



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*It is my design to die in the brew-house; let ale be placed to my mouth
when I am expiring, that when the choirs of angels come, they may say,
"Be God propitious to this drinker." Saint Columbanus, A.D. 612*

Check
burp.org for
the latest in
official
information.

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July / August 2002

328 Cool Breeze Court
Pasadena, MD 21122



WHAT'S BREWING



Primary Fermentations

By Bill Ridgely, Fearless Leader

Looks like another hot, dry summer in store for us. I'd like to get one more beer brewed before Fall, but it's hard to get motivated in 90 degree plus heat. True brewers will persevere, though.

Many thanks to BURP's website gurus for hosting the June BURP meeting. It was a beautiful day under nice shade trees, and it was fun seeing SOFB prize coordinator Colleen Cannon distribute all of those nifty goodies from the top of the jungle gym. One of the things that makes Spirit of Free Beer special among homebrew competitions is the quantity and quality of its prizes. Colleen did an extraordinary job gathering together all of this loot, and I want to thank her for all of her hard work, which included mailing out prizes and ribbons to all those who couldn't attend the June meeting. Thanks also to Bill Newman for conducting the comparative tasting of leftover SOFB beers. Bill did his usual excellent job of getting everyone to participate and exchange perceptions on the many beer styles tasted.

Since there is a short time period between the July meeting and MASHOUT, this will be a 2-month newsletter, so be sure to catch up on all upcoming events before consigning this issue to the bottom of the birdcage. The July meeting should be a lot of fun because our hosts have offered the use of their pool for swimming. Be sure to bring a swimsuit along with your

July Meeting
Light Lager Competition
Saturday, July 20, 2002,
1:00 O'clock
Commercial Beer Tasting at 12:30pm
Bring your bathing suit

August 9, 10 & 11
Mashout on Popenoe Mountain
Weizen Competition

September Meeting
Octoberfest
German Amber Lager Competition
At Turtle Creek Farm
Saturday, September 14, 2002
1:00 O'clock

entry for the light lager competition. Directions to the meeting are at the end of this issue.

In August, MASHOUT serves the dual role of monthly club meeting as well as grand gathering of homebrew clubs from all over the mid-Atlantic states. I encourage all of you who haven't attended a MASHOUT to come out and enjoy the sun, great food and beer, and fellowship. It'll be well worth your while. Details are elsewhere in this newsletter. Directions are sent only to those who register, so get those checks in as soon as possible.

BURP has recently been approved to host the 5th Annual Masters Championship of Amateur Brewing. This prestigious competition has been tentatively scheduled for Jan 31-Feb 1, 2003. We're organizing a planning committee for this event, and I encourage anyone who is interested in helping out to contact me. We're considering some interesting activities to go along with the competition, and your input is always appreciated.

That's about it for now. I've got an IPA to keg, a batch of festbier to brew, and a long, hot summer to consume everything remaining from this past winter & spring. I look forward to seeing you all on the 20th, and I especially look forward to seeing you at MASHOUT 2002 on Aug 9-11.

Cheers!

Register Now for the 15th Annual
MASHOUT!
By Bill Ridgely

The August BURP meeting will be the **Mid-Atlantic States Homebrewers CampOUT**, better known as **MASHOUT**. This 3-day gathering of homebrewing hobbyists from throughout the mid-Atlantic region will be one of the truly fun events of the year. The site, located just east of Cumberland, MD on the beautiful mountaintop property of BURPers **Chuck & Helen Pope noe**, is worth the price of admission in itself, but the great beer, food, music, and fellowship make the event even more special. **MASHOUT 2002** will be held from Friday, August 9 through Sunday, August 11. Those wishing to help with site setup are welcome to arrive on Thursday. However, there will be no facilities (i.e., port o' pots or pavilions) until Friday morning.

Your registration fee will bring you:

*** 3 days of fun and frolic on Popenoe Mountain and beautiful Rocky Gap State Park, located 10 minutes from the MASHOUT site.**

*** A special live performance on Friday night by Right On Rhythm recording artists [Roy Carrier & the Zydeco Night Rockers](#), one of the true powerhouse acts of Zydeco Blues. Typical of the reviews for Roy's shows are: "Roy Carrier's Night Rockers are the ass kickingest Zydeco band on the planet - guaranteed to make you loose your mind out on the dance floor" and "From his opening notes, Roy Carrier plays it loud and he plays it hard. No young funk-master, Carrier has an energy and force that bring his audience to near exhaustion". Don't miss this opportunity to see the Legend from Lawtell, LA, named "Best U.S. Zydeco Band" by Real Blues Magazine. The show will run from 8:00 to midnight and will be emceed by [Texas Fred, the Zydeco Cowboy](#) of WPFW-FM.**

*** Free Saturday night barbecue and Sunday morning pancake breakfast (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert to the Saturday dinner)**

Full details on MASHOUT and planned activities can be found on the BURP website at <http://burp.org/>. Just click on the MASHOUT XV link. The "Frequently Asked Questions" section will be updated as new information becomes available and events are added to the MASHOUT schedule. BURPers without web access can contact the MASHOUT coordinator (Bill Ridgely, 301-762-6523) for a paper copy.

