

BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"A mind of the caliber of mine
cannot derive its nutriment from cows."*

--George Bernard Shaw

Check
burp.org for
the latest in
official
information.

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September 2001

10812 Newport Mill Road
Kensington, MD 20895



- September 27-29 *Great American Beer Festival
Denver, CO*
- October 6 *Cap City Oktoberfest
Arlington, VA*
- October 7 *Real Ale Challenge, Racers' Café
Baltimore, MD*
- October 27 *BURP Meeting with Porter & Brown
Ale Competition*
- November 16-17 *BURP Real Ale Meeting and
Competition*
- December 5 *BURP Holiday Banquet and Holiday
Beer Competition*

BURP Turns 20!
Our Fearless Leader Remembers

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**The Origins of BURP: The McCoubrey
Letter**

By Bill Ridgely

As most of you know by now, BURP is celebrating its 20th anniversary this year. The actual date of the 1st official BURP meeting is not lost in history, and this is why we are celebrating the actual 20th anniversary at September's meeting.

I still have in my possession a letter from Dan McCoubrey inviting me to an organizational meeting for a new homebrew club (at the time unnamed) in the Washington-Baltimore area. At the time, I lived deep in the VA hinterlands, and I couldn't make it to the meeting held on September 27, 1981. In fact, it was 1985 (when I moved closer to Washington) before I formally became a member of the club. Still, I consider that meeting to be the 1st true gathering of what was to become the BURP Club.

Here is the full text of Dan's letter, received in early September, 1981:

Dear Friend of Homebrew,



September Meeting Oktoberfest Competition

Vienna, VA

Saturday, September 22, 2001
1:00 O'clock; (Tasting at 12:30)

Inside: MASHOUT Thanks, Bocce, Biking,
BURP History, and More

On Monday, Aug 24, eight homebrewers met at the home of Rick Gaskins in Gaithersburg. At that time, it was determined we should form an organization made up of homebrewers and homebrew patrons from the Washington-Baltimore area.

Four officers were chosen, to hold office until a general election at the beginning of 1982. They included George Burgess, treasurer, who then left for Europe with our petty cash (he'll be back); Dan McCoubrey, secretary; Kevin Giblin, membership, and Tom Rusnack, activities.

It was agreed that the purpose of the organization should be to compare and trade recipes and homebrews; to promote homebrew, and to celebrate our successes in brewing with occasional parties.

We agreed to meet once a month, at McCoubrey's home in Wheaton.

The first meeting of the formal organization (as yet unnamed, which is to be the first order of business of the meeting) will be held on Sunday, Sept 27 in conjunction with a homebrew and crab feast at the McCoubrey house (12301 Dalewood Drive, Wheaton, MD, 20902). The party will commence at 1:00 p.m. and go as long as the beer and crabs hold out. A meeting of members and prospective members will be held beginning at 12:30. Likely the only pressing business at that time will be the naming of the organization, discussion on whether or not to align with the American Homebrewers' Association, and selecting a date for the next meeting.

You and yours are cordially invited to the crabfeast and requested to show up in time for the meeting if you have any interest in the organization (Beer will be served at the meeting; Crabs come later). RSVP (301) 949-5783.

Enclosed are a map to the party and an informational sheet to be filled out and returned to me at the above address or at the party.

Dan McCoubrey

Legend has it that at the first meeting, as prospective names were being discussed, someone burped, and everyone thought BURP would be a good acronym for the club. It was then just a matter of putting a name with the acronym. The first attempt, "Brewers Upright Righteous and Pure," didn't go over very well. "Brewers

United for Real Potables" was finally selected as the most appropriate name.

Much has transpired since that first BURP meeting, but the club is still alive and well and as active as ever. I hope you can join us at the September BURP meeting to celebrate our true 20th anniversary. Cheers!



BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

SEPTEMBER COMMERCIAL TASTING:

BURP is fortunate this month to have two and possibly three local experts discuss the origins and style parameters of *Marerzen/Octoberfest*. Herr Marler and Herr Newman, descendants of Gabriel Sedlmyer and Anton Dreher, respectively, will tell family stories and share their thoughts on approximately six commercial examples.

This is a great opportunity to learn about the style and gain experience in evaluating beer with regard to adherence to style and technical flaws. Individuals who participate in this tasting, including non-BJCP judges, are encouraged to judge during the club competition. The tasting will begin 30 minutes before the official start of the meeting. Please arrive by 12:25 P.M.

