokaal in Amsterdam
- \* Talking our way into seeing the breweries at Oud Beersel and Cantillon (Cantillon was closing when we arrived in late afternoon, but we were welcomed nonetheless for a nice gueuze tasting)
- \* Enjoying 2 rare and delicious strong ales from what we were told was the smallest microbrewery in Belgium (at Friends Bistro in As, Belgium)
- \* A private tasting of English ales at the Café Belgie in Amsterdam
- \* The incredible 24 Hours of Beer Festival in Antwerpen on our last day in Europe

### Tour Highlights – Food

- \* Dinner at the Hotel Centrum in Beersel and In 't Spinnekopke in Brussels
- \* Mussels and Frites (especially the absolutely perfect frites enjoyed at the Café Belgie in Utrecht, Holland)
- \* Indonesian Richstoeffel
- \* Breads served in all the countries – I had been living on low fat garbage for so long that tasting the real thing was so heavenly

## Tour Highlights - The Journey

- \* Bicycling through the beautiful rural areas between cities
- \* Getting lost in the cities
- \* Riding the trains with our bicycles
- \* Pedaling through the dunes along the North Sea coast of Holland
- \* Beersel Castle
- \* The 70 mile ride from Beersel to Hasselt with a stop at the Hoegaarden Brewery – this was one of our favorite days even if it meant getting up at 5:30 am and leaving at 6:30 am in the dark
- \* The cathedral in Cologne and listening to the giant pipe organ during the Sunday mass
- \* The Roman ruins in Xanten
- \* The art museum (with it's great Van Gogh exhibit) in De Hoge Veluwe National Park near Arnhem, Holland
- \* Riding the free white bicycles through the De Hoge Veluwe National Park. This was a fantastic 20 mile ride through beautiful grasslands and forests. It was also one of the few times that Bill and I took off on our own
- \* Magnificent architecture everywhere– real old stuff
- \* The neat house barges along a specific canal on the outskirts of Utrecht. On closer look, we saw women parading around in their underwear in front of the windows. It turned out to be the Utrecht red light district!



## Euro Tour De BURP Damage Report

By Dave Fiorino

The results are in!  
Remember: It ain't braggin' if it's true.

Individual Brews Sampled: 149  
Equivalent 0.3 Liter Beers Consumed: 180  
Equivalent 12 oz. American Beers Consumed: 152  
Equivalent American Cases Consumed: 6.34  
Tour Length in Days: 16  
Avg Beers per Day: 11.25

Miles Driven in Rental Car: 613  
Beers Consumed per Mile: 0.293  
Total beer calories (est. 120 cal/12 oz.): 18,240  
Equivalent beer weight in pounds (3,600 cal/lb): 5.06  
Body weight in pounds before trip: 174  
Body weight in pounds after trip: 177  
Oldest beer consumed: 1975 Rochefort Trappist  
Most popular beer on tour: Cantillon Gueuze and (gasp!) Heineken tied at 7 apiece

Key:

- >> A "beer" is approximated as a 0.3 liter serving.
- >> A taste or sip is defined as 20% of a "beer"

**(Ed Note** – Dave accompanied this report with a full listing of the 149 beers consumed. If anyone would like a copy of this, please contact me at [ridgely@burp.org](mailto:ridgely@burp.org))

# HOT TOPICS

## BURP Brewer of The Year Update

By Steve Marler, Ex-Fearless Leader

In case you are interested, I have just updated the Brewer of the Year points on our web site. You can view them at <http://burp.org/boty2000.htm>

With one competition left, Andy Anderson is once again in the lead, and it is mathematically impossible for anyone to knock him out of the top spot.

Second and third place are another matter. Currently, both Bill Ridgely and Wendy Aaronson are in second place with 14 points, and Keith Chamberlin is in 3rd place with 13 points.

However, Dave Pyle and Becky Pyle are in striking distance with 9 points, and Tom Cannon and Colleen Cannon with 8.

If Bill, Wendy, and Keith are shut out, and any of the other four have a very strong showing, the race for second and third will be interesting. Keith has had strong showings in the past, and I do not think that either the Pyles or Cannons have placed in any of these Real Ale Competitions.

The pressure is on for the Pyles and the Cannons to have not one but at least two beers place in this year's Real Ale Competition. I do not think that anyone has had more than one beer place in any of the last three Real Ale Competitions.

Don't miss the fun. Make sure you are at the Real Ale meeting on November 18. Or better yet, play the spoiler like me and brew up a couple of Real Ales so that the Pyles and Cannons can continue their winless streak at the Real Ale Competition and come up short in placing for the Brewer of the Year award.

## REBUTTAL

### In Defense of Brewing Beer Styles

By Willy Winter

In last month's Burp News, Ben Schwalb got a lot of hubris off his chest in his piece titled "**A Reflection on Beer Styles**". I am sure that Ben feels much better now, but in the process of personal catharsis, Ben has raised a reasonable question. What are these styles of beer that some of us labor so assiduously for? Where do they come from? Are they, as Ben so vehemently argues, some arbitrary classification scheme that serves no useful purpose or that serves only the PR department of the big commercial breweries? If not, what are beer styles?

