

# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

"Beer, Norm?"  
"Have I gotten that predictable? Good."  
-- Cheers

Check  
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the latest in  
official  
information.

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May 2001

10812 Newport Mill Road  
Kensington, MD 20895



- May 19,20      *Spirit of Free Beer, Old Dominion BC*
- June 9          *Maryland Homebrew Day, Patapsco State Park, MD*
- June 16        *Meeting and IPA Competition, Calvert County, MD*
- July 21         *Meeting and Crab Feast, Darnestown, MD*
- Aug 10,11,12   *Mashout, Popenoe Mountain*
- September 15   *Weekend Brewers West Hundred Open, Richmond, VA*

## Spirit of Free Beer

Our ninth annual *Spirit of Free Beer Homebrew Competition* is scheduled for **May 19-20, 2001**, at Old Dominion Brewery in Ashburn, VA. This event represents BURP to the outside world. We are, once again, one of the MCAB qualifying events (signifying the importance of BURP to the Brew Clubs nationwide)! Registration information is available in a special insert to this newsletter and at the SoFB website. BURP contacts for SoFB are:

*Andy Anderson, Competition Organizer*  
[andy@burp.org](mailto:andy@burp.org)

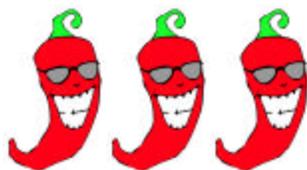
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**May Meeting**  
*Annual Chili Cook-off*  
**Saturday, May 12, 2001**

**Spirit of Free Beer Website:**  
<http://burp.org/sofb2001/>



## Primary Fermentations

*Bill Ridgely, Fearless Leader*

I'm really sorry that Wendy and I missed the April meeting at Bud & Helen Hensgen's place. From the glowing reports I received from many BURPers, a great time was had by all. Many thanks to Bud & Helen for hosting on what turned out to be a primo Spring day.

Thanks also to ex-Fearless Leader Steve Marler for conducting the "official" portion of the meeting and making announcements, to Bob & Betsy Kepler for conducting the raffle, to Tom Cannon for putting together the bock educational session, and to Alison Skeel for running the bock competition (Congrats to Steve Marler and Bob Dawson for their winning entries). Special thanks also go to Bruce Bennett for coordinating the bulk hop purchase. A lot of work goes into making this happen, and those of us who use large quantities of hops over the course of the year very much appreciate Bruce's effort.

I was impressed once again to hear about the high quality of all the bock beers in the competition. A few years ago, perhaps 2 or 3 lagers out of 10 might have been drinkable because of the requirement for strict temperature control during fermentation. BURP brewers these days are obviously putting a great deal of effort into creating top quality beers in both ale and lager styles.

A lot will be happening over the next couple of months. The Spirit of Free Beer Competition, which is a qualifying event for the Masters Championship of Amateur Brewing, provides the club with a lot of visibility on the national scene. This is one of the best run competitions in the country, and the list of prizes simply can't be beat anywhere. I urge all of you to support your club by entering beers in the competition. You'll get quality feedback from some of the best judges around, and you'll have a good chance of winning some nifty prizes and having your beers go to next years Masters competition as a bonus.

In addition to SOFB, one of our more fun events, the Chili Cookoff, also happens in May. As we all know, brewers tend to also be great cooks, so I encourage everyone to come to the May meeting and show off your best efforts at preparing chili. The Hard Times Café is once again sponsoring the event and providing prizes. Don't miss this hottest event (in the culinary sense) on the BURP calendar.

Finally, we'll be judging BURP members' efforts at cloning the Ommegang Hennepin Belgian-style ale at the May meeting. The winning beer from our club competition will go to Cooperstown, NY, where it will compete with winning entries from other clubs. The judging will take place at Brewery Ommegang on Saturday, June 2. A number of BURPers plan to make the trip to Cooperstown for the event. It should be fun, and I expect BURP to make a great showing. After all, we brew some of the best Belgian-style beers in the country.

I look forward to seeing you all at the May meeting. Cheers!



## Culture Corner

*Alison Skeel, Minister of Culture*

April Winners of the Bock Competition:

- 1<sup>st</sup> Place** – *Steve Marler, Doppel*
- 2<sup>nd</sup> Place** – *Bob Dawson, Eisbock*
- 3<sup>rd</sup> Place** – *Steve Marler, Bock*

Congratulations, guys.

