



# BURP NEWS

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

"It was as natural as eating and to me as necessary, and I would not have thought of eating a meal without drinking ... beer." --  
Ernst Hemingway (w/ thanks to Dave, patron at Tampa Brewing)

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the latest in  
official  
information.

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**March 2001**

10812 Newport Mill Road  
Kensington, MD 20895



- March 10**      *St Patricks Day Beer Festival, DC  
Armory, 1-7 PM*
- March 17**      *Dan McCoubrey Memorial Stout  
Competition, Potomac, MD*
- March 31**      *Baltimore Tour de BURP*
- April 14**      *BURP Meeting and Bock Competition,  
Arlington, VA*
- April 18-20**    *Belgian Tasting at the Brickskeller*
- May 12 (tent.)**    *Chili Cookoff, Vienna, VA*
- May 19-20  
(tent.)**      *Spirit of Free Beer*
- June 2**      *Trip to Ommegang Brewery,  
Cooperstown, NY*

## Primary Fermentations

*Bill Ridgely, Fearless Leader*

I am honored to have been elected BURP's Fearless Leader in the club's 20<sup>th</sup> anniversary year, and I look forward to some exciting special events and activities to celebrate the occasion. Of course, we're still planning our traditional competitions, including the Spirit of Free Beer and the Real Ale events, as well as educational activities and general fun stuff, like the chili cookoff, crab feast, and MASHOUT. But we'll make a special effort this year to provide some great opportunities to bend elbows in honor of our club's vitality and longevity.

Before proceeding further, I'd like to offer special thanks to my predecessor, John Dittmann and outgoing Minister of Culture Bruce Bennett for the exemplary jobs they did over the past year keeping the club on course and making sure things ran smoothly. John provided the impetus for the highly successful Spirit of Belgium conference, and Bruce worked hard on both SOFB 2000 and the monthly club competitions. We owe them both a debt of gratitude.

Speaking of Spirit of Belgium, what more can I say about such a tremendously successful event? It was right up there with the best beer conferences I've ever attended. Many thanks go to conference organizer Colleen Cannon and her team of BURP volunteers. They put months of hard work into preparing for the event,



**March BURP Meeting**  
**Dan McCoubrey Memorial Stout**  
**Competition**  
**Saturday, March 17, 2001**

and their efforts showed with every scheduled activity. It'll be hard to top that one when planning begins for the next Spirit of Belgium a couple of years down the road.

Last but not least, I'd like to thank Peter and Joyce Long for hosting the February BURP meeting at their beautiful estate in Clifton, VA. The Long's pub room has always been one of my favorite BURP venues, so I'm pleased that Peter and Joyce have offered to host the club again next year.

Now, on to our planning for 2001. Those on the BURP e-mail discussion list and those present at the February meeting already are aware of this, but for others who may be interested, I'd like to issue a call for volunteers to help plan our activities for the year. The intent is to give everyone in the club an opportunity to contribute to the planning process and become more involved in its activities. I've created several planning teams to help in the process. The "20<sup>th</sup> Anniversary Team" (led by Bud Hensgen) is planning special events, activities, and memorabilia for this gala year. The "Pub Crawl Team" (led by John Dittmann) is working on one or more pub crawls, something we haven't done for several years. Finally, the "Facilities Team" seeks new venues for club meetings and events, such as the Holiday Banquet. If you are interested in participating on one or more of these teams, please contact me at 301-762-6523 or e-mail [ridgely@burp.org](mailto:ridgely@burp.org). There will be other opportunities to help as events such as Spirit of Free Beer and MASHOUT get closer. I hope you'll consider contributing in some way to these and other club events.

To round out the cabinet this year, I've also made two special appointments. Craig Somers will assume the role of BURP Cyclemeister. He will plan club bicycle rides and tours for the year. Craig intends to set up an interesting ride or two each month. And former BURP Fearless Leader Steve Marler has agreed to become our club liaison with the professional beer and brewing community. Steve will arrange for BURP participation in beer festivals and other commercial events, set up special tastings and club nights at local establishments (as he did last year for the "Beer Month" celebrations) and generally work to foster mutual support between BURP and the commercial beer community.

I want BURP to be a real democracy in action with everyone contributing to the club's success in whatever small or large way they can. Your input will always be welcome, whether or not you decide to join one of the formal planning teams. Please contact me, or any of the club officers, with ideas and suggestions (and yes,

criticisms if you see something you don't like or think can be done better).

I'm looking forward to an exciting and fun 20<sup>th</sup> anniversary year. I hope you are too. Cheers!