BJCP EXAM PREPARATION CLASS:

I would love to conduct this highly acclaimed course again, but I need to know if there is sufficient interest. The class works well with around 12 people. This is a 15-week class that is held during the week. Sessions are from 7-10 P.M. and held in alternating locations in MD and VA. Graduates of the class have all passed the BJCP exam and have become some of the best brewers in the club. Please let me know by September 28, if you plan to participate. I can be reached by e-mail at aaronson@burp.org or by phone at **301-762-6523**.

SPECIAL OCTOBERFEST FEAST:

Jim Tyndall tells us that the *S.S.S.S. (aka – Secret Sausage Stuffers Society)* has prepared nearly 70 pounds of German-style sausage for our consumption at the best Oktoberfest celebration outside of Munich. BURP will provide the rolls, mustard and ketchup. We're asking you to bring other German specialties such

as sauerkraut, red cabbage, potato salad, red beet salad, spaetzl, potato dumplings, potato pancakes, strudel, torte, and kuchen. If you live near a shop that sells authentic German mustard and ketchup, call me (Wendy) at 301-762-6523.



Primary Fermentations

Bill Ridgely, Fearless Leader

Whew! There's been a lot going on BURP-wise since my last column (for the combined July-August newsletter). Let's begin by thanking a lot of folks who have contributed to club activities over the past couple of months.

First, a big BURP toast to **Ken & Sara Graham** for hosting the July meeting at their beautiful place in Darnestown, MD. It was a cool spot under the trees on a gorgeous Saturday afternoon, and Ken & Sara went all out to make everyone feel at home. The huge quantity of paella they prepared for everyone was awesome! Thanks to **Jim Busch** for conducting the pilsner educational session and for contributing some exceptional **Victory Hallertau Pils** for everyone's enjoyment, and thanks to both **Alison Skeel** for conducting the pils competition and to the volunteer judges who contributed their time and energy to evaluating the beers.

The August meeting was one of my favorite annual events – MASHOUT! This was the 14th Mid-Atlantic States Homebrewers CampOut, and I was pleased to see many new faces from clubs all over the Mid-Atlantic region. Planning for MASHOUT has always been a major effort involving numerous people, and it's nearly impossible to name everyone who contributes, but I'd like to single out a few who helped in major ways.

The MASHOUT Planning Committee should get special recognition for their efforts. These folks come back year after year, so I have to assume they either enjoy working hard on the project or are truly masochistic. Many thanks to **Chuck & Helen Popenoe (Property Owners & Site Coordinators)**, **Kathy Koch & Liz Pitts (Check-In Station Coordinators)**, **Bob Kepler (Registrar)**, **Wendy**

Aaronson (Breakfast and Dining Area Coordinator), **Jamie & Paul Langlie (Supplies Coordinators)**, **Alison Skeel (Competition Coordinator)**, **Rod Rydlun (Craft Brewer Liaison)**, **Linda & Jim Rorick (T.R. James Barbecue Catering)**, **Bud Hensgen (20th Anniversary Glass Procurer & Water Coordinator)**, **Keith Chamberlin (Sports Coordinator)**, and **Don Kaliher (Trash Coordinator)**. Others serving on the committee and helping out in numerous ways included **Bob Cooke**, **Betsy Kepler**, **Christian Parker**, **Deb Parshall** and, of course, the **MASHOUT newlyweds**, **Bob & Kathleen Warriner (Hearty congratulations to Bob & Kathleen on their beautiful wedding, and best wishes for a long and happy life together)**.

I'd also like to acknowledge all of the craft breweries and representatives who contributed beer to the event - **Capitol City (Bill Madden)**, **DuClaw (Jim Wagner)**, **Ellicott Mills (Jim Stevens)**, **Johannson's (Jeff Warthen)**, **Uncle Tucker's (Doug "Hutch" Hutchins)**, and **Victory (Ron Barchet & Jim Busch)**. Thanks also to **Jeff Wells of the Craft Brewers Guild** for contributing a keg of **Brooklyn Pils**, **Bob Cooke** for contributing a keg of **Cap City Saison**, and **John Sedlander** for contributing a keg of **DeGroen's Pils**. Last but not least, many thanks to **Bob & Wanda Dawson and Jim & Linda Rorick** for hosting their annual (and, as always, totally awesome!) champagne, quesadilla, and strawberry party on Saturday afternoon.