The fee schedule for MASHOUT is:

- 1) Individual (13 years and above) - \$20.00 (All individuals under 21 years of age must be accompanied by an adult)
- 2) Adult Couple - \$35.00
- 3) Child (2 – 12 years) - \$10.00
- 4) Child Under 2 years – Free

Just fill out and send the registration form included with this newsletter, along with your check (payable to **BURP**) to:

MASHOUT 2002
15 Harvard Ct
Rockville, MD 20850

If you have e-mail access, please include your e-mail address so that acknowledgement of your registration as well as directions to the site can be sent via e-mail. If you don't have e-mail access, you will receive a copy of the MASHOUT "Frequently Asked Questions" document, along with directions, by regular mail.

Those attending MASHOUT can help out greatly by bringing tables and folding chairs, as well as cook stoves and cooking utensils (especially skillets) for helping prepare the pancake breakfast on Sunday morning. Also, we ask that you bring any serving utensils needed for your contribution to Saturday night's dinner.

We are also in need of jockey boxes for serving commercial beers and an extra smoker for preparation of Saturday's barbecue dinner. If you can help with these (or wish to help with food preparation Saturday), please contact me. We are also assembling a work party to help prepare the MASHOUT site the weekend of Aug 3-5. Again, if interested, please contact me.

If you play an instrument, bring it along for the campfire jam session and singalong on Saturday night.

Finally, if you haven't yet brewed for MASHOUT, get those brew kettles going! Everyone is asked to bring at least 3 gallons of homebrew in either keg or bottle form. It's an opportunity to share your finest with homebrewers from all over the region. And don't forget the wheat beer homebrew competition, which will be held at MASHOUT and will be open to all those attending. All German wheat styles are included as well as American wheat. To see descriptions of these styles, check the BJCP website at <http://www.bjcp.org/>.

Contributions of non-alcoholic sodas, seltzers, and other beverages will also be very much appreciated by both the younger set and those who wish to take an occasional break from the fermented stuff.

Get those registration forms in today! I look forward to seeing everyone at **MASHOUT 2002!** See page 12 for the registration form.

Yearning for a Bierstube
By Rick Garvin

Those who have traveled with me to the UK, the Netherlands, Belgium, and Germany over the last three years beer hunting have heard me bitch about the lack of places with Gemütlichkeit in the DC area. Think Cafe Belgique or De Beiard in Amsterdam, 't Brugs Beertje and Nieuwe Museum in Brugge, Zum Uerge in Dusseldorf, and (God keep him) Max Werner's place Zum Max in Ampferbach.

I'm talking about the kind of place where you come in and the locals acknowledge you, you start with a great beer, some good pub food, and you never feel rushed. In Germany they have the concept of the Stammtisch. This is the regular's table. If you sit there without knowing it, a local may just sit on your lap to make a point. Reserving a table for the people that stop in every day seems like the right thing to do.

The service in these places is pretty much the same: a waitress or the owner walks over as soon as you sit down to ask for your beer order. It's poured quickly and kept topped up. There is a food menu that reflects the daily food of the region. In a lot of the places in Franconia, they only serve the one beer made at the pub. Imagine an 8 or 5 table pub that brews great Kellerbier. That in itself is great but does not make a great Bierstube.

Take Zum Max. Herr Max is there every day they are open: Saturday, Sunday and Tuesday at 5. They would be open more often except that Max is Noyn und Seben (79 years old). He still makes the beer and serves it. His wife and daughter run the kitchen. His grossdottir chats with people in the stube when she is not at college. You can drink anything you want at Zum Max as long as it's the one beer Max makes. It is a light reddish Vollbier/Kellerbier. It is quite dry and hoppy with spicy Spalter character. I asked Max about this, and he said that it did not used to be so hoppy, but that when he reached middle age (his current 79) his tastebuds started going. Since he brews to taste, we get a wonderfully hoppy beer. What is really great about Zum Max is that it really is Max's place. It would not be the same without him.

There is at least a story like this about each of these places. I can list another 25 places like Zum Max - but none in the DC region. There are good places. I visit the Sweetwater Tavern in Merrifield with a pretty big group of homebrewers on Wednesday nights. The bartenders are great and know us by name, the beers stay topped up, and the occasional appetizer appears gratis. But, the place is slickly commercial. The tables are only for dining. There is no sense of pausing for a moment; it's

an addition to a hectic day. BYOG - bring your own Gemütlichkeit.

I recently had a great experience that made me realize I had been taking something for granted for years. I took my daughters to a place that is 10 minutes from my house. Great pubs are child friendly. We grabbed an empty table and gave our drink orders almost before we were seated. I had a choice between Sierra Nevada Celebration (in May!), SNPA, and some other tasty drafts along with Budmilloors. The food fit the atmosphere and came out fast. I had food that was interesting, and my kids had food that was thoughtfully prepared. The decor was a mishmash of 60s, 70s, and 80s signs and posters with mismatched tables and chairs along with 40 years of news articles about the place. Then I looked on the wall above the table. There was a Stammtisch sign. Major flashback. Then I realized that this was the Bierstube that I had been looking for all along. There are long tables where big groups or small groups can sit communally. The staff is efficient, and there is a sense of community. The food definitely fits the regional cuisine.