## BURP EDUCATION UPDATE

*Wendy Aaronson, Minister of Enlightenment*

### STOUT BLIND TASTING

As you know, the beer style that will be judged at the March meeting is stout. Rather than have a commercial tasting of this style, I have decided to conduct a blind tasting where the participants identify what they are tasting and match it up with descriptions from the experts. Because this is a style that most people have some knowledge about and brew, this will be a good exercise in getting participants to describe their experience; one of the hurdles to becoming good beer judges. We will divide into 2-3 small teams. After briefly talking about the style and the descriptions of the possible beers, the team will blindly taste 7 commercial beers. Each team will prepare a judging sheet for each beer and then reach a consensus on the identification of the beer. The winning team will be awarded a nifty prize. The tasting will begin at 12:30 PM and last about 45-60 minutes.

### MASH-TUN & LAUTER-TUN CONSTRUCTION WORKSHOP – MARCH 31 at 9:00 a.m. in New Carrollton, MD

Cost and control are two major reasons for getting into all-grain brewing. Equipment and time are the two excuses most people give for not brewing all-grain beer. While I can't help with time (since I don't even manage my own time very well), BURP has the answer for your equipment excuse. Back by popular demand, Bob Dawson, BURP's Construction Engineer, is conducting a hands-on workshop on building a mash-tun and lauter-tun on March 31. All you need to do is supply the Igloo cooler (48 qt or larger) and a check for \$25 made out to Bob Dawson to cover the rest of the materials. Please contact Bob at 301-345-2386 or at [bclco@yahoo.com](mailto:bclco@yahoo.com) to confirm your participation and size of mashtun you would like to make.

Following this workshop, Bob will build brew kettles and hot liquor tanks. Call him to make arrangements. The final session in this series will be a **Brew Day with Bob**. Learn how to use your equipment and some of the secrets to making outstanding all-grain beer by brewing with one of BURP's award winners. Date and time will be posted in a future newsletter.

### SOLICITING INTEREST FOR A YEAST HANDLING WORKSHOP

After listening to Chris White at the Spirit of Belgium, I started thinking about conducting a yeast handling workshop. With all the exceptional brewpubs and breweries in the area, I admit that it is easier to reduce brewery effluent by going to the local and picking up some of their yeast, but sometimes it is fun to use something different. Topics to be covered will include wort starter cultures, aseptic transfer techniques, and inoculating agar plates and slants. If interested, please give me a call at 301-762-6523 or e-mail me at [aaronson@burp.org](mailto:aaronson@burp.org).

### BREWING BUDS

Are you interested in all-grain brewing, but you don't have the space or time? Don't despair. There are quite a few of us who routinely brew and are happy to share the knowledge. There are even a few crazy brewers who have "Big Brew" sessions where you bring your equipment and brew your beer at their house along with other brewers who are doing the same. If you are interested, give me a call, and the matchmaker will set you up.



## 20<sup>th</sup> Anniversary Year Club Competition Styles

*By Alison Skeel, Minister of Culture*

March *☞ Stout*

April *☞ Bock*

May *☞ Hennepin clone*

June *☞ IPA*

July *☞ Pils*

August *☞ Weizen*

September *☞ Oktoberfest*

October *☞ Porter and Brown Ale*

November *☞ Real Ale*

December *☞ Holiday Beer (popularity contest)*

January *☞ Pale Ale*

# Ale

As announced previously, our competition at the March meeting on St. Patrick's Day will be Stout. We'll be judging all four styles (Dry Stout, Sweet Stout, Oatmeal Stout, and Foreign Extra Stout) of JCP Category 16, as well as Russian Imperial Stout (Category 12C). The *BJCP Style Guidelines* can be accessed from our BURP Home Page (click on *Beer Style Guidelines*).

Let's make this BURP 20th Anniversary Dan McCoubrey Memorial Stout Competition the biggest and best ever!

For inspiration, there are lots of stout recipes in Cat's Meow 3:

[http://brewery.org/brewery/cm3/recs/05\\_toc.html](http://brewery.org/brewery/cm3/recs/05_toc.html)

## HELP WANTED:

### BURP TABLE AT THE MID-ATLANTIC BREWERY FESTIVAL ON MARCH 10

*By Wendy Aaronson*

BURP was invited to have an exhibitor table at the Mid-Atlantic Brewery Festival to be held at the D.C. Armory on March 10 from 1-7. I'm looking for volunteers who can talk about beer and home-brewing. We'll have ingredients, the standard picture exhibit, fermenting wort, and BURP propaganda. If you are interested in helping out for a 2-3 hr session, please contact me at 301-762-6523 or e-mail [aaronson@burp.org](mailto:aaronson@burp.org). I especially need a couple of volunteers for 5-7 PM.



## March BURP Meeting

### 20<sup>th</sup> Anniversary Dan McCoubrey Memorial St. Patrick's Day Party

*By Bill Ridgely*

The first event celebrating BURP's 20<sup>th</sup> anniversary year will be a special one. In honor of the late BURP Founding Father Dan McCoubrey, the club will host a recreation of the legendary St. Patrick's Day parties that Dan used to throw at his house every year.