Live music on Saturday night was provided by **Beer Belly Boogie**, featuring DC-area blues phenomenon **Johnny Tsak and our own Robbie Zev Ludvick**. Late night revelers danced to the sounds of a true blues master, influenced by Johnny Winter, Jimmy Hendrix, and Stevie Ray Vaughn.

If I've forgotten anyone, I apologize. So many people help out with MASHOUT that it's difficult to keep track of everyone. Suffice to say that all contributions are gratefully appreciated.

So, what's next on the calendar? By the time you read this, the BURP Philadelphia Pub Crawl, scheduled for Saturday, September 8, will be history. For those who regretfully didn't sign up, we'll try to post a review in the next issue of the newsletter.

The next meeting on Saturday, September 22, will be a big one! Not only will it be the annual BURP Oktoberfest extravaganza, it will also mark the actual 20th anniversary of the club. To celebrate the anniversary, we'll bring out the special beer brewed on the club's 10th anniversary. The beer was originally

brewed in the old ale style, but over the years, it has developed into a reasonable facsimile of a **Belgian Oud Bruin!** Don't miss this opportunity to try this very distinctive 10-year old homebrew. Also, be sure to bring your best German lagers for the Oktoberfest celebration. It'll be a fun party for one and all, and I look forward to seeing everyone there. Ein prosit!



Culture corner

Alison Skeel, Minister of Culture

August at MASHOut:

We had a great competition! Lots of participation from visiting clubs, both as entrants and judges. 22 entries spread over three categories of wheat beers (no Berlinerweisse), judged at four tables. Winners:

1. *Jim Kelly from Star City Brewers Guild, hefeweizen*
2. *James Prevett from CRABS, weizenbock*
3. *Bill Moe from BURP, hefeweizen*

First place winner Jim Kelly received a DuClaw cap and T-shirt from Head Brewer Jim Wagner of DuClaw Resturant & Brewery, Bel Air, Maryland.

Judge tables:

Jim Wagner, John Slusher, Jay Spies; all from CRABS
 Bill Ridgely, Jamie Langlie
 Rod Rydlun, Paul Langlie
 Brian Matt, Sarah Jazs

Steward: Debbie Parshall

Thanks to everyone for your participation.

September Competition:

The BURP Club Competition style for the September 22 Oktoberfest meeting is **Vienna/Maerzen/Oktoberfest**. We'll be judging both styles in **BJCP Category 9, German Amber Lager: 9A. Oktoberfest/Maerzen and 9B. Vienna Lager.**

<http://www.mv.com/ipusers/slack/bjcp/style-index.html>

Although it is hoped that you all will bring kegs to the festival, the competition will require two bottles (no draft), and will be judged as usual (I'll be looking for judge volunteers, of course). Please register entries by 1:30 P.M on the meeting day.

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Rydlun's Riddler

By Rod Rydlun

If "lard" is the white pasty fat rendered from pigs, what is the same stuff called when the source is cattle or sheep? Why is this important to BEER? Answer on page 8.

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MASHOUT 2001: A Beer Odyssey

By Ben Schwab

The 14th annual MASHOUT took place on August 10-12. About 175 people attended this festive event on the mountain property of Chuck and Helen Popenoe. Some people even arrived a day or two early; about 30 campers already had their tents pitched the day before it was scheduled to begin.

A brief mountain thunderstorm on Friday didn't dampen spirits one bit, and served to cool the weather off a bit as people arrived, set up camp, and gathered with others to enjoy comradeship, homebrews and microbrews.

Keg Row was lined with dozens of brews, both homemade and commercial. Several breweries made donations that deserve recognition: DuClaw Brewing's Venom Pale Ale, Sawtooth Wit, and Devil's Milk Barleywine; Victory Brewing's Hallertau Pils; Ellicott Mills's Alpenhof Doppelbock and Alpenhof Märzen; Capitol City's Kölsch; Johansson's Hoodlehead Pale Ale, and Uncle Tucker's Black Wheat Ale. Jeff Wells of the Craft Brewers Guild also contributed a keg of Brooklyn Brewery's Pils.

People didn't just sit around and drink all weekend. Some hiked in the woods, others took bike rides, some swam at Rocky Gap Park, and others played frisbee, volleyball and horseshoes. The water balloon wars were in full swing this year as three teams of people bombarded each other with long-range launchers.