May Competition will be *Ommegang Hennepin Clone*. Recipes and other info has been in previous Newsletters. Please bring 2 bottles by 1:30 [no draft]. (Thanks for your cooperation last month.)

Competition for June will be India Pale Ale, Category 7 in the BJCP Guide to Beer Styles. Click on Beer Style Guidelines from the BURP Website for more info; recipes can be found at Cat's Meow 3:

<http://brewery.org/brewery/cm3/recs/01toc.html>

**Brewery Ommegang Hosts  
Hennepin Clone Judging**  
*Brett Schneider, Boston Wort Processors*  
([BikeNBrew@rocketmail.com](mailto:BikeNBrew@rocketmail.com))

It's finally official, finally in print, and finally time for the best ever use of the process known as cloning. Let it be published now and shouted loudly - Hennepin WILL be cloned, WILL be judged, and WILL be hailed as The Beer of the Day on Saturday 02 June, 2001, at Brewery Ommegang in Cooperstown, NY.

After months of hard work by a dedicated covert team of clone advocates, the yeast was captured from a bottle of Rare Voss, the specifics of the base beer were determined, and insider information on the secrets of spicing were, well, traded on the black market. Now the time to tell the world has come, and the true test of beneficial cloning to improve man's life on earth will finally face up to reality.

Anyhow, that's a great introduction to one of the best ever events to be presented by the Boston Wort Processors. You've all heard the lengthy saga of how we got to where we are at, and also perhaps seen a bit of information on Wortnet willingly shared by a few of us who attempted to defeat the odds and be a successful cloner. Here is the rest of the story, the culmination of a great deal of hard work, and an invitation to spend an action packed day at Brewery Ommegang.

Day of the Competition is Saturday 02 June, 2001. Our main host for the day will be head brewer Randy Thiel. His background information on the beer has allowed us to attempt cloning, and his participation on the judging panel will be greatly appreciated. I am very hopeful of a large number of entries, and I expect nothing but high quality attempts and tough decisions needed to pick the winner. By the way, my entry is lucky number 7, just in case you need any help in picking out my winning beer. The more paces we can put Randy through the better, as our way of showing thanks.

We plan the following agenda as our guideline for the actual event at the brewery. Please be aware that some of the end-of-day times may be shortened (or lengthened) based on the number of entries we field, and also depending on if any other clubs actually show up as guests to go head-to-head with the winning Wort entry. Lunch will be on your own.

1:00PM - Wort Processor IHSA Clone Judging, first 2001 WPOTY event.

Randy and Ken Jucks, sponsor of the clone, will be head judges. Other judges will be selected on site by short straw, based on who is there. Additional tasting of entries by others in attendance will be standing room only.

2:15PM – Wort Processor BOS judging.

2:30PM - Inter-Club Hennepin Best of Day Judging - One (1) entry per club.

3:00PM - Personal brewery tour with Randy? (should we all be standing)

Guest Clubs? I had made preliminary contact with the following clubs and invited them to potentially participate with us at the brewery. They were to work out their own intra-club winner selection. It was their choice to pre-judge and just bring or advance the winner, or to make a club outing and come to the brewery with us and judge on-site, independently of our judging. Then their winner would have the luxury to make it to Best of Day judging. I am still working with them all to see who has actually followed through. The basic list of invited clubs is:

Seacoast and BFD from NH; North Shore and South Shore from MA; Yahoos and Underground from CT/RI area; and BURP and Weekend Brewers down VA way. I may have missed a club or two, but at the time these guys were all excited about it, and I know for sure we will see some action from NH.

Anyway, at this point, I am taking the lead on the organized judging and letting the camping take its own shape by the will of the campers. Please feel free to contact me with any and all questions. I plan on making available some general direction information. Questions? Comments? Good - get me your entries!

(Note: Camping arrangements are still to be determined. The Wort Processors will be camping on private property north of the site, and we have been told other clubs are not invited per request of the landowner. We will be contacting the owner of Brewery Ommegang about the possibility of our club, and other clubs who may be interested, camping on the brewery property).

## PUB Crawl:

Crawling to Cooperstown and Other Adventures

*John Dittmann, Pub Crawl Czar*

BURP will be participating in the Hennepin clone contest that is being organized by the Boston Wort Processors. The final judging of this competition will be at Vanberg & DeWulf's **Brewery Ommegang** in scenic Cooperstown, New York on June 2nd.

