



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

Time is never wasted when you're wasted all the time.

--- Catherine Zandonella

Check
burp.org for
the latest in
official
information.

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January 2003

328 Cool Breeze Court
Pasadena, MD 21122



WHAT'S BREWING



**January Meeting
Pale Ale Competition
Saturday, January 11, 2003
1:00pm**

**Masters Championship of Amateur
Brewing
MCAB V
February 7 & 8, 2003
Washington, DC
Presented by Brewers United for
Real Potables (BURP)**

**There will not be a regular BURP
meeting in the month of February**



Primary Fermentations

By Bill Ridgely, Fearless Leader

This is a bittersweet column for me as it'll be my last as your Fearless Leader. It's been great fun serving as club president the last two years. I've been fortunate to have such terrific people working with me to keep club programs and competitions on track and the treasury well stocked for future events. Putting activities together for the club's 20th anniversary in 2001 was a real highlight for me, and I hope you all enjoyed these special events as much as I did. In 2002, we had the largest number of entries ever for both the Spirit of Free Beer and Real Ale competitions. We also had our biggest MASHOUT ever, with over 200 people attending from all over the mid-Atlantic area. The club lost a few members during my tenure as President but gained an equal number of new ones, so we continued to be one of the largest homebrew clubs in the country.

I've been a member of the BURP Officer Corps for 12 years now, serving in various capacities as Newsletter Editor, Treasurer, Librarian, Membership Coordinator, and President. I've never had a year where I haven't enjoyed myself tremendously, and I've always considered BURP to be my true extended family. Even more important, without BURP, I never would have met the woman

who became my life companion. For that if for nothing else, I owe the club a lot.

I still plan on keeping active. The MCAB-V event in February remains at the top of my organizing schedule, and I'd like to stay involved in planning for the 2003 Spirit of Free Beer and MASHOUT events. I'd also like to organize a special educational event in 2003 focusing on indigenous beers of the world, possibly to be held this Spring. A lot of people have expressed interest in this, and I think it would be a lot of fun. After a year of R & R, I may even run again in 2004 for an officer post (but not Fearless Leader. Three times over 10 years is enough for me).

Wendy and I hope to find more time to brew beer in 2003. After all, this is the main reason for our being involved in this wonderful club and great hobby. We'll look forward to seeing you all at the monthly meetings and at peripheral events like BURP bike rides, pub crawls, campouts, and extended travels.

Now it's time to turn things over to a new Fearless Leader with some new ideas for making the club better than ever. I wish the new President good luck and good times in the upcoming year. Finally, I'd like to wish you all a happy and healthy 2003. I look forward to seeing you at the upcoming meetings. So long for now, and Cheers!



BURP Elections 2003

Vote in the BURP Elections 2003

It's time once again to vote for BURP officers for the upcoming year. There are two ways you may cast your vote for the candidate of your choice:

1) Vote online – Simply go to <http://burp.org/elections>, read the candidate statements, and then vote using the handy online ballot. You'll receive an e-mail notification that your vote has been registered and counted.

2) Vote at the Jan 11 BURP Meeting – There will be paper ballots at the January meeting along with a ballot box. Voting will take place during the first 2 hours of the meeting. After this time, votes will be tallied, and results will be combined with the results from the online ballots.

Election winners will be announced and introduced after the ballots have been tallied. All BURP members are encouraged to vote. Best of luck to all of those running for office in 2003.

BURP Elections 2003 **Candidates for Office**

Fearless Leader (President)

- Rick Garvin

Minister of Enlightenment

- Wendy Aaronson

Ministers of Culture

- Tom Cannon & Betsy Kepler (jointly)

Minister of History

- Pat & Janet Crowe (jointly)
- Tina Fox

Minister of Finance

- Kathy Koch

Minister of Propaganda

- Bob Kepler

Minister of Truth

- Christine Lewis

Ministers of the Web

- Jamie & Paul Langlie (jointly)

Mark Your Calendar for MCAB-V, Feb 7-8 2003

By Bill Ridgely

On February 7 and 8, 2003, BURP will host the 5th Annual Masters Championship of Amateur Brewing in Arlington, VA and Washington, DC.

MCAB is a national homebrew competition organized by volunteers committed to identifying and recognizing excellence and achievement among amateur brewers. The participants are winners of thirteen qualifying competitions held across the United States and Canada. Since MCAB qualifiers must have already displayed a high level of brewing skill, it is generally considered the World Series of home brewing.