Look for me at the Vienna Inn.

Cheers, Rick

Epilogue – Sadly the Vienna Inn had a fire the week after I posted this to the dc-beer mailing list. The fire was isolated and the restaurant was only closed for a short period. Well, sort of closed. Childdogs and beers were available in the parking lot while the construction crew worked!



BURP EDUCATION UPDATE

By Wendy Aaronson, Minister of Enlightenment

JULY COMMERCIAL BEER TASTING: Light lagers are on tap for the July club-only competition. I find these to be the most difficult beers to judge because they are so clean, and the well-made beers are too much alike that ranking them becomes a challenge. However, it is possible to distinguish the best from those that are just good and don't quite make the mark. With some training (and if you get out and taste enough of the world-class beers), you can even train your palate to

easily identify the first, second, and third place beers in a competition. The goal of the commercial tasting this month will be to learn about the distinguishing characteristics of each category and calibrate our palates. American Light, American Pilsner, Bohemian Pilsner, Northern German Pilsner, Dortmund Export, and Muenchner Helles will be covered. As always, this is an opportunity to taste commercial examples of the styles that will be judged so that you can have the confidence to participate as a judge without having the BJCP ranking. The tasting will begin at 12:30 p.m.

CLUB-ONLY COMPETITIONS: I hear this all the time, "I really want to learn more about beer styles and I really would like to take the BJCP exam preparation class, but I really can't commit to attending a class for 13 weeks". I'm not trying to get out of coordinating the class, but there are 2 things you can do without an additional time commitment.

The first is to brew and enter beers in competitions for objective feedback. Set a goal of brewing for at least 3 BURP club-only competitions if you can't seem to get it together for a national competition. You can also bring any style beer with the recipe to a BURP meeting and a BJCP judge will evaluate your beer with you, review your recipe, and discuss how to improve it.

The second is to attend the commercial tasting and judge in the club-only competition. A BJCP judge sits at every judging table and facilitates the table discussion. You will learn how a beer is judged and most importantly, how the brewer can improve the beer. If you do not enter a beer in the competition, set a goal to judge. It is fun, educational, and rewarding.

2002 BJCP EXAM PREPARATION CLASS: Congratulations to Rob Hanson, Danny Davis, Charlie Pavitt, Bill Lawrence, Peter Long, Val Duffy, Jason Russ, Chris O'Brien, Kristen Chester, Dennis Overby, Kathy Koch, Kari Harper, and Sean Gallagher for completing the 2002 BJCP Exam Preparation Class in May. Hopefully, they will take the exam on August 3 and be added to the roster of BURP BJCP judges. This class takes a lot of commitment from instructors also. Many thanks to Tom Cannon, Bill Ridgely, Phil Sides, Paul Kensler, Robert Stevens, Jim Busch, Steve Marler, Rick Garvin, Colleen Cannon, Randy Paul, Andy Anderson, and AJ Delange who provided valuable handouts and shared their knowledge and experiences.

For those who have inquired about the next class, my response is that we need 10 people to make it worth the

effort. But stay tuned – I have an idea for an abbreviated crash course. Until then, brew, attend the commercial tastings, and judge in club-only competitions.

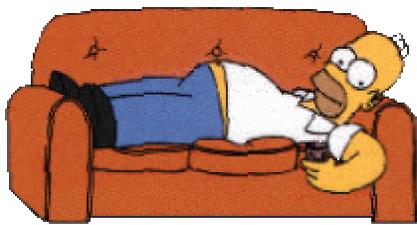
BJCP EXAM – AUGUST 3, 2002

By Wendy Aaronson

The BJCP exam will be held on August 3 from 8:30-11:30 a.m. at the Montgomery County Fairgrounds in Gaithersburg. The cost of the exam is \$40 for first time takers and \$25 for retakes. This is what BJCP gets from each test-taker and can be considered your life-time dues because I don't remember ever paying BJCP anything else.

There will be a break, and the judging for the Montgomery County Fair Homebrew Competition will begin at 1. Anyone who takes the exam will be able to judge in the competition and thus start accruing those valuable points. Please contact Steve Lichtenberg at slichten@starpower.net if you plan to take the exam and want to judge. You will also get a free lunch if you judge.

Because there is some administrative prep work for the exam (sufficient copies of test, writing pads, cups, and beers), I need to have a definitive count by July 29. Anyone who is interested should send a check made payable to BURP by **July 29** to: Wendy Aaronson, 15 Harvard Ct., Rockville, MD 20850. For planning purposes, you can e-mail me at aaronson@burp.org to let me know about your intentions. If you are retaking the exam, please let me know if you are taking the written, tasting or both sections of the exam.