BURP old timers who attended these events remember the wonderful aroma of Dan's famous Irish Stew For 100, which he cooked entirely on his own for the occasion. On the big day, there was always plenty of homebrewed Irish stout, the only beer style Dan ever made. In the living room, Irish musicians played lively tunes while the masses enjoyed the wonderful food and beer as well as the ambience of Dan's extensive and eclectic library.

Dan tragically passed from this life in 1985 at the young age of 47, but those of us who knew him still remember his zest for life and his eagerness to help both friends and strangers.

On March 17 (which by a stroke of luck falls on a Saturday this year), BURP will offer a taste of those great St. Patrick's Day parties of old. Fortunately, Dan's Irish Stew recipe has been published both in the *Washington Post* (where he worked as a sports editor and reporter) and in the *BURP News* [see below]. A group of volunteers will cook a batch of this hearty stew for everyone's enjoyment. In addition, Chuck "Pops" Popenoe will assemble a group of Irish musicians to keep us entertained through the afternoon. And of course, we won't forget the stout. There will be a stout educational tasting followed by the annual Dan McCoubrey Memorial Stout Competition, BURP's longest running competition (going back over 15 years).

In addition to the stout, there will be a special treat courtesy of Deep Creek Brewing Co in McHenry, MD. BURPer Colleen Cannon and several of her brewing companions won the right to brew a batch of beer at the brewery by entering their "Gritty Kitty" porter in an annual competition. Colleen couldn't make it to the brewery on brew day, but BURPer Dave Pyle drove to Western MD to assist the brewmaster in her place. A keg of the resulting brew will be brought to the March meeting for everyone to enjoy.

Of course, BURPers always overachieve when it comes to food for meetings, so consider this a great opportunity to create some classic Irish cuisine -- try your hand at Irish soda bread, corned beef and cabbage, and other seasonal delights to accompany the stew.

Don't miss this gala event. If the weather cooperates, we'll set up in the backyard. If the March winds blow cold, we'll move inside and enjoy a great Irish house party. Either way, we'll look forward to seeing you all on the 17<sup>th</sup>!

#### *Dan McCoubrey's Irish Stew for 100*

40 lbs Boned Chuck or Bottom Round (Cubed)  
60-70 Small Onions (Halved)  
100 Boiled Potatoes (Cut into 6-8 pieces each)  
12 lbs Fresh Mushrooms  
10 pkg Frozen Peas (Size of package not specified)  
10 doz Small Carrots (Cut lengthwise)  
10 cans (#1 1/2) Peeled Tomatoes  
20 cloves Garlic (Minced)  
30 cups Flour  
13 tsp Salt  
13 tsp Celery Salt  
25 tsp Black Pepper  
12 pinches Cayenne Pepper  
12 tbl Paprika  
Snipped Parsley  
6 cups Salad Oil  
13 tsp Worcestershire Sauce  
5 qts Strong Beef Bouillon  
12 bottles Stout

- Put flour, pepper, celery salt, and meat in bowls and toss until coated.
- Slowly brown meat in a deep kettle with salad oil on all sides for 15-20 minutes.
- Stir in reserved flour, bouillon, salt, worcestershire sauce, and stout, and then add the meat. Simmer, covered, over low heat for about 2 hours.

- Add the vegetables, garlic, paprika, and cayenne pepper.
- Simmer about 15 minutes or until vegetables are tender.
- Sprinkle with parsley.



## Eye Witness Report

By Tom Cannon

The banquet room at the American Legion in North Arlington is filled with nearly 200 people standing and applauding the organizers of **Spirit of Belgium 2001**. They've just spent two days learning about and drinking copious amounts of Belgian and Belgian style beer. They've enjoyed a 4 course Belgian Banquet and heard the names of the winners of the largest Belgian Style homebrew competition ever. This was the culmination of BURP's **Spirit of Belgium 2001**, the third such event held by BURP. But how did it come together? Why was everybody so happy with the event? Here, for the first time, is the story behind **Spirit of Belgium 2001**.

The tale begins in February 2000. Colleen Cannon is at home when this intrepid reporter returns home from a trip to his local beer vendor with the news that the Virginia distributor for Chimay Trappist Ales is going to stop distribution of the beer! Now, your standard beer geek would be rightly dismayed by such information. Might even be ticked. Colleen, true lover of all beer, Belgian, is PISSED OFF! What's to be done, she fumes! And here is born the idea of the third BURP Spirit of Belgium. By mid-May the weekend of January 13 and 14 is chosen as THE DATES, and surprisingly enough, *The Beer Hunter* himself, **Michael Jackson** has confirmed his availability and willingness to attend. That's it, this show is on the road!

Fast forward to June, 2000. The first organizational meeting is called. In attendance are BURPers **Becky Pyle, Bob and Betsy Kepler, Andy Anderson, Bill Newman, and Colleen and Tom**. Concepts for the event are floated around. One-day event versus two. A full

Conference, or just a homebrew competition and Banquet. Speakers, tastings, timelines and possible venues are discussed. The barest details of what could be done are put together. The most pressing pieces of information, agendas and place, are discussed. The idea of a two-day event centered around Martin Luther King's Birthday holiday weekend sounds good. Let's start with that. And away went the organizers.