How do we feel about renting a bus to make the trip to Cooperstown? This will not be a pub crawl, but could be lots of fun. Tentative plans are to leave on Friday, June 1 and return on Sunday, June 3. Right now I am gauging the interest in such a bus trip so if you want to go please contact me, or one of the other members of the Pub Crawl Planning committee.

The Pub Crawl Planning committee is Bruce Bennett, Mike Horkan, Paul Langlie, Mike McGuire, Christian Parker, Herb Rose and Sarah Jazs.



## Bike and Beer:

### Southern Belgium Bike Tour

*Craig Somers, Cyclemeister*

The beers of southern Belgium will be the primary focus of a bicycle tour planned for the first three weeks of October, 2001. The trip is composed of three segments, where each week represents a segment. You may participate in whatever portion of the trip that you wish.

The first week, we travel from Amsterdam to Brugge. This is not southern Belgium. Most of the biking this week will be in the Netherlands. There are many terrific pubs in this area. The terrain is flat, and the daily mileage will be low. The route for the first week looks like this: Amsterdam – Haarlem (15 miles), Haarlem - Den Hague (30 miles), Den Hague – Rotterdam (15 miles), Rotterdam – Antwerp (train), Antwerp – Ghent

(35 miles), Ghent – Brugge (25 miles). Good beer bars in Holland often serve a larger selection of Belgian beers from the Flanders region than do bars in Belgium.

During the second week the route follows the Belgian/French border from Brugge to Luxembourg. The terrain changes from flat land to rolling hills in southern Belgium. The average mileage is 30 miles per day this week. The famous breweries of Saison Dupont, Abbey des Rocs, Chimay and Orval are in this area. We will seek out the distinctive beers of southern Belgium in the pubs of this region.

The third week will take us from Luxembourg to Brussels. Some steep climbs will be found in the Ardennes. The breweries of Chouffe and Rochefort are along this stretch. In the vicinity of Brussels, we will experience lambic style beers.

Amsterdam, Brussels and Luxembourg all have international airports. It is very easy to take your bike on the train throughout the Benelux region. My intent is to schedule some weekday evening training rides during the summer in addition to weekend cycling events. I hope that many of you will consider joining some portion or even all of the trip next October.

## VIRGINIA WINE COUNTRY Bike Tour

On Saturday, May 26, cycle a 32 mile loop through the rolling Virginia countryside and visit three outstanding wineries: Linden ([www.lindenvineyards.com](http://www.lindenvineyards.com)), Oasis ([www.oasiswine.com](http://www.oasiswine.com)), and Naked Mountain ([www.nakedmtn.com](http://www.nakedmtn.com)) The ride starts from the Linden Commuter Parking Lot on May 26 at 10:00AM. We'll stop to imbibe for an hour or so at each vineyard, and snack on the cheeses and pates also sold there. There are a few challenging climbs on this route with an unpaved stretch of hard packed dirt at the top of the longest hill, but automobile traffic is light.

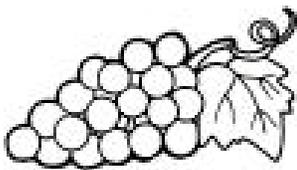
Overnight accommodations of a B&B cabin or tent camping are arranged at the Smokehouse Winery ([www.smokehousewinerybnb.com](http://www.smokehousewinerybnb.com)). The B&B cabin has two bedrooms on the second floor with bed space for five, and the living room sofa bed can sleep two more people. The cabin is reserved for us for Saturday night. We can split the cost of the B&B between those who want to sleep in beds. Otherwise, there is free camping in a grassy field. Dinner can be had at restaurants in nearby Sperryville. Bring drinks and snacks for the Saturday night campfire.

A 20 mile bike ride starting from the Smokehouse Winery at 10:00AM on Sunday takes us to Rose River and Sharp Rock ([www.sharprock.com](http://www.sharprock.com)) wineries. We can picnic at the Smokehouse Winery upon returning from our ride. Monday is Memorial Day holiday and there is the option to stay an extra night.

Directions to Linden Commuter Parking Lot, which is several miles east of Front Royal. From the Beltway take Route 66 west for about 50 miles. Leave Route 66 at Exit #13 at Linden. Turn left at the stop sign, and go 3/10 mile to the stop light at Route 55. Turn right onto Route 55, and go 1/10 mile and turn right onto Dismal Hollow Road (Route 647). The commuter parking lot is 4/10 mile ahead on your right.