Culture Coach

By Steve Marler and Robert Stevens,
Co-Ministers of Culture

The June meeting began with SoFB prizes awarded to the winners. Colleen Cannon did a wonderful job of collecting and organizing the prizes. She distributed the

prizes from her perch in the Langlie's tree house while Robert had the pleasure of giving out the ribbons.

The grand prize, a year's supply of grain, hops and yeast, was given to Keith Chamberlin for his Best of Show IPA. It is interesting that none of the 10 SoFB first place Best of Show beers have been from the same beer category. I think that says something (I am not sure what) about the variety of interests in BURP. Summit Station has agreed to brew either Keith's winning IPA or Strong Scotch Ale. Which one will it be? Bill Madden is going to brew the Kepler's Helles. We look forward to tasting the fruits of their labor. We want to thank all the SoFB sponsors again for their support and encourage everyone to also let the sponsors know of your appreciation as often as possible. The SoFB would not be nearly as strong an event without the sponsors' generosity.

Tasting the remaining 200 to 300 SoFB beers is always the main attraction of the June meeting. Bill Newman led the group in a spirited discussion of the beers.

June's competition was Bock beers. Two of the three winners were freshman brewers. Mel Thompson's Dopplebock was the first place beer, and the third place traditional Bock beer was brewed by Christian Parker. The Freshman Brewer of the Year has become a very interesting contest between Mel Thompson, Christian Parker and Mark Hogenmiller. Tom and Colleen Cannon won the second place ribbon. As of the end of June, Keith Chamberlin has the most points in the Brewer of the Year contest. Steve Marler was also ahead after the SoFB last year, and Andy Anderson overtook him with a second place win in the last contest of the year. Will it happen again this year? There are five monthly contests left.

The upcoming competitions are as follows:

July: Light Lagers (BJCP: 1a&c, 2)
August (Mash Out): Weizen (BJCP: 17)
September: Oktoberfest (German Amber Lagers BJCP: 9)
October: Strong Ales (BJCP: 11,12, and 18)
November: Real Ale

July Club-Only Competition:

July's meeting will feature a Light Lager competition. Beers from BJCP category 1a and 1c, and category 2 will be accepted. If you want to enter, you must have your beers registered by 1:30 PM. If you have not already brewed your light lager, it is too late now. But at

MASH Out we will have a Weizen competition (BJCP category 17). So you still have time to brew a Weizen.

American Light/Standard/Premium

Aroma: Little to no malt aroma. Hop aroma may range from none to light, flowery hop presence. Slight fruity aromas from yeast and hop varieties used may exist, as well as perceptible levels of green apples due to acetaldehyde. Low levels of "cooked-corn" aroma from DMS may be present. No diacetyl.

Appearance: Very pale straw to pale gold color. White head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Very light body from use of a high percentage of adjuncts such as rice or corn. Very well carbonated with slight carbonic bite on the tongue.

Overall Impression: Very refreshing and thirst quenching. "Light" beers will have a lower gravity and less resulting alcohol than the standard. Premium beers tend to have fewer adjuncts or can be all-malt.

Classic American Pilsner

Aroma: Low to medium clean, grainy and sweet maltiness may be evident. Medium to high hop aroma, often classic noble hops. No fruitiness or diacetyl. Some "cooked-corn" aroma due to DMS may be noticeable.

Appearance: Light to gold color. Substantial, long lasting head. Bright clarity.

Flavor: Medium to high maltiness similar to the Bohemian Pilsners but somewhat lighter due to the use of up to 30% flaked maize (corn) used as an adjunct. Slight grainy sweetness from the use of maize with substantial offsetting hop bitterness. Medium to high hop flavor from noble hops. Medium to high hop bitterness. No fruitiness or diacetyl.

Mouthfeel: Medium body and rich, creamy mouthfeel. Medium to high carbonation levels.

Overall Impression: A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and water available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. The maize presents a unique grainy sweetness that is indicative of the style.

Bohemian Pilsner

Aroma: Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance: Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor: Rich, complex maltiness combined with pronounced soft, rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger: The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.

Mouthfeel: Medium-bodied, medium carbonation.

Comments: Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

Northern German Pilsner

Aroma: May feature grain and distinctive, flowery, noble hops. Clean, no fruitiness or esters.

Appearance: Straw to medium gold, clear, with a creamy white head.

Flavor: Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruitiness or esters.

Mouthfeel: Light to medium body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

Comments: Drier than Bohemian Pilsner with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher sulfate water.

Dortmunder Export

Aroma: Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance: Light gold to medium gold, clear with a noticeable white head.

Flavor: Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm, malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Muenchner Helles

Aroma: Grain and malt aromas predominate. May also have a very light hop aroma.

Appearance: Medium to deep gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression: Characterized by rounded maltiness without heaviness.

Comments: Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

August Competition:

The August club competition is Weizen. There are a couple of things to point out about this month's Competition. Although it is a BURP competition, it will be open to anyone at MASHOUT who offers two bottles of his or her magical wheat elixir. Secondly, we will only be accepting German wheat beers, no American wheat beers or Wit beers. Please see Robert Stevens with your entries as soon as is convenient. Robert should be easy to spot; he will be the one with a beer in his hand. Details about contest and the entry deadline will be posted on the MASHOUT page of the BURP.org web site.