Ben has chosen, for reasons best known to him, to focus on the difference (or lack thereof) between American-Style Lager and American-Style Light Lager; two styles that probably have the weakest claim on a place in the style lexicon to begin with. It is true that these are johnny-come-lately styles created by the AHA to give legitimacy, deserved or not as you see it, to what passes for beer in the view of many American drinkers. But I prefer take a broader view of styles.

It is said that virtually every culture in the history of the world has traditionally made a fermented beverage based on grain; in other words, beer. And how did these people make their beers? They used the local water, they used whatever grain was grown locally - barley, wheat, rye, millet, whatever - and they used the local herbs, hops or what-have-you for flavor or bittering. With the help of wild yeasts (and/or bacteria) they fermented at whatever temperature was available, to produce beer - their own local style of beer.

Thus evolved the distinctive styles of England, Scotland, Germany, Belgium, Ireland, Czechoslovakia and all the other beer-producing regions.

So back to the original question - why brew to style? Why not, as Ben suggests, just make "beer"? To me, the answer may be most easily apprehended by an analogy to cooking. I have before me a quivering mass of pale flesh that was once a chicken. I could put it in a pot with some water and stew it - just plain chicken. I could even go to the shelf and grab some herbs and spices and toss them in. I might thus improve on the chicken or I might not. On the other hand, I might pull out a recipe and go for coq-au-vin, chicken parmesan, chicken and dumplings, southern fried chicken - in short, I could cook to a particular style. And that, I believe, is what we're doing as brewers - attempting to recreate a style of beer that represents some part of the world at some time in history and in the process capture the qualities and flavors that made that beer distinctive.

Is there a case for brewing just "beer"? Sure, just as there is a case for occasionally having just plain chicken. But when time and history have given us such a rich assortment of regional styles with their distinctive flavors, aromas, and textures to emulate, neither can I think of a very good reason to brew just plain "beer".



### How to Drink - and Enjoy - a Homebrew

By Ben Schwalb

So you've brewed a batch of what you think will be a great brew, you've meticulously sanitized two cases of bottles before bottling, and you've waited several weeks for it to condition. Time to drink! Now hold on there.

Don't just rip the cap off and quaff it down. This isn't Schaefer. First of all, it is to be savored. And secondly, there will be a little sediment (yeast and proteins) on the

bottom, and every time the bottle is tilted, some of it will get kicked up into the brew, causing off flavors. So pour it gently - in one motion - into a large enough glass, stopping when the sediment approaches the neck. Keep the glass tilted to minimize foaming. If you like head (in your brew, that is), you can position the glass upright during the last few ounces of the pour. I can't count the number of inconsiderate bartenders and waitresses who have carelessly dumped entire beers - that didn't taste great to begin with - into the center of my glass, creating more foam than liquid and making them go flat. It's like they purposely try - and succeed - to piss me off.

Another reason to drink brew from a glass rather than a bottle is that pouring helps release the aromatics, and a glass allows you to get your nose in there to enjoy them (as long as you don't fill it to the top). You can't do that with a bottle.

Your brew's carbonation might not be perfect. It may foam a lot. In fact, it might gush out of the bottle before you get a chance to pour. Sh\*t happens. You might try placing the bottles in the freezer for a while before serving, because colder liquids can hold more gas (unlike some people), so super-chilled brews foam less. Chilling the glass before pouring into it also helps.

Your brew might be somewhat flat, in which case you might have used too little priming sugar, but all hope is not lost, because some brews take several weeks to fully carbonate, depending on temperature and how much live yeast there is. If it is still undercarbonated after few months, you might want to re-prime by opening each bottle, pouring in a half teaspoon of priming sugar, and immediately re-capping. This should be done only as a last resort.

A glass drinking vessel is preferable to plastic or Styrofoam because the former is smooth, whereas the latter have slightly rough surfaces which agitate the liquid as it runs down the side, causing some brews to foam excessively and all brews to go flat more quickly.

Make sure all soap residue is washed off the glass. Soap can ruin head retention and perhaps dissolve and add its own nasty flavor. Also air dry the glass; do not use a towel, as it can leave lint behind.

The warmer you serve your brew, the better you will be able to taste and smell it. You might want it ice cold, especially if you're drinking a pilsner after mowing the lawn, but if you're drinking a barley wine on a cold

Winter's night, you might want to let it sit outside the fridge for a half hour before opening it.

No brew is enjoyable if you're not in the mood for it: you might not enjoy your lawnmower beer when you're cold, and that barley wine will be too cloying when you're sweating on the Fourth of July.