Details... **Tim Artz** has been recruited to work with the importers and distributors to get the Belgian beers for the Belgian tasting. **Becky Pyle** agrees to recruit sponsors and work with the domestic producers of Belgian style beers, particularly our local brewers. **Andy Anderson** signs up as homebrew competition coordinator with his humble assistant, yours truly. **Bob Kepler** is anointed Web Page boss, and **Colleen and Betsy Kepler** are to work the venue and banquet details. But it's already August, and there's still no venue. In steps super detail man, **Steve Marler**. The venues at George Mason University in Arlington and the American Legion Hall around the corner are secured and the second phase of SoB2001 is started...all the work!

Having bored you with details so far, I won't bore you further. Suffice to say, that the Spirit of Belgium 2001 Conference began with **Conference Chairman Steve Marler** welcoming all to BURP's third Spirit of Belgium. He also mentioned that Colleen was pissed off! After Colleen's welcoming remarks, **Michael Jackson** addressed those present and the event had officially begun. After that, the first days events are a blur of activity, all interesting and delicious. Michael Jackson talks about Belgian beer in general, **Don Feinberg**, founder of *Brewery Ommegang*, discusses importing Belgian beer and brewing Belgian style beer in America, **Jeff Wells** talks about distribution of Belgian Ales, **Chris White** of *White Labs* discusses how the distinctive Belgian yeasts work, and a distinguished panel of brewers, **Bill Coveleski** of *Victory Brewing Company*, **Garret Oliver** of *Brooklyn Brewing Company*, and **Scott Bickham**, homebrewer and SOBII organizer, discusses brewing Belgian styles in America. Before the session was over, a lively discussion was taking place with Don Feinberg and Michael Jackson joining the panel. Although the conference part of the weekend lasted 3 hours without beer, one of the attendees said he could have listened to the speakers for hours more!

The first day's activities ended with Belgian beer tasting. Two hours of drinking imported Belgian Ales. And were they good! **Tim Artz** did an excellent job of finding some very distinctive beers from area importers.

Of particular note was the *Cantillon*, all barley, Iris *Lambic*, Trappist beers from *Chimay* and *Orval*, a variety of interesting Saisons including brews from *Fantome* and *Blaugies*, and the super hoppy, kind of *Orval* clone *XX Bitter* from the *Ranke* brewery (which is as an obscure a Belgian brewery as any). Suffice to say no one left the George Mason University Center unhappy the first day. Even Colleen was no longer PISSED OFF!

Day two began early at the American Legion hall in North Arlington with the Spirit of Belgium homebrew competition. **127 homebrewed Dubbels, Tripels, Dark Strongs, Golden Strongs, Wits, Lambics, Oud Bruins, Saisons, and Specialties.** Special thanks go out to the judges and stewards for the competition who were considerate enough to show up on time. This was important because all of the second day's events were in the same room at the Legion Hall, and there was a strict timeline for the three events of the day. Judging proceeding according to schedule and the **Best of Show** panel convened. And what a BOS panel! **The Beer Hunter, Michael Jackson, Don Feinberg, Grand Master judges Dan Hall, Scott Bickham, and David Houseman and Spirit of Belgium organizer Colleen Cannon.** As usual, when beers this good are being judged, it was very difficult for the panel to decide on the three winning beers. In the end, though, the three best beers were chosen and it was time for the American Brewed, Belgian Style tasting.

**Becky Pyle** takes everything she does very seriously. A lot of hard work went into organizing local brewers and getting unbelievable gifts from the sponsors of this year's Spirit of Belgium, but you don't say no to Becky (at least I don't) and there was a splendid array of Belgian Style Ales available. Again, of particular note, were some of the better-known Belgian styles such as *Golden Monkey Tripel* from *Victory* and *Stoudt's Double and Tripel*. There were also some excellent local brews that stood out, *including Sweetwater's Grand Cru, Legend's Tripel, Rockbottom's Belgian Red, and Capitol City's Saison.* Again, after two hours of tasting, there were loads of smiles around as the room was cleared to prepare for the culmination of Spirit of Belgium 2001, the Banquet.

Two hundred people, some local, some from places like Texas, Boston, Cincinnati, and Omaha sat down for a fine Belgian banquet featuring **Tomato Salad with North Sea Shrimp, Leek Soup, Pork Loin with Kriek sauce and Chocolate Mousse,** prepared by **Master Chef Geert Piferoen.** With each course, beer was provided by **Don Feinberg, Vanberg and DeWulf and Brewery**

*Ommegang*. Don described each beer during the banquet, and over dessert, **Michael Jackson** gave the events keynote address. If you've never hear Michael Jackson talk, he is one of the most knowledgeable beer people in the world and his stories are all wonderful. On this night, he outdid himself with a touching tribute to BURP and some of our founding members. Then, the winners of the homebrew competition were announced with **Michael Jackson and Don Feinberg** presenting ribbons and beer to the winners. Finally, **Colleen** was brought up on stage for closing comments, thanks, and a thunderous standing ovation. The BURP Spirit of Belgium 2001 was a tremendous success.