A historic event took place in the barn on Saturday afternoon: the first ever MASHOUT wedding. Bob Warriner and Kathleen Franck tied the knot in front of about half the MASHOUT guests. Chuck drove the bride to the waiting groom in his 40-year-old Bush Buggy while onlookers cheered and took pictures. Guests hummed the wedding march as she walked down the "aisle". Chuck, Helen, and Kathleen's son Jerry each gave moving speeches. Then, in a short and sweet ceremony, Bob and Kathleen - who first met at a BURP meeting several years earlier - took their vows.

Bob & Wanda Dawson and Jim & Linda Rorick offered a mid-afternoon treat on Saturday: quesadillas, homemade champagne and porter, and fresh strawberries with chocolate dip. All were enjoyed by scores of folks, including the wedding party.

The wheat homebrew contest drew 22 entries. Congratulations to Jim Kelly of the Star City Brewers Guild, whose hefeweizen took top prize. According to Jim, "It was actually a dunkelweizen recipe, which some of my club members told me was more like a hefeweizen, so that's what I entered it as."

Both nights were ablaze with a community campfire. People enjoyed good potables and great company while several folks sang and played various instruments. On Saturday night, the live band Beer Belly Boogie, featuring our own Robbie Ludwick, played an eclectic mix of rhythm and blues in the barn.

The Saturday night feast featured a plethora of foods: corn on the cob, salads, pasta, breads, cookies, cake and other foodstuffs. T.R. James Catering cooked "Boston Butt" pork shoulder as well as beef brisket for 16 hours on low heat in order to make it tender and delicious.

On a humorous note, a pair of shorts and a used condom were found by the barn on Sunday morning. Perhaps Bill Clinton paid us a visit?

The Sunday brunch consisted of pancakes, eggs, potatoes, bacon, sausage, juice and coffee. Folks filled their bellies, then packed up their gear. People, vehicles and tents steadily disappeared. Once again MASHOUT had passed much too quickly.

A big thanks to Chuck and Helen for once again providing us with a great venue for this yearly event!

Beer Belly Boogie

By Robbie Zev Ludwick
© Mooj' Music 2001

The date on the wall said it was time to go ...
Pops' and Helen's Mountain, now six years in a row!
Bill called me up, said "...this year put on a show!"
I called the boys, just to let them know

It's time for the Beer Belly Boogie
The Beer Belly Boogie
Yes, The Beer Belly Boogie
C'mon and Beer Belly Boogie with me

Where has the time flown
So many years of fun
So many brews, so many bathroom runs!
Friends on Popenoe Mtn are doing it all night,
Until they see the sun ...

They're doin' The Beer Belly Boogie!
The Beer Belly Boogie
C'mon and Beer Belly Boogie
Why don't ya Beer Belly Boogie with me!

So if the next day, The Beer Belly Boogie got you
Just bite the Boogie that bit ya, grab yourself some more
brew ...
'Cause on their mountain, the beer keeps a flowin' on
thru ...
And Good Lord willin', I hope to boogie with you at
MASHOUT 2002!

We'll be doin' The Beer Belly Boogie
That's right, The Beer Belly Boogie
The Beer Belly Boogie
C'mon and Beer Belly Boogie with me!

BURP PUB Crawl to Philly

Held Saturday, September 8, was a great success!
Watch next month's newsletter for a full report.



Bike and Beer: Belgium or Bust!

Craig Somers, Cyclemeister

Despite the tragic events of September 11, a small band of intrepid BURPers is still planning to leave on the 28th for a 1-to-3 week biking sojourn to the Netherlands and Belgium. Don't be disappointed if you can't make the overseas tour this year. Prepare for next year, which may be in Great Britain or Germany, depending on the preference of the group. I expect to organize a bike & beer foreign tour every year to different destinations. I'd like for all of us to be in shape for future trips. Weekly rides will be fun regardless. Let me know when and where you might like to meet for rides. For more information, contact: **Craig Somers, 202-224-5957 or 202-365-0701 (cell), craigsbike@burp.org**



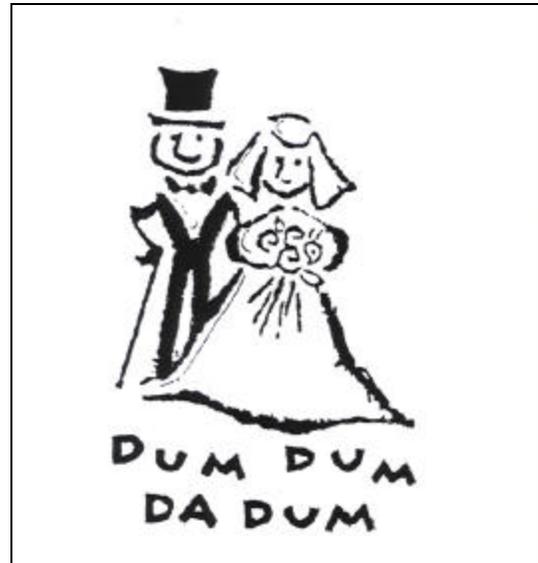
Organic Beer Takes Off in the U.K.