Directions to the Smokehouse Winery, which is a few miles beyond Sperryville. From the Beltway take Route 66 west to Gainesville. Exit onto Route 29 and proceed 11 miles towards Warrenton. Exit onto Business Route 29 in Warrenton, and follow signs to Route 211 in the direction of Shenandoah National Park. Follow Route 211 west for 28 miles to Sperryville. Turn left onto Route 522 that takes you into the town of Sperryville. Continue to follow signs for Routes 522/231. One mile outside, Sperryville turn right onto Scenic Byway Route 231. Go about 2 miles and turn right onto Route 608 (Ashby Road). The Smokehouse Winery is 3/4 mile ahead on your left. .

For more information, contact: *Craig Somers*,  
202-224-5957 or 202-365-0701 (cell),  
[craigsbike@burp.org](mailto:craigsbike@burp.org)



## Annual Bucca Winetasting Be there or be square.

**WINETIME 2000**, Ralph Bucca's annual wine-tasting event, will be held on **June 30, 1-6 P.M.** Contact Ralph at [chesbayvu@altavista.com](mailto:chesbayvu@altavista.com) or call him at 410-257-0022 for further information.

## BURP On The Road – The Abbey Brewing Co, Miami Beach, FL

*By Bill Ridgely*

While you other BURP members were enjoying the sun in Bud & Helen Hensgen's backyard on April 14, Wendy Aaronson, Ralph Bucca and I were equally enjoying ourselves in Miami Beach, FL. Ralph had just finished putting on a major DOD conference, and Wendy and I met up with him for a week of relaxation and recreation on the Florida keys and in Everglades National Park.

Prior to traveling, I always visit the pubcrawler.com website to see if there are any beer spots worth visiting. Only one stood out in the Miami area – The Abbey Brewing Co in Miami Beach. It received nearly universal acclaim from every reviewer. Needless to say, we felt a need to pay this place a visit.

It wasn't easy to find. The Abbey is well off the beachfront and therefore well away from the Coppertone and Corona crowd. This turned out to be a good thing. Once we finally found the establishment (in a neighborhood with virtually nothing else worthwhile in it), parking was easy – a meter right out front. The place didn't look real appetizing at first. The exterior had the look of a standard neighborhood Bud & Marlboro bar, but the address and sign on the door indicated it was indeed the right location. We hesitantly ventured inside.

There wasn't much to see. The place was small, with a few booths and a standard size bar. No brewing equipment was evident. There were 13 taps, however, and 5 of them had Abbey tap handles. The barman, David, was a good natured and friendly chap, and we quickly engaged him in conversation. The bar had just opened, and there was only one other customer, intent on watching the TV in the corner.

David explained why there was no brewery in sight. The beers weren't brewed there. They were all brewed at the Ybor City Brewing Co in Tampa to the specifications of The Abbey's brewmaster/proprietor, Ray Rigazio. Unfortunately, Ray was not in town that day, so we didn't get a chance to meet him. We did, however, have a chance to sample his beers, and they were all generally excellent.

The *Abbey Brown* was in the southern UK style, sweet and malty with nice roasty, chocolatey notes. The *IPA* had a firm malt backbone and a great Pacific Northwest hop nose and flavor. The *Maerzen*, while being the least

distinctive of the beers, was clean and malty with some toastiness. The *Oatmeal Stout* was lovely – silky and creamy with a good firm head. Finally, the *Abbey Double*, at 9.2% ABV, was a little overboard on the alcohol but succeeded in expressing the raisiny, plummy character of the style quite well.

Guest beers on tap worth mentioning included *Ybor Gold* (a Vienna-style lager), *Fullers ESB*, *Pilsner Urquell*, *Anchor Steam & Liberty Ale*, and *Tucher Hefe Weizen* – quite an eclectic collection of brews. In addition to the draft selection, The Abbey also offered an excellent range of bottled products, including: *Corsendonk Pale & Brown*, *Lindeman's Framboise*, *Hoegaarden Wit*, *La Fin du Monde*, *Sam Smith's Imperial Stout*, *Big Foot Barleywine*, and *Anchor Porter*.

Food was primarily pub grub, but all items were made in house. I had the bratwurst & sauerkraut, which were excellent.

When in the Miami area, be sure to take a short detour to Miami Beach and visit The Abbey. It's a friendly neighborhood bar in a nowhere neighborhood but well worth the visit.