MCAB is more than a competition, though. It's also a great educational and social event, and all activities but the competition itself will be open to everyone. There will be a special reception on Friday evening, Feb 7 sponsored by Hop Union. On Saturday afternoon, following the competition, a special program will be held at the world famous Brickskeller in Washington, holder of the Guinness World Record for the largest number of different beers sold in one establishment (over 1,000 brands). Bob Tupper, creator of the world-renowned Tupper's Hop Pocket Ale and Pils, will host the program. Bob will talk about the vision behind his products and how that vision was brought to reality. The program will also feature a roundtable discussion featuring other GABF-winning brewers from the Washington, DC area (all, of course, with samples of their beers for tasting).

Saturday night will feature a gala awards banquet followed by a social featuring more award-winning beers and brewers.

The total cost for the event, including all receptions, lunch and feature program at the Brickskeller, and Saturday banquet, is \$50 (a true bargain considering the high quality of the programs offered and the amount of beer and food to be provided).

Please visit the MCAB website at <http://burp.org/mcab5> for further info and a

registration form. Those without web access can contact MCAB organizer Bill Ridgely at 301-762-6523 or e-mail ridgely@burp.org for details. A registration form is also included below.

I look forward to seeing you at MCAB-V.

A Burns Afternoon

Since the January 11 BURP meeting is the closest one to Robbie Burns birthday, we will anticipate the actual date and have BURP's own Burns Afternoon at that meeting. Our resident Scots lassie Alison will supply the Haggis. The traditional accompaniments are neeps and tatties. Joyce (nee Graham) will supply the neeps (turnips to sassenachs, in twa colours). We would like a volunteer to bring tatties, mashed. Please call Joyce at (703) 830-3850 to volunteer.

The Address to a Haggis will be declaimed by Wee Geordie Chris (a translation will be available).

An essential element of the Burns celebration is the tasting of the Water of Life, **uisge beatha** in Gaelic, corrupted to *whiskey* by the English. So bring your favorite single malt and try a wee dram of every one else's.

For your information, this is Burns Address to a Haggis, with some translation of obscure Scots.

Address to a Haggis

Fair fa' your honest, sonsie face,	cheerful
Great chieftain o the puddin'-race!	
Aboon them a' ye tak your place,	above
Painch, tripe, or thairm:	paunch, guts
Weel are ye wordy of a grace	worthy
As lang's my arm.	

The groaning trencher there ye fill,	
Your hurdies like a distant hill,	buttocks
Your pin wad help to mend a mill	skewer
In time o need,	
While thro your pores the dews distil	
Like amber bead.	

His knife see rustic Labour dight,	wipe
An cut you up wi ready slight,	skill

Trenching your gushing entrails bright, [digging](#)
 Like onie ditch;
 And then, O what a glorious sight,
 Warm-reekin, rich!

Then, horn for horn, they stretch an strive:
 Deil tak the hindmost, on they drive, [well-swollen bellies, soon](#)
 Till a' their weel-swallow'd kytes belyve
 Are bent like drums; [burst](#)
 The auld Guidman, maist like to rive,
 'Bethankit' hums.

Is there that owre his French ragout, [sicken](#)
 Or olio that wad staw a sow,
 Or fricassee wad mak her spew [disgust](#)
 Wi perfect sconner,
 Looks down wi sneering, scornfu view
 On sic a dinner?

Poor devil! see him owre his trash, [weak, rush](#)
 As feckless as a wither'd rash,
 His spindle shank a guid whip-lash, [fist, nut](#)
 His nieve a nit:
 Thro bloody flood or field to dash,
 O how unfit!

But mark the Rustic, haggis-fed,
 The trembling earth resounds his tread, [choice](#)
 Clap in his walie nieve a blade,
 He'll make it whistle; [trim](#)
 An legs an arms, an heads will sned, [tops, thistle](#)
 Like taps o thrissle.

Ye Pow'rs, wha mak mankind your care,
 And dish them out their bill o fare, [watery](#)
 Auld Scotland wants nae skinking ware [splashes,](#)
 That jaups in luggies: [porringers](#)
 But, if ye wish her gratefu prayer,
 Gie her a Haggis!

Happy New Year

Peter & Joyce Long

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RYDler

Q: What does Santa prefer on his rounds?