The past year has seen a boom in organic beers in the United Kingdom, as a variety of products are now available in both supermarkets and pubs. Last fall, *the first organic beer competition was held at the Crown in Bow, east London, one of a chain of all-organic pubs.* The winner was *Live Organic bottled ale from Brakspear of Henley-on-Thames.*

The growth of organic beers is in part due to the opening of organic pubs, which have helped stimulate demand. Supermarkets have also been attracted to organic beers because of the popularity of organic food. Apart from the environmental benefits of growing barley and hops without pesticides, organic beers are exempt from most of the processing additives commonly used in brewing. One survey in the late 1980s found some British beers to

contain levels of aluminum up to six times the recommended limit for aluminum content for drinking water. (*The Sunday Times, August 19, 2001*)

Sustainable Practices 2001 is a weekly information service compiled from publicly-available sources and provided by EPA Region 8's Office of Sustainable Practices and Environmental Technologies. For more information, contact David Schaller, 303-312-6146, schaller.david@epa.gov



From The Newlyweds

WOW... all we can say is WOW. Our heartfelt thanks go out to BURP members who made our special day EXTRA special. We were truly blown away by the generous outpouring of good wishes, support and affection.

As ground-breakers in a first-time MASH-OUT special event, we were a little nervous about how the day would play out. It couldn't have been better -- it was the wedding day we imagined since we first began planning. We had fun from the moment we arrived 'til the last keg was carted away. It was definitely a day (and a MASH-OUT) to remember forever.

Thanks again, to all of you. And a very special thank you to Chuck and Helen Popenoe whose quiet mountain retreat was literally invaded by the wedding party. We will be forever grateful.

Bob and Kathleen Warriner

Riding Out the Storm: BURP Bocce League Week 3

Dick Holster

Arlington, VA – August 19, 2001

With rain threatening and the air heavy with humidity, the BURP Bocce League provided its own thunder and filled the arena with tension on a spectacular evening of play. The league moved to the beautifully manicured – if somewhat slanted – grounds of the Westmalle Cannon Park.

The first match of the evening produced a lopsided, but controversial 15-2 victory by Bottom's Up over the Bullseye Ball Bashers. Basher James Harrison filed a protest, saying "I haven't even finished one beer yet, how am I expected to bowl?" The protest was rejected.

Two Guy Four Balls (TGFB) rode the Rump Wranglers to a 15-10 victory. In the third match Oops! Need Another Beer, showed that all they really needed was a little time to get on track. After spotting the 9" Ball Busters a 7-0 lead, Oops! rallied to a 15-9 victory with Robert Stevens also introduced the effective lob shot style. Fellow lobber Steve Marler used the last match of the round as his own personal showcase. He scored every closest ball in a 15-0 shutout victory for the Bocce Junkies over the Kilt Lifters. With a .400 average, Steve is now the top bowler in the league.

The Westmalle Cannon Park is a real cathedral of the sport. The spectators are seated in multi-terraced grandstands overlooking the spacious open court. There is a fine selection of food and beer available – with the steak fajitas being a specialty. The only area for improvement in this journalist's opinion is the slope of the surface, which is rather pronounced. Bill Ridgely of TGFB was a little more vocal in his complaints after a crucial shot in his round 6 match hopped over the jack. Bill complained that "Tom put that bump in the field just to wreck my shot".

The shot in question came in a key moment of the first big upset of the afternoon. The Bullseye Ball Bashers led by super sub Holly Mattus toppled the heavily favored TGFB squad 15-10. Asked how she felt after the game Holly noted "I may need a ride home". The upsets continued in the next match as the Kilt Lifters upended the homecourt 9" Ball Busters 15-10. Umpiring the first all woman match in BBL history was Tom Cannon, who exclaimed "I just love to watch the women handle the balls!!" Meanwhile Oops! dropped a

see-saw contest to the Junkies 15-9 with the lob shots of both Steve and Robert leaving divots all across the court. Steve also demonstrated tremendous confidence (arrogance?) when accused of cheating by the umpire – "Right now I don't need to cheat!". In the battle of the backsides, Bottom's Up stuck it to the Rump Wranglers 15-4 in a contest that just wasn't that close – or was just too close depending on how you look at it.