But, of course, a success like this is due to hard work from a lot of people. The Organizers of Spirit of Belgium 2001 would like to thank everyone who pitched in to help. This includes the check in staff, the pourers at the tastings, the stewards and judges for the homebrew competition, everyone who helped set up and clean up, and Michael Jackson's drivers. Thanks also to **Jamie Langlie** for preparing the attendees information package, **Bruce Bennett** for helping prepare the signage, **Ralph Bucca** for taking charge of check-in and cash flow, **Wendy Schmidt** for handling Michael Jackson's books, and **Wendy Aaronson** for organizing and conducting the Belgian Style judge education class.

Special thanks have to be given to the importers and brewers who provided beers throughout the event. These are:

*Vanberg and DeWulf*  
*Shelton Broers*  
*Merchant du Vin*  
*Wetten Importers*  
*Interbrew/Labatts USA*  
*Paulaner North America*  
*The Brickskeller*

*Brewery Ommegang*  
*Brooklyn Brewery*  
*Rock Bottom Brewery and Restaurant*  
*Capitol City Brewing Company*  
*Victory Brewing Company*  
*Legend Brewing Company*  
*Old Dominion Brewery*  
*Stoudts Brewing Company*  
*Shenandoah Brewing Company*  
*The Virginia Beverage Company*  
*Sweetwater Tavern*  
*Richbrau*

In addition, we had a large number of other sponsors without which SoB 2001 would not have been able to do without. They are listed on page 7 of this newsletter and on the **Spirit of Belgium 2001 Web Page**.

And, BURP owes big thanks to the organizers of the Spirit of Belgium Event. If you get a chance, thank **Steve Marler** for organizing the Speakers for the conference, **Tim Artz** for organizing the Belgian Beer Tasting, Andy Anderson for organizing the homebrew competition, Becky Pyle for organizing the American Brewed Belgian Style tasting and signing up sponsors, **Betsy Kepler** for organizing the banquet, **Bob Kepler** for setting up the Web page and managing ticket sales, and **Bill Newman** for doing a lot of the detail work that keeps everyone else from going crazy. But especially, BURP owes thanks to **Colleen Cannon** for getting this thing going and keeping it on track. It wouldn't have happened with out her, and BURP is grateful. Now, all we need is someone to stand up and volunteer to organize SOB IV! Anybody feeling pissed off?

Note: At the beginning of this article, I said the thing that kicked off the entire Spirit of Belgium 2001 adventure was word that the Virginia Distributor of **Chimay** was going to stop distributing **Chimay** in Virginia. It turned out that this was a threat, not reality. But, in order to keep Belgian beer in beer stores across the area, please buy them and ask for those you don't see. We don't get as many Belgian ales in this area as we did 5 years ago. This is because the distributors don't think they can sell them. We need to convince them otherwise!

## SUPPORT BELGIAN BEER!

### Spirit of Belgium 2001 Sponsors By Becky Pyle

Brewers United for Real Potables' would like to thank our sponsors who helped to make this event possible. Their support and generosity was invaluable to SOB. Please support them in any way possible in the year to come. The sponsors are listed for your patronage.