The following style descriptions are based upon BJCP guidelines.

Bavarian Weizen

A traditional wheat-based ale from Southern Germany known for its 'clove-like' aroma and flavor produced by unique yeast strains. A high percentage of wheat malt is employed, typically 50% or more. These are light, refreshing summertime beers with low hopping rates. Fruity banana aromas and flavors are often found as well. The Hefeweizen version includes suspended yeast. Light straw to amber; light body.

OG: 1.045-55

IBU: 8-14

Color: 3-9

Bavarian Dunkelweizen

Dark version of Bavarian Weizen in which some darker malt has been used. Slightly fuller, more robust flavor

with notes of roastiness. Light amber to light brown. Often less clovey than the Weizen style; other parameters are similar.

OG: 1.045-55+

IBU: 10-15

Color: 17-22

Berliner Weisse

A sharply sour wheat beer produced from the predominant use of a lactobacillus culture in its fermentation. Wheat content is usually less than 50%. Very low hopping rate, low in alcohol, light body and very pale. Often served with raspberry or woodruff syrup to counter some of the sourness.

OG: 1.028-32

IBU: 3-12

Color: 2-4

Weizenbock

Strong Bavarian-style wheat beer that marries the normal characteristics of Weizens with the rich malty flavor of darker malts and a higher alcohol level, yielding a greater intensity of flavor, a fuller body, and a somewhat darker color than found in normal Weizenbiers.

OG: 1.066-80

IBU: 10-15

Color: 7-30

September Club Competition:

In celebration of Oktoberfest, we will have an Oktoberfest/Maerzen competition in September. These beers are traditionally brewed in March. You could still brew one now for the competition, though it may not be lagered long enough, you never know what the judges will like on any given day. We will also have a German beer competition. We encourage you to brew and bring any German style beer, preferably in a keg. All those in attendance at the meeting will have the opportunity to select the German Style beer that they think is best.

BCJP Style Guidelines for Oktoberfest/Maerzen Beers

Category 9. GERMAN AMBER LAGER

9A. Oktoberfest/Maerzen

Definition: A lager from Munich with distinctive malt sweetness and toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance. Dark gold to red-amber. Oktoberfests and Maerzens are slightly stronger than Vienna-style beers.

OG: 1.050-60

IBU: 20-30

Color: 7-14

COMMERCIAL EXAMPLES: HACKER-PSCHORR
OKTOBERFEST, SPATEN UR-MAERZEN,
WURZBURGER OKTOBERFEST.

9B. Vienna Lager

Definition: The original amber lager, reminiscent of an Oktoberfest but with a less robust sweet malt character. Vienna malt provides the dominant toasty flavor and aroma. Palate has low sweetness but finish is fairly dry, with low to medium bitterness. Very mild hop flavor and aroma from 'noble' hops puts the emphasis on malt. Light to medium bodied with a reddish-amber to brownish color.

OG: 1.046-52

IBU: 18-30

Color: 8-12

COMMERCIAL EXAMPLES: DOS EQUIS AMBER,
NEGRA MODELO.

Montgomery County Fair Homebrew Competition

By Bill Ridgely

Once again, our friends at the **Gaithersburg Area Brewing Society (GABS)** are sponsoring the homebrew competition to be held at the Montgomery County Fair on Aug 3. This is a well-run, BJCP-sanctioned competition, and I encourage BURPERS to enter as well as help with judging and stewarding. The date of the competition is the week before the actual fair to allow those attending MASHOUT on Aug 9-11 to participate. Best of Show judging will take place during the fair itself on Aug 10.

Entry forms, judge and steward registration forms, and other info can be found on the GABS website at http://G_A_B_S.tripod.com. Deadline for entries is Sat, July 27, but I will be accepting entries at the July BURP meeting on the 20th. I'll also bring along registration forms for those who may need them. All BJCP categories will be judged at the competition.

The BJCP judge certification exam will also be given at the fairgrounds on Aug 3. Information on the exam can be found elsewhere in this newsletter.



Bike and Beer:

Craig Somers, Cyclemeister

Have you wanted to attend the Great British Beer Festival, but find that MASHOUT occurs at just about the same time? The East Anglia Tour dates have moved to earlier in July so that we will attend beer festivals in Chelmsford (150 real ales)

<http://www.chelmsfordcamra.org.uk/index.html> and
Canterbury (100 real ales)

<http://www.kentbeerfestival.co.uk/>. The Chelmsford fest on July 16 - 20 and the Canterbury fest on July 25 - 27 are within 50 miles of London. In between the fests, we plan to visit the nearby towns of Cambridge and Colchester. The length of our trip in England is July 15 - 30, but we would be pleased to hook up anywhere along the way with other BURPERS who decide to come to these real ale fests. We will lodge for 2 or 3 nights at most locations and visit CAMRA recommended pubs before moving on to the next town. Please e-mail me if you want to receive a copy of our travel itinerary.