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, January 1983

The election of BURP officers for 1983 took place at the January meeting. The winners were Ralph Semler (Pres), Phil Angerhofer (VP-Projects), Dave McColloch (VP-Programs), Dan McCoubrey (Secretary), and George Burgess (Treasurer). Annual dues of \$10 per person were also collected at the meeting (Those joining after January were prorated \$1 per month). As of January 1983, there were 26 dues paying members in the club. The highlight of the Jan meeting was a presentation by Joel Greenfeld (proprietor of Wine Craft in Randallstown) on his efforts to build Maryland's first brewpub in the Fells Point section of Baltimore. Joel's biggest hurdle was getting state laws changed to allow this new type of combined operation, and he was receiving a great deal of opposition from the liquor store lobby (**Note:** This effort never panned out, and Sisson's Restaurant in Baltimore eventually became the first true brewpub in the state).

10 Years Ago, January 1993

The tradition of holding BURP officer elections at the January meeting continued, with new officers Wendy Aaronson (Pres), Rick Garvin (Education), Tim Artz (Culture), Bruce Feist & Polly Goldman (Truth), Bill Ridgely (Propaganda), Larry Koch (Finance), and Dot Steller (Information) taking over for 1993. Outgoing Pres Jim Dorsch used his last column to recognize a year of accomplishments, including the first 12 BURP members to pass the BJCP exam after taking Rick Garvin's excellent preparatory class.

Tim Artz wrote about the first bulk grain buy he had coordinated for the club. In all, 2,200 pounds of DWC grain malt were purchased, weighed, and sold to club members at greatly reduced cost. The amount of work involved was phenomenal, however, and neither Tim nor any other club member ever attempted a mass buy of this scale again.

Finally, outgoing newsletter editor Erik Henschal got on his soapbox to make some suggestions to improve the club and its programs. A number of these (including adding an educational session to each meeting, formulating club bylaws, adopting AHA competition rules, and planning and conducting a nationally-sanctioned competition) eventually came to pass.

Editors' Corner

By Christine Lewis, Minister of Truth

Articles for the February issue of the BURP News are due by 5:00 P.M. on Wednesday, February 12. As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

If it was a Rodenbach Alexander, I could see why...

Texan Killed Friend Who Drank Last Cold Beer

Reuters, Friday, December 6, 2002

BANDERA, Texas - A jury on Thursday handed a life prison sentence to a Texas man who shot and killed a longtime friend he accused of drinking the last beer in his refrigerator.

Jurors deliberated for less than two hours before passing the sentence on Steven Brasher, 42, for the murder of Willie Lawson, 39, on Nov. 5 last year.

"There was only two beers left, so I took one, and I told Willie not to take my last beer," Brasher said in a taped statement that was played during the trial.

Testimony showed Brasher shot Lawson in the head with a pistol after the two began arguing over the missing beer. Brasher maintained the shooting was an accident.

BURP OFFICERS

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<i>Libeerian</i>	Wendy Schmidt	(703) 866-0752 schmidt@burp.org

The Kepler Kitchen

~ Holiday Recipe Review ~

Welcome back to another edition of The Kepler Kitchen - where everything tastes better with beer. The BURP Holiday Party once again proved that people who care enough to brew their own beer are also crafty enough to cook up wonderful dishes with beer.

Mister Pig appeared in several incarnations such as **Joyce Long's** Sam Adams basted pulled pork with spicy sauce, **Alison Skeel's** Hop Devil Smithfield Ham (21 pounds and cooked for 6 hours!), and **Wendy Aaronson's** scotch ale braised ham served with wit infused red cabbage kraut. **Bob and Betsy Kepler** brought their coriander-mustard seared pork loin sliced into a crock-pot of cherry stout sauce. However, the Piggy Prize goes to **Rick Garvin** for his Bauern Schmaus or "Farmers Plate" which featured bratwurst, knockwurst, frankfurter, bacon, his homemade linguica, and an onion sauerkraut with chopped apples cook in Calvados - a French distilled apple brandy.

Other meat dishes included **Steve Marler's** "Dark Horse Holiday Roast Beef" cooked with North Coast Brewing Co's Old Stock Ale, **Lynne Ragazzini and**

Doug Kruth's Dominion Lager beer braised brisket, **Polly Goldman's** Lamb, and **John Esparolini's** Victory Storm King beef stew.

Greens and vegetables are not always prominent at BURP meetings, and so it was a delight to sample **Janet Crowe's** Spicy Lemon Swiss Chard. The earthy flavors of chard and garlic were livened by a zesty zip of hot pepper, lemon, and light lager. Other 'sides' included the **AaronRidge** bock and onion cheese spread and **Deirdre Reid's** baked pasta with tomatoes, shiitake mushrooms and prosciutto. (Deirdre referred me to the recipe listed at

<http://www.epicurious.com/run/recipe/view?id=13344>).