**Allagash**, 100 Industrial Way, Portland, MA 04103  
(207) 878-5385

**Bay Ridge Wine and Spirits**, 111 Hillsmire Drive,  
Annapolis, MD 21403, (410) 268-1961

### **Belgianstyle.com**

**Belgique Gourmande**, 302 Poplar Alley, Occoquan, VA  
22125, (703) 494-1180

**Brew and Wine**, 1266 Wilkins Ave., Rockville, MD  
20852, (301) 984-9557

**Brewer's Art**, 1106 N. Charles Street, Baltimore, MD  
21201, (410) 547-6925

**Brewtopia**, 14215-P Centreville Square, Centreville, VA  
20121, (703) 830-0300

**Briess Malting Company**, 625 S. Irish Road, Chilton,  
WI 53014, (800) 657-0806

**Brickskellar**, 1523 22<sup>nd</sup> Street, NW, Washington, DC  
20037, (202) 293-1885

**Brooklyn Brewery**, 79 N 11<sup>th</sup> Street, Brooklyn, NY  
11211, (718) 486-7422

**Cairo Wine and Liquor**, 1618 17<sup>th</sup> Street, Washington,  
DC 20005, (202) 387-1500

**Capital City Brewing Company**, 2700 South Quincy  
Street, Arlington, VA 22206, (703) 578-3888

**Cecile's Wine Cellar**, 1351 Chain Bridge Rd., Mclean,  
VA 22101, (703) 356-6500

### **Craft Brewers Guild/Belukus Importers**

**Daily Planet Wine & Gourmet**, 2004 Mt. Vernon Ave.,  
Alexandria, VA 22301, (703) 549-3444

**FineWine.com**, 1351 Chain Bridge Road, Mclean, VA  
22101, (703) 356-6500

**Fresh Fields**, 7511-F Leesburg Pike, Tysons Corner,  
VA 22043, (703) 0448-1600

**Fresh Fields**, 2323 Wisconsin Avenue NW,  
Washington, DC 20007, (202) 333-5393

**HomeBrewSupply.com**, 3439 Sweet Air Road, Phoenix,  
MD 21131, (410) 666-7320

**HOPUNION USA**, 203 Division Street, Yakima, WA  
98909, (800) 952-4873

**King's Contrivance Liquor**, 8630 Guilford Road, Columbia, MD 21046, (410) 290-7860

**Labatt USA/Interbrew**

**Legend Brewing Company**, 321 West 7th Street, Richmond, VA, (804) 232-8871

**Merchant du Vin-East**, 449 Pittsfield Lenox Rd., Pittsfield, MA 02140, (413) 443-4868

**Mid-Atlantic Brewing News**, P. O. Box 20268, Alexandria, VA 22320, (703) 567-1962

**Norm's Beer and Wine**, 136 Branch Rd. SE, Vienna, VA 22180, (703) 242-0100

**Old Dominion Brewing Company**, 44633 Guilford Drive, Ashburn, VA 20147, (703) 724-9100

**Paulaner USA**

**Richbrau Brewing Company**, 1214 E. Cary Street, Richmond, VA 23219, (804) 644-3018

**Rick's Wine and Gourmet**, 3117 Duke Street, Alexandria, VA 22314, (703) 823-4600

**Rockbottom Brewery**, 4238 Wilson Blvd., Arlington, VA 22203, (703) 516-7688

**Rockbottom Brewery**, 7900 Norfolk Ave., Bethesda, MD 20814, (301) 652-1311

**Shelton Brothers**

**Shenandoah Brewing Company**, 652 South Pickett Street, Alexandria, VA, (703) 823-9508

**Silesia Liquors**, 10909 Livingston Rd., Fort Washington, MD 20744, (301) 292-1542

**Sisson's Restaurant and Brewery**, 32-36 East Cross Street, Baltimore, MD 21230, (410) 539-2093

**Stoudt's Brewing Company**, P. O. Box 880, Adamstown, PA 19501, (717) 484-4387

**Sweetwaters Tavern**, 3066 Gatehouse Plaza, Falls Church, VA 22042, (703) 645-8100

**Sweetwaters Tavern**, 14250 Sweetwater Lane, Centreville, VA 20121, (703) 449-1100

**Tuscarora Mill** at Leesburg, 203 Harrison Street, SE, Leesburg, VA 20175, (703) 771-9300

**Vanberg and DeWulf/Brewery Ommegang Victory Brewing Company**, 420 Acorn Lane, Downingtown, PA 19335, (610) 873-0881

**Virginia Brewing Company**, 607 King Street, Alexandria, VA, (703) 684-5397

**Wetten Importers**

**White Labs**, 7564 Trade Street, San Diego, CA 92121, (858) 693-3441

**WYEAST Laboratories, Inc.**, P. O. Box 425, Mt. Hood, OR 97041, (541) 354-1335



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

BURP would like to thank John DeCarlo for donating some back issues of *Brewing Techniques* and *Zymurgy* to the BURP LiBeery! This infusion of generosity was especially welcome since we are missing a few back issues of each magazine. Thanks, John for your selfless and much appreciated donation. Also, BURP has added some additional Michael Jackson books to our collection: *Great Belgian Beers* (second copy), *Pocket Guide to Beer* (latest edition, 2000), and *Michael Jackson's Great Beer Guide* (newest book). I'll bring these new additions to the March meeting.

An updated list of the BURP LiBeery inventory will be available at the next BURP meeting, as well. Please take a look and 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 it along! You can contact me through e-mail on the BURP officers list. If you are cleaning out your basement or attic and find some old issues of beer-related magazines or books that

you no longer want or need, please consider donating them to the BURP Libeery.



### **Baltimore Tour de BURP** *Craig Somers, Cyclemeister*

The 40-mile bike trip to Baltimore departs from College Park Metro Station at 10:00AM on Saturday, March 31. I expect the back of the pack to reach Camden Yards Wharf Rat by 2:00PM. The riders that get there earlier can have a beer while waiting for the rest to arrive. We can then proceed the last mile to Baltimore Brewing Company all together. That way BBC can unlock the gate to their courtyard so our whole group can park their bikes inside a locked fence. We won't be doing a beer tasting and brewery tour at BBC like last year. Just order what you want to eat and drink once you arrive there. From BBC we will ride to the hotel and get refreshed before going out for the evening. I checked with Volker at Brewers Art and there is no wedding party scheduled for Saturday night as there was last year. My preference is to go to the downstairs area at Brewers Art around 6:00PM and have appetizers and drinks. From there people can decide what other pubs they want to visit, or whether they want to sit down to dinner. We will bike back to College Park Metro Station on Sunday, April 1.