Airfares to Europe are expensive this summer. We got the cheapest fare that we have seen over the past couple of months by purchasing our tickets now. The orbitz internet site is where we did most of our searching, but the best deal to London was found at the Virgin Atlantic site <http://www.virgin-atlantic.com/home.view.do>. The fare for our flights on July 15 - 30 is \$731 at present. If you travel, for instance, on July 15 - 23, the fare is \$765. It's advisable to act soon in order to get the best airfare deal. The Virgin Atlantic flights depart at a convenient time of the day and are non-stop. Our flight schedule is:

Monday, July 15

Virgin Atlantic #022 LV Dulles 7:00PM

AR Heathrow 7:05AM

Tuesday, July 30

Virgin Atlantic #021 LV Heathrow 11:30AM

AR Dulles 2:40PM

We are taking bicycles but may use trains as well. We lay over for two or more days in most towns, and it would be easy for train travelers to coordinate this trip with us. For more information contact either Craig Somers (301-423-0380) craigsbike@burp.org or Chuck Popenoe (301-320-3303) chuckp@smartbolts.com.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, July – August 1982

In July, BURP gave some thought to setting up a booth at the MD State Fair, but space limitations prevented it from happening. Bob Frank reported on the AHA National Convention held in Boulder, CO and also mentioned the upcoming Home Wine & Beer Trade Association competition which offered a trip to England as the first prize. A discussion took place on purchasing brewing supplies in bulk to save money. The first items to be purchased included malted barley, corn sugar (\$24 for 100 lbs), and black patent malt. Finally, it was announced that the sailing trip scheduled for July had not materialized because of "stifling and non-breezy weather".

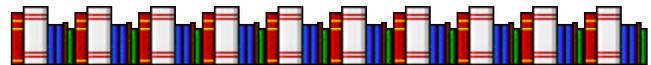
10 Years Ago, July – August 1992

The headline of the August 1992 BURP News was "Summer of Festivals", and much of the issue was devoted to reports on the Washington Beer Expo, Stoudt's Microbrewery Festival, AHA Conference, Oregon Brewers Festival, and Celebrate Annapolis Festival. Club prez Jim Dorsch wrote about the inter-club competition held at the June meeting in Ellicott City. One of the prize winners, in the English Bitter category, was Mike Horkan, a prime instigator of the competition. Steve Snyder reported on the July crab feast and wheat beer competition held in Fairfax (which was won by Jim Busch), and John Gardiner reported on the August BURP meeting held at Jim Davis's house on Lake Barcroft, always a popular spot for club events since those attending could swim in the lake. Mark Turk of the New Amsterdam Brewery provided a keg of New York Ale (which was New York Amber dry hopped with Cascades) along with a plethora of souvenirs. The highlight of the meeting, though, was a case of various Kolsch beers flown in from Germany by Flying Foamhead Dave Smith. All were considered excellent, but in the final analysis, Steve Snyder's homebrewed Kolsch was determined to be the best of all.

Finally, plans were underway for the first "backyard MASHOUT" to be held in Fredericksburg, VA in September. I'll have details on this unique event in the next issue.

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News from the Libeery

By Wendy Schmidt

As part of our on-going series summarizing fellow Homebrew Club newsletters, this month's selection is from the Fellowship of Oklahoma Ale Makers (aka FOAM, but from Oklahoma rather than Frederick, Maryland). We have copies of newsletters dating from July 1990 to November 1995. The July 1990 issue concentrates on Wheat Beers. Most of the articles are reprinted from other brewing publications/normal newspapers including: an article on Pennsylvania Brewing Company (Feb 91); an article tracing the origins of brewing (and civilization) (May 91); a guide to Brewpubs in the Rocky Mountain states (circa Oct 91); an excerpt from the Encyclopedia Britannica, 1892 edition, describing brewing (Nov 91, Apr 93); an article on beer glass/vessel styles (Feb 93); and a reprint of a The Gourmet Guide to Beer article on beer judging (Dec 93). The Oklahoma FOAM website is <http://www.alemakers.com>. The Libeery's Oklahoma FOAM folder will be at the July BURP meeting for your perusal. Also, the Libeery has received the complete set of Classic Beer Style Series of books (16 books in all) and they will also be available at the July meeting.



Bike and Beer:

Craig Somers, Cyclemeister

Mike Horkan and I spent Memorial Day week touring pubs in Pennsylvania. The highlights were as follows.

The new KClinger's public house in Yocumtown (10 miles south of Harrisburg along I-83) has 60 taps plus hundreds of bottled beers! Two levels of the bar / restaurant are open, and the upstairs lounge is still under construction. Efforts to construct a Rogue brewery on the premises are lagging behind completion of the seating areas. Beer enthusiasts will have a fabulous time here, and there's a Super 8 motel only a few blocks away, so you can walk to it.