The final round of matches brought high drama as the teams jockeyed for position for the playoffs – not to mention dimming light as the sun set on both the day and the season. Due to funding cuts at the National Bocce Federation, Westmalle Cannon Park has not yet had its lighting system installed.

In the first match of the final round the Bashers held on for a 15-13 victory over Oops!. That win helped assure the Bashers of at least a #3 seed in the playoffs. In the showcase match of the evening the Junkies cruised to a surprisingly easy win over TGFB 15-8. Although the victory secured the regular season Championship for the Junkies, TGFB bowler Gordon Goeke for one seemed unimpressed "We'll see how they do on the closed court in the playoffs".

The final match of the evening provided the biggest shock of all as the Rump Wranglers lifted the kilts right off the Kilt Lifters 15-4. Wrangler Dave Pyle, full of confidence (and beer apparently), challenged any remaining spectators "Who thinks they can beat me, I am hot right now!!" The final match of the season was postponed due to darkness, but the upcoming match between Bottom's Up and the 9" Ball Busters will have huge playoff implications.

The first season for the BBL is now all but complete and it has been a tremendous success. There are plenty of competitive teams and everyone is having a good time. The playoffs promise to continue the high drama and excitement of the BURP Bocce League.

Standings	W	L	PF	PA	Diff
Bocce Junkies	6	1	103	60	43
Bottom's Up	4	2	74	58	16
Bullseye Ball Bashers	4	3	78	70	8
Two Guys, Four Balls	4	3	89	87	2
9" Ball Busters	3	3	73	78	-5
Oops! Need Another Beer	3	4	86	74	12
Kilt Lifters	2	5	56	99	-43
Rump Wranglers	1	6	61	94	-33



For the Good of the Order

Bill Ridgely, our Fearless Leader, has proposed that, in the wake of the tragedy this past week, BURP make a contribution to the ongoing relief efforts by collecting all proceeds from the meeting raffle on Saturday, then matching funds from the club treasury to make a total contribution of \$500. The club is not exactly hurting for money at the moment -- many people are hurting far worse than we are.

The officers have agreed that the contribution should go to the American Red Cross, which is doing good work funneling resources to the most critical needs.

Bill has offered to throw in a bunch of good raffle prizes together from his stock and will pick up a case of good festbier on Saturday as a grand prize (maybe Victory). Please support this worthwhile effort.



Kraig Krist of TBCS is happy to announce they are now able to offer AHA memberships and membership renewals. Usual AHA prices are \$33.00 for 1 year; \$58.00 for 2 years and \$87.00 for 3 years. The TBCS price is 15% off the usual AHA prices (\$28.05 for 1 year; \$49.30 for 2 years and \$73.95 for 3 years). This item is so new it's not listed in the TBCS catalog on the website!

Also, the TBCS special for the month of September 2001 is an O ring for an oval lid on a ball or a pin lock tank. Regular price is \$1.99 and the special price is \$.99. This is a 50.25% savings. For information, contact Kraig at TBCS@Bigfoot.com



Answer to Rydlun's Riddler:

Well, ...

At mashout, contest judges and crew were treated to a proper break fast serving of weisswurst mit brot. "Lard" was in this picture. An astute observer explained that "tallow" might accompany those "wursts" of beef and/or lamb/mutton. Now, if that doesn't burn your candle at both ends, consider this:

QUOTE: 'STONE AGE' RECREATION INCLUDES DUNG IN RECIPE

Historians have recreated a "Stone Age" beer flavored with animal dung, and put it on sale in the Orkney Islands off northern Scotland. Merryn Dineley, a Manchester University historian and chief brewer of the ancient beer, told the weekly paper, The Observer, on Sunday that the brew was "quite delicious." The ale is brewed in clay pots with traces of baked animal droppings. UNQUOTE



Editors' Corner

Paul & Jamie Langlie, Ministers of Truth

Articles for the September issue of the BURP News are due by 6:00 P.M. on Sunday, October 15. All subjects related to brewing tasty, hand-crafted beers are welcome. Meeting reports are especially appreciated.

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