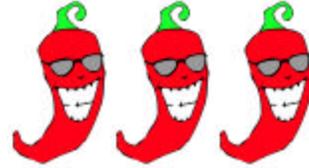
**The Abbey Brewing Co**  
**1115 16<sup>th</sup> Street**  
**Miami Beach, FL 33139**  
**305-538-8110**  
**Email: abbeybrewingco@aol.com**  
**Open 1:00 PM–5:00 AM every day**

## Brew and Winemasters Closing

It's very hard for us to tell you that we're closing the store as of April 30, 2001, after being in business since 1981. The economics just aren't there anymore and we've struggled for years to keep this business going and bring it back to where it had been in the early 90's. We're tired and we've put way too much of our personal funds into this business to make it go.

Unfortunately, the Scottish Fest that we had planned for May 12th will be cancelled. (Really did want to see Steve Bates in that kilt!!) You all have been great to us over the years and we'll miss our many friends. We wish you well.

**Reuben & Judi Rudd**  
 Brew & Wine Masters, LLC  
 12450 Parklawn Drive, Rockville, MD 20852



## BURP 17<sup>th</sup> Annual Chili Cook-off

The annual BURP Chili Cook-off, sponsored once again by our good friend, Fred Parker of the Hard Times Café, will be held at the May BURP meeting. Those who like to prepare (and eat) good, hot & spicy chili should not miss this event! **Chili Cook-off rules:**

Chili must be prepared on-site, meaning all ingredients must be combined and cooked at the meeting, although individual ingredients, such as vegetables and meats, may be prepared beforehand (i.e., sliced and diced - no cooking).

Recipe must include at least one bottle of beer (preferably homebrew).

No sabotaging of other contestants' chili will be permitted.

Chili recipes must be provided to BURP on request.

Other pertinent facts:

Bring your own portable stove/table/etc. to cook and serve chili or make arrangements ahead of time to share with someone.

Bribing potential judges is frowned upon.

Road kill & other exotic meat types are encouraged.

Vegetarian chili is acceptable and surprisingly tasty.

Prizes will be awarded to the top three chilis (popular vote) plus a special prize to the hottest chili.

Winning recipes will be published in the next month's BURP News. The meeting starts at 1:00 P.M. Chili Tasting/judging will start at 2:30 P.M. Chili cooks may come as early as 11:00 A.M. to start preparing chili.

## Maryland Homebrew Day

### June 9, Patapsco State Park

The Free State Homebrew Club Guild is planning a Maryland Homebrew Day to provide interaction between area clubs. The Inaugural Event will be held on June 9th at our scheduled Gathering in Patapsco State Park. We are asking any interested participants to bring along their portable breweries and fellow brewers and come on out for a group brew. There is running water at the shelter and I believe electrical outlets if needed.

The goal of the event is to get brewers from around the state together for a good time. There will be a barbecue pit going so bring along food and your favorite beverages. Admission is free, but you will need to pay to get into the park. Things will get started at 10 A.M. and go until dark. I hope you take this opportunity to come out and visit with fellow brewers.

We hope to see you there. For more information, contact: **Ed Hudson** [freestathomebrewclubguild@usa.net](mailto:freestathomebrewclubguild@usa.net)

### BURP Officers

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## Editors' Corner

*Paul & Jamie Langlie, Ministers of Truth*

First, thanks to Bill Ridgely for finalizing the April issue for us and to those of you who have expressed condolences on the passing of Paul's mother – your support has been much appreciated.

Jamie has been on the road a good bit for her job of late, visiting brewpubs (after hours, of course) from coast to coast and Puerto Rico, to boot – most recently, to Seattle. One of these days, she may actually get around to writing about some of her adventures, but it's hard to be very creative late at night when this newsletter gets to go to bed before we do.

Kudos to all who contribute so diligently to this newsletter. We are also seeking volunteers to report regularly on our monthly meetings. It's an especially good task for a club "newbie" because it gives one an opportunity to play roving reporter and to solicit words of wisdom from our veteran, well-seasoned beer geeks.

**Articles for the June issue of the BURP News are due by 6:00 P.M. on Sunday, June 3.** Brewing humor, recipes, pub reviews, technical tips, and all subjects related to brewing tasty, hand-crafted beers are welcome. For example, last year, Mike McGuire shared his personal account of "Stupid Beer Tricks" he's encountered during his amateur brewing career. Here's your chance to become a published author ... just like Michael Jackson.

(Note: The paper version of this issue of BURP News contains a full SOFB entry package.

Electronic recipients can obtain the same info and forms at the SOFB website, <http://burp.org/sofb2001>).