Bube's Brewery in Mt. Joy (15 miles west of Lancaster) keeps three house beers on tap that are brewed on the premises. Troegs and Stoudt's beers are also offered on tap, and 20 or so bottled beers include Chimay and Stoudt's Dubbel. Take a self guided tour of Bube's old brewery with its huge wooden lagering tanks, and be sure to walk through the stone vaulted cellars called "the catacombs." Lancaster Malt Beverage Company brewpub produces some good beers. The Lancaster homebrew club meets there on the last Wednesday of each month which happened to be the day we visited.

We joined some Lancaster homebrewers at an English style pub they recommended called Quips which is two blocks away from Lancaster Malt Beverage Co. The beers at the Brick House brewpub in York seemed a bit thin. The owner was generous about offering us free samples of their beers plus tastes of wine from local vineyards. The original KClinger's pub in Hanover is a great place with 38 taps and hundreds of bottled beers. I drank a Yorkshire Bitter (cask), and bottles of Abbaye des Rocs Grand Cru, Aventinus Eisbock, and Hellerkelter bier. I also bought some Heavyweight beers to go.

Sorry that I don't have the correct name for this next brewpub which is just off the main traffic circle in the center of the town of Gettysburg; Horkan called it "Gettysburg Dave's place." The hours of operation here are only like 3PM to 11PM from Wednesday through

Saturday. It's a real British traditional style of pub (no music) which is all about conversation and maybe a game of darts. The place is run by a husband and his wife. The cask porter was exceptional, and the pale ale and stout were very good. I highly recommend a stop at this brewpub.

We also visited Appalachian brewpub during our travels but skipped Stoudt's in order to drive to Pittsburgh to attend the Pennsylvania Microbrewers Fest. By going to Pittsburgh a day early, we had an evening to spend at the Sharp Edge pub which serves 25 Belgian beers on tap and about another 25 tap beers as well plus many in the bottle. We also visited the Foundry brewpub.

The PA Microbrewers Fest was held at Penn Brewery on Saturday, June 1. Each session lasted three hours and cost \$29 per person, which included a buffet and a souvenir glass. Twenty-seven breweries were in attendance, and there were a lot of beers that I had never before tasted. One interesting new find was Black Rock from Wilkes-Barre serving a well made Franconian keller lager, a Belgian saison, and a cask-conditioned old ale. Erie Brewing Co. offered a very fine Scottish ale called Railbender Ale. Rocky River (OH) served Oompa Loompa Chocolate Stout which has won several medals. Both of Yards beers were served from beer engines. The Vienna Lager from West Virginia Brewing Co. was superb. Great Lakes Brewing Co. had five beers including the legendary Edmund Fitzgerald Porter. I was pleased with all beers that I tried except those from Church Brew Works which were not distinct in their styles. Other fine breweries whose beers I got around to tasting were Nodding Head, Selin's Grove, Stoudt's, Victory and Weyerbacher.

We heard about a new beer pub called "D's Six Pax & Dogz" which we visited after leaving the fest. Although too tipsy to drink anymore, I enjoyed eating a kielbasa there and looking over their selection of 900 beers. I was impressed and took out 15 assorted beers that I haven't seen around DC from Smutty Nose, Midnight Sun, Stegmaier, Great Lakes, Lost Coast and Dupont breweries. Definitely look this place up if you get to Pittsburgh. Our last stop in Pittsburgh on Sunday afternoon was Fat Heads which has an impressive number of interesting beers on tap and in the bottle. I drank an Affligem Trippel there, but I haven't seen Affligem in DC for many years.

On the first four days we traveled around by bicycle, the route was enjoyable since much of it was on small country roads. Average daily mileage was 35 miles, and this got us around to some really fine drinking holes

each day. I would expect to run a similar bike tour in southern central PA again in the future.

The Kepler Kitchen

Beer cuisine in the United States is little understood and often under-appreciated. The bland flavor of generic, macro-brewed US beer engenders only as much creativity as roasting a whole chicken with a can of Bud inside the cavity (actually not bad idea if you use better beer!) The Belgians, however, have taken “cuisine a la bier” to well-respected heights of culinary exquisiteness. A long history of brewing spicy, fruity, hoppy, complex and flavorful brews in Belgium has fostered its creative use in the kitchen.

One tried-and-true cookbook in the Kepler Kitchen is the Everybody Eats Well in Belgium Cookbook by Ruth Van Waerebeek (Workman Publishing, NY). One of the classic recipes from this book that we enjoy is *moules-frites*, or a bowl of steamed mussels and plate of crispy fries. To make the experience truly Belgian, be sure to serve the *frites* with a small bowl of homemade mayonnaise strongly flavored with mustard, and, of course, beer!

Belgian Frites

The trick to crispy Belgian *frites* is to fry them twice. The first frying cooks them and makes them tender; the second frying (which can be done hours later, just before serving) turns them golden brown and crispy. Keep in mind that older, starchy potatoes make the best *frites*. If you have an electric deep fryer, you're set. Otherwise, use a heavy pot at least 5 inches deep, a candy or deep-fat thermometer, and a very long handled skimmer or slotted spoon.