Relax and take a sip, breathing the aromatics through your nose. (Some people like to smell it for a while before sipping. I have one friend who will swirl and sniff for minutes before drinking. And HE calls ME weird). If it tastes good, don't even think about it or try to identify flavors and aromas. Just enjoy it. Nothing will kill enjoyment like thinking about it. If it doesn't taste good, then you need to determine what's wrong. Is the flavor too strong? Dilute it more next time. Too weak? Dilute it less. Is it very sour or bad-smelling? Serve it to your annoying relatives when they visit.

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## Rydlun's Riddler

By Rod Rydlun

**Who "founded" BURP? (Bonus points for naming current BURP members who were at the 1<sup>st</sup> organizational club meeting and for naming a club tradition started by the founder still being continued today.)**

(Answer on page 8)

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### ***New Members***

A glance at the past several newsletters shows that we've been a bit behind with this column, so we'll try to make amends with this issue.

We'd like to offer a big BURP welcome to **Bob Borsato** of Annandale, **Brad Davison** of Leesburg, **Stephen DiStaso & Alisa Hahn** of Alexandria, **Shawn George** of Upper Marlboro, **Scott Gibbons** of Fairfax, **Tina Huck** of Vienna, **Bill Jarvis** of Burke, **Paul Kensler** of Gaithersburg, **Stephen Patterson** of Montgomery Village, **Deirdre Reid** of Arlington, **James Rude** of Alexandria, **Bill Scott** of Fairfax, and **Josh Williams** of Fairfax.

Hope to see you all at upcoming meetings!

# BURP On The Road

With Christine Newman

## **Craftsman Brewery in North Pasadena, California**

Mark Jilg, the owner/brewer, was a home brewer for many years before he quit his aerospace job to start a microbrewery. My brother, Andy, who was proud to have a sister who is a certified beer judge, set up the tour and tasting.

Mark has a 100-gallon set up. He uses stainless steel kettles, mash tun, sparging and fermenting containers. He only kegs his beers. Looks a lot like a homebrew set-up only bigger. At this time, his beers are distributed directly to top restaurants and bars in the LA area. These include McCormick and Schmidt's and other top quality seafood restaurants.

The brewing area is one room, so it really can't be called a tour, but he pointed out his equipment. We didn't get to see the fermenting tanks because he was open fermenting at the time.

We tasted several of their brews. All were fresh and tasty.

West Coast Wheat—almost creamy.

Craftsman Rye—also almost creamy. Made with 40% rye. Very interesting.

Poppyfields Pale Ale (British)—this was especially good. Fresh British hop aroma, medium body

Craftsman IPA—nice and hoppy, just like our hopheads like them.

O'Stout—a light stout that uses oyster shells in the brew. Very drinkable.

They also make a lager and a light amber ale, but I didn't have a chance to try them.

My brother and I tried the Orange Grove Ale at a British style pub in Olde Towne Pasadena. It was really pleasant. I don't typically like fruit beers (other than kriek and framboise), and I'd never had one with orange, so I didn't know what to expect. But it was wonderful. Again, fresh, good orange scent, but not too overpowering in taste. Great summer brew.

Turns out Mark's wife, Sue, also quit a corporate job to become an artist. In addition to her own works, she supports Mark by doing the graphics for his beer labels,

glasses, t-shirts, etc. I bought one t-shirt and glass for Bill and one for BURP raffle. We really like both!

We got to know them a little better over dinner. My brother and his wife Michelle invited them to dinner at a Spanish restaurant in Olde Towne Pasadena. Mark had a lot to say about the lack of beer culture in Southern California and about professional brewers ethics when it comes to sharing their beers at homebrew clubs.

If you get out to LA and you have time, I'd make the trip to Craftsman. The address is 1270 Lincoln Ave #900. It is just east of the Rose Bowl. The phone number is 626-296-ALES. If not quite enough time to visit the brewery, look up the restaurants in LA. By the way, I offered the DC area as a test area if they try to distribute bottles in the future.

## **BURP Officers**

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<i>Libeerian</i>	Wendy Schmidt	(703) 866-0752 <a href="mailto:schmidt@burp.org">schmidt@burp.org</a>

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### **Answer to Rydlun's Riddler:**

According to long-time BURPer Chuck Popenoe, BURP was co-founded by Dan McCoubrey and Phil Angerhofer, both of whom passed away in the mid-80's.

The correct answer to the 1<sup>st</sup> bonus question is – no one! The earliest BURP members still active in the club, Ralph Bucca and Chuck Popenoe, joined at the 2<sup>nd</sup> or 3<sup>rd</sup> meeting.

The answer to the 2<sup>nd</sup> bonus question is the BURP Crab Feast, an annual tradition started by Dan McCoubrey (and held at his house in Wheaton until his untimely death in 1986).



## Conference Registration Form

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

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone (Day) \_\_\_\_\_ (Evening) \_\_\_\_\_ Email \_\_\_\_\_

Full Conference, Both Day's 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: *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 answer the following 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: Spirit of Belgium  
C/O Kepler  
10715 Jones Street  
Fairfax, VA 22030-5129