Finishing of the evening were fantastic desserts. Among them were **Marler's** "Dark Horse Bread Pudding" made with Young's Double Chocolate Stout, and **Alan Hew's** "Scottish Tablet" which was kinda like a cross between toffee and fudge and had a generous amount of Scotch whisky. The "WOW Award" goes to **Holly Mattus** for her Buche de Noel or "Yule Log". Holly actually studied to make this dessert at L' Academie de Cuisine in Bethesda. Her homework paid off. The Buche de Noel made such a stunning centerpiece on the dessert table. The ornate Yule log was a rolled and fully decorated cake including buttercreams, coffee liqueur, marzipan holly leaves, and meringue truffle decorations. Bravo!

Many thanks go out to these cooks, and others not mentioned, who go above and beyond to contribute to the potluck table each month (you know who you are – or aren't!). Contributing food goes hand-in-hand-in-mouth with paying dues and sharing beer, and is an integral part of the club experience. Cheers and Bon Appetit!

Here are two of the recipes I collected from the Holiday Meeting.

Alan Hew's Scottish Tablet

5 # Cane Sugar
2/3 c. Unsalted Butter
2/3 c. Scotch Whisky
1 can Eagle Brand Condensed Milk

Combine all the ingredients in pot twice as large as the volume of ingredients (the simmering mix will expand). Turn the heat on medium-high. Keep stirring until the mixture comes to the boil. If you get brown caramel streaks, lower the heat a bit, and continue stirring. Once the mixture boils, set the heat on low and stir occasionally. Cook for about 20 minutes as the mixture starts slowly browning. Use a candy thermometer and simmer at 230 degrees until the moisture evaporates and the bubbles start to recede. The longer you cook the mixture the darker and stronger the flavor, so don't overdo it.

Pour the mixture into a buttered baking dish. Scrape out as much of the mixture as you can, as it will set in the pan to concrete hardness, and someone will just have to eat what's left in there. Once it has cooled you can cut it into blocks.

Janet Crowe's "Spicy Lemon Swiss Chard"

2 # Swiss Chard – rinsed and roughly chopped
2 tsp Crushed Red Pepper
Juice From Half a Lemon
4 Garlic Cloves - minced
¼ cup Light Lager

Wilt the chard in a hot Dutch oven. Add hot pepper and garlic and let the chard cook down. Add the beer and lemon. That's it!

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Answer to January RYDler:

A: In a poll of Realbeer.com readers, five out of six participants (83%) said they thought Santa prefers beer and chips. Milk and cookies received 9% of the votes and wine and cheese 6%. A Real Beer Media spokesperson acknowledged the results would likely be different at Milkandcookies.com.

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How to make Miller/Coors/Budweiser

By Ben Schwalb

- 1) Heat 6 gallons of water from your toilet to 152 degrees.
- 2) Dump 8 pounds of spent grains, 7 pounds of white rice, and 5 pounds of corn meal in there. Temperature will drop to about 140 degrees.
- 3) Mash for 3 hours.
- 4) Sparge with 8 more gallons of toilet water (a few flushes may be required).
- 5) Throw 2 ounces of spent hops into the collected runoff and heat to 128 degrees.
- 6) Dump hot "liquor" into large trash can, making sure to aerate/oxidize.
- 7) Let cool for a day. Leave lid off.
- 8) Hock a gob in there. Let bacteria ferment for a few weeks.
- 9) At high krauesen, relieve yourself in there. It doesn't matter if it's Number One or Number Two.
- 10) After fermentation, let wort drain through several coffee filters. It may take a few weeks.
- 11) At bottling time, use one and a half cups of corn sugar per 5 gallons (instead of the usual 3/4 cup). Put in clear bottles and let condition for 3 weeks under a sunlamp.
- 12) Chill to 32.001 degrees and drink.

The Buffalo Theory

by Cliff Clavin

I have not seen anyone explain this as well as Cliff Clavin, on "Cheers."

One afternoon at Cheers, Cliff Clavin was explaining the Buffalo Theory to his buddy Norm. and here's how he explained it.

"Well ya see, Norm, it's like this... A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole

group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells.

Excessive intake of alcohol, as we know, kills brain cells. But naturally it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. That's why you always feel smarter after a few beers."

MCAB Registration Form

Name: _____

Street: _____

City: _____

State: _____ Zip: _____ - _____

Phone: _____

E-Mail: _____

Send To: **MCAB**, 15 Harvard Ct, Rockville, MD 20850 (or bring to the January BURP meeting)