3 to 4 cups vegetable oil for frying
2 lbs Idaho, russet, or Yukon Gold potatoes, peeled, rinsed and dried
Salt to taste

1. Pour enough oil into fryer or pot to reach at least halfway up the sides of the pot, but no more than three-quarters of the way up. Believe me, you DO NOT want to overfill the pot with oil! Heat oil to 325 degrees F.
2. Cut potatoes into sticks ½ inch wide. Dry all pieces thoroughly in a clean dish towel to prevent the oil from spattering. Divide the

potatoes into batch of no more than a cup or so each. If the pot is too crowded, the potatoes won't cook or brown properly.

3. When the oil has reached the proper temperature, fry the potatoes for 4 to 5 minutes per batch. They should be lightly colored, but not browned. Remove from oil and drain on a brown paper grocery bag and paper towels. Be sure the oil returns to 325 degrees F before frying the next batch. At this point the *frites* can rest at room temperature until you almost ready to serve them. (Now is a good time to get the mussels prepared.)
4. Heat oil to 375 degree F. Fry the potatoes in 1-cup batches until they are nicely browned and crisp, 2-3 minutes. Drain on fresh brown paper bags and paper towels. Sprinkle with salt and serve immediately. Never cover the potatoes to keep them hot as the steam will immediately turn them soft and limp.

Les Moules

3 Tbs unsalted butter
2 large shallots, or 1 medium onion, finely chopped
2 leeks, white and light green parts only, well washed and thinly sliced
2 ribs celery, finely chopped
4 to 6 lbs fresh mussels, thoroughly cleaned and bearded
1 tsp fresh thyme or ½ tsp dried thyme
1 bay leaf
2 Tbs fresh parsley, finely chopped
Fresh ground pepper, to taste
1 ½ c (12 oz) Gueze or Duvel

1. Melt butter over medium heat in a pot large enough to hold all the mussels. Add the shallots, or onions, leeks, and celery. Cook, stirring occasionally until the veggies are soft, but not brown.
2. Add the mussels, thyme, bay leaf, 1 Tbs of the parsley and ground pepper. Pour the beer over the mussels and cover the pot with a tight-fitting lid.
3. Bring to a boil over high heat and steam until the mussels open, about 5-8 minutes depending on the size of the mussels. Be careful not to overcook the mussels as they will make them tough. As soon as most of the mussels have opened, remove the pot from the heat and shake it several times to toss the mussels with the

buttery veggies. Discard any mussels that have not opened.

4. Spoon the mussels into a shallow bowl with some of the broth and veggies. Sprinkle with remaining parsley.

Serves 4 as a main course.

last year was the snake eating a rat for lunch – ask Wendy!!)

We'd like to have a relatively close head count so we can be sure to have enough port-a-pots and also enough food on Sunday morning.

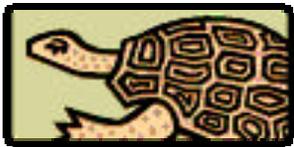
Twenty-four Hours and Bokbier Fests

A long weekend visit to Amsterdam on November 1 - 3, 2002 will permit you to attend the 24 Hours of Beer in Antwerp as well as the Bokbierfest in Amsterdam. The option of expanding your stay to a week or more would allow visits to other beer fests and other Benelux cities. The Karakterbier fest occurs in Poperinge on October 26 - 27, and the Festival of Belgian Beers (Newman's favorite) is in Hasselt on November 8 - 10. Info on these festivals is available at:

<http://www.beerfestivals.org/calendar/november.htm>.

Join this trip and treat yourself to these spectacular fests in the company of your BURP friends. Further details will be posted as they develop. Inquire with Craig Somers (301-423-0380) craigsbike@burp.org.

BURP Meeting & Overnight Campout at Turtle Creek Farm



Saturday, 14 September & Sunday, 15 September 2002

In conjunction with the September 14th BURP meeting, which starts at 1300 hours, we would like to invite you to spend the night on our farm after the BURP meeting. We'll have a freshly mowed field to pitch your tent. Don't forget to bring dinner on Saturday night – there will be plenty of space on the grill. We'll have a few port-a-pots set up. Planning a "communal" breakfast for Sunday morning. We are also organizing a bike ride for Sunday morning or afternoon (about 30 miles total) through Merkle Wildlife Preserve (the favorite sighting

MASHOUT REGISTRATION FORM

Yes! Sign me up for **MASHOUT 2002!** Enclosed is my check for _____ payable to **BURP**. Please include names of all persons attending and price categories: 1) Individual [13 years and above; [anyone under 21 years of age must be accompanied by an adult] -- \$20; 2) Adult Couple -- \$35; 3) Child [2–12 years] -- \$10; 4) Child under 2 years – Free.

Name(s): _____

Street: _____

City: _____ State: _____ Zip: _____

Telephone: _____

E-Mail: _____

Sat Night Dinner Contribution (Pls Check):

Soup/Salad _____ Side Dish _____

Dessert _____ Appetizer _____

*Mail To: MASHOUT 2002
15 Harvard Court, Rockville, MD 2085*