My recommendation is to stay at the Tremont Plaza Hotel (410-727-2222) which is located at 222 St. Paul Place. Here you get a suite with living room, dining room and kitchenette for a price that is a bit less than what the other downtown hotels charge for a room. The weekend rate price for Saturday, March 31 is \$109. or \$99.(AAA) for a one bedroom suite. Two couples can comfortably stay in a one bedroom suite. There's a queen size bed in the bedroom and the living room sofa makes into a queen size bed, and you have the privacy of being in separate rooms. Some suites have the beds in a common room so you have to ask for the one bedroom suite if that's what you prefer. You will incur an extra charge for more than two persons in a suite. I recollect that it is \$20 for each extra person.

I have already reserved a one bedroom suite at Tremont Plaza Hotel for 3/31 for myself. The hotel restricted me to only being able to reserve four extra one bedroom suites this year. The reservation numbers for those four one bedroom suites are: 1863012269, 1863012270, 1863012271, and 1863012272. You can either request one of these four rooms and reserve it on your credit card, or reserve some other room. The cancellation policy is to notify the hotel by 3:00PM two days prior to your arrival date. That would be on Thursday, March 29 by 3:00PM. This means that I will need to make a weather prediction decision on Wednesday evening March 28. I will send out an e-mail on the evening of March 28 stating whether the ride is on or has been cancelled. You may phone me at my office (202-224-5957) on the evening of March 28 to find out if I've decided to cancel. There has been some rain on the two previous runnings of the BURP Baltimore bike trip. So it would need to be a very dire weather prediction before I would cancel this trip.

There is an AYH hostel in Baltimore. A year ago they announced that the hostel would be closed for a year for renovations. I recently called them (410-576-8880) but got no answer. They would have the lowest cost accommodations in Baltimore, and they have a good location relative to the pubs. The hostel is just over two blocks away from Tremont Plaza Hotel.

The organizer of this event is Craig Somers. If you have questions it is easiest to reach me by phone on weekday evenings between 4:00PM and midnight at 202-224-5957, or call 202-365-0701 anytime and leave a message. I can be the go between for people looking for roommates. A volunteer who will drive to Baltimore with people's gear is desired. Anyone who wants to meet us in Baltimore for the pub crawl and overnight is welcome. You can e-mail me at: [craigsbike@burp.org](mailto:craigsbike@burp.org)

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## **Rydlun's Riddler**

*By Rod Rydlun*

**If BEER is your religion, who is your patron Saint? (Answer on page 12)**

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## Welcome, New Members

*Bill Ridgely, Membership*

Welcome this month to **Dan Fapp** of Alexandria, **Rob Hanson & Kate Keplinger** of the District, **Bill Moe & Janine Dade** of Springfield, **Scott Reiter** of Alexandria, and **Philip Spanel** of Lemont, PA.

We're also pleased to welcome back several BURPers who have been away from the club for quite some time (in at least one case, several years). Welcome back to **Mary Ashton & Walt Hill** of the District, **Ed & Melissa McCeney** of Laurel, and **Dick Lindstrom** of Gaithersburg.

Hope to see all of you during BURP's 20<sup>th</sup> anniversary year!



## Bucca's Challenge: New Uses for Spent Grains Contest

*By Ralph Bucca*

Homebrewers end up with spent grains from their brewing process either as partial or full grain brewers. We are then faced with what to do with them. The easiest answer is to throw them away, but that would be wasteful. For those with yards, they can be composed into the garden, and if you have a goat, they can be dried and used for animal feed.

**However, they also can be used in cooking! I challenge BURP members to explore cooking with**

spent grains for a contest during the October weird meeting or for a dish for MashOut. One hint to get you started; substitute 1 cup spent grains for 1-cup flour when making bread.



## HENNEPIN CLONE COMPETITION – YEAST AVAILABILITY

*By Wendy Aaronson*

The Spirit of Belgium was a great opportunity to network with homebrewers from other clubs. In particular, Brett Schneider from the Boston Wort Processors and I started talking about the challenge of brewing Belgian style beers and our favorite *Ommegang Brewery* beers. He mentioned that their club was going to have a *Hennepin Clone* competition and go to Brewery Ommegang. Being that this was my favorite of their beers and that some of us had already started talking about a bicycling trip around Lake Glimmerglass in Cooperstown with a visit to the brewery, I couldn't contain my enthusiasm. John Dittmann had already started talking to the Wort Processors about joining the competition, and soon we found the invitation extended to BURP.

There will be more specific details about the competition in a future newsletter, but for now, I want to announce the availability of the yeast and direct interested brewers to the Wort Processor's home page at [www.wort.org](http://www.wort.org). There is a bold link to their JAN01 *Brewprint*. Open that PDF file and get to page 7 where you will find their tasting notes and the recipe information from the brewer.

Briefly, the grain bill is 12% Belgian pale malt, 5-10% wheat, 13% by weight light sugar and the rest pilsner malt for a starting gravity around 1.067. Bittering hops are Styrian Goldings and aroma with Saaz. I found it most interesting that the spices used are ground ginger, coriander, orange peel, and grains of paradise. Brett cultured the yeast from a bottle of Rare Vos, the brewery's lowest alcohol beer, and provided it to me. If all goes well (yeast is not always predictable when taken from a slant), I'll have a slurry from 1-3 gallons of wort. If you are interested, please bring a small container of wort to the March 17 meeting, and with my best aseptic transfer technique, I'll provide you with an inoculum for

your wort. The brewery visit is tentatively planned for June 2. If Don Feinberg remembers our conversation, it may be possible to camp out at the brewery.

## Recipe Corner

by *Andy Anderson*

So, you heard about the Brewer's Challenge for making a Hennepin clone, but you've never brewed a saison before? (Well, join the crowd, as that's the case for most homebrewers.) But never fear, BURP just had some wonderful examples handed to us during the Spirit of Belgium. This month's recipe is from the winning Saison recipe. I had the opportunity to sample a bottle, & I was quite impressed.

### **Saison Du Maggie Duex**

by *Michael Valentiner*  
(*Minnesota Homebrewers Association*)

Batch size = 24 gal

Water chemistry:

CaCO<sub>3</sub> < 50 ppm

Ca > 80 ppm

Cl < 100 ppm

SO<sub>4</sub> < 100 ppm

Ingredients:

32 lb pilsner malt

5 lb munich malt

2 lb wheat malt

2 lb cara-pils

Mash at 155 F for 90 minutes

Special Ingredients:

5 lb white Candi sugar

40 gm coriander

40 gm bitter orange peel

10 gm black pepper

23 IBU

1.5 oz Northern Brewer, 9.2% AA @ 60'

6 oz Saaz, 2.8% AA, @ 30'

6 oz Saaz, 2.85 AA, @ finish

White Labs WLP 570 (unfortunately, this may be hard to find)

Primary fermentation @ 65F for 2 weeks

Secondary @ 50F for 4 weeks

Bottled with counter-pressure bottler

## Editors' Corner

By *Paul Langlie, Co-Minister of Truth*

We just got back from Florida, where we stayed in the St. Petersburg area. Of course, like good beer geeks, we prefaced our visit with research on the Internet. We discovered that we were close to the Dunedin Brewery and decided to pay them a visit, as we returned from a somewhat disappointing visit to Weeki Wachi Springs (the mermaids were cute, though). We had a bunch of Langlies along, Jamie, Stein & Andrea, Nina & Anna, Kai, Leif, Jamie's Dad, and yours truly. We all (except Leif) hung out at Dunedin for a while and tasted good things. They had a very nice Irish stout with a smokey taste and definite hop notes. Their IPA was quite hoppy, and they had a nice Porter and a fruit beer that was not so over-the-top as so many seem to be. I don't recall the fruit, but the beer was ok for a fruit thingy. All in all, the beers were well crafted.

We came prepared with growler insulators, but we asked for a growler to take home. NO CAN DO! It may be that the whole state of Florida is worse than Montgomery County in this regard. Apparently, a certain megabrewer (I heard the name Budweiser venomously articulated by a couple different brewery folks) has made sure that the craft breweries work damn hard for their tiny share of the market. Needless to say, Florida does not appear to offer much variety for the beer drinker.

Well, I got sick a day or so later as the ten oysters on the half shell, which I thought were so tasty, were also a bit tainted. So, the day I remained in bed was the day that Jamie visited the Ybor City Brewery and Tampa Bay Brewing Company in Tampa. Darn! The following day we went back to Tampa for Jamie and Kai's second visit and my first to Tampa Bay Brewing Company in Ybor City. Nice place. They had IPA and Stout on Cask. Both were very good. Kai had a Porter and an APA. They were fermenting a Barleywine upstairs and it was spewing foam out the top hole and a small river of foam was working its way to the lower level. The equipment below was covered so it was probably OK. I would like to go back and try that one. There were a few more beers available – I had a very malty ESB and we had to go catch a plane. Tampa Bay Brewing is a brewpub with a lively crowd and a good choice of grub (including vegetarian-friendly entrees) as well as beer. They brew lagers as well as ale, whereas Dunedin brews ale only.



**For the Good of the Order**

### **BURP Officers**

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

**SAINT GAMBRINUS -- A larger than life statue of the good Saint has been on display for over 100 years in the Smithsonian's Centenary Exhibition Hall on the Mall.**

**Please Note: Articles for the April BURP News should arrive on our doorstep no later than Saturday, March 31. Thanks!**

**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>**