



# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

Check  
[burp.org](http://burp.org) for  
the latest in  
official  
information.

The church is near, but the road is icy. The bar is far away, but I  
will walk carefully --Russian proverb

Christine Lewis, Editor  
(301) 412-7317 & [christinel@msn.com](mailto:christinel@msn.com)

March 2003

328 Cool Breeze Court  
Pasadena, MD 21122



## WHAT'S BREWING



### March Meeting

Dan McCoubrey Memorial Stout  
Competition and Hop Buy  
Saturday, March 15, 2003  
1:00 O'clock  
Arlington, VA

Brickskeller/National Geographic Society  
– The Great Beers of Germany hosted  
by Michael Jackson  
March 19, 2003 at 7:00pm

### April Meeting

English & Scottish Strong Ale  
Competition  
Saturday, April 5, 2003  
1:00 O'clock  
Bethesda, MD

## Garvin's Grist

*By Rick Garvin, Fearless Leader*

It is February with March fast approaching and BURP has already had a busy 22<sup>nd</sup> year. We had our now traditional January meeting at **Joyce and Peter Long's** wonderful Clifton home. The weather was mild enough to spend some time outside. There was an excellent selection of homebrew and some special spirits. Thanks to all the BURPers who brought their prized single malt Scotches to toast the Haggis. Thanks to **Allison Skeel**, the Haggis Mistress, for procuring that fine warm-reekin glorious sight.

January brought our new officers and the departure of some long-serving officers. Thanks to **Bill Ridgely** for his marathon 12 years as an officer. I think he'll be back after a short rest. **Steve Marler** served another term as a BURP officer. Steve, is Minister of Culture more work than Fearless Leader? It looks that way to me. **Wendy Schmidt** and **Robert Stevens** served with distinction. And, very happily for me, **Wendy Aaronson**, sweet **Christine Lewis**, **Bob Kepler**, **Paul Langlie** and **Jamie Langlie** chose to serve another year. We also have some new/old faces. **Tom Cannon** and **Betsy Kepler** have stepped up as co-Ministers of Culture. **Janet and Pat Crowe** are the new Libeerians. The officer corps looks an awful like one of BURP's European beer hunting

trips. It is not too early to start thinking about stepping up to be an officer in 2004.

February was a big BURP month. BURP was already established as one of the leading homebrew clubs in the nation. The BURP MCAB team helped extend that reputation. **Bill Ridgely** and the MCAB team put on an excellent contest and conference. I had a ball and the BJCP and brewing notables that attended made a point to tell me that things came off extremely well. I was quite proud. I was very pleased that the BURP judges performed extremely well beside the Master judges. BURP's investment in beer judging continues to pay off. The BURP homebrews served at Friday's Congressional reception were impressive. This event was extremely hard and stressful work for the MCAB committee. The BURP MCAB team made it look easy! Makes me proud to be a BURPer.

Mmmm, beer. What is 2003 going to mean for BURP? What should we concentrate on? The BURPWorld retirement community is already well under way. More publicity and brand awareness? The club is already infamous on both sides of the Atlantic. It's common for a business traveler from the DC area to walk into a pub in London, Amsterdam, Brugge, Diksmuide, Dusseldorf or Bamberg and be asked, to their consternation, "Are you a BURPer?" Mmmm, beer. I think 2003 is a great year for us to concentrate on brewing more and better homebrew. MCAB was a big give-back to the homebrewing community. It's time to make some investments in BURP. Stay tuned for the Culture Club twins Tom and Betsy to talk about BURP paid shipping to contests. BURP will be giving ingredients to brewers for some fun contests like the Clone Competition. Equipment workshops, team brewing, hangover research, and brewing ancient beers are only a few of the ways that BURP will help you in your quest for more and better Free Beer this year.

March brings our annual Dan McCoubrey Memorial Stout competition at the March 15<sup>th</sup> meeting at the Beer residence (Mmmm, Beer). **Jen and Fio Beer** will be hosting us and WE WILL HAVE GOOD WEATHER (ask me about shoveling snow and basement floods!). Bring your bottled stout entries and some to share. If you think that your Stout is not up to the competition or it is getting a little old,

bring it anyways. Stout is a very forgiving style that tastes pretty good even when it is, ahem, not exactly perfect. **Jim Hanson** is our stew coordinator and we will be making Dan McCoubrey's Irish Stew again this year for everyone. Contact Jim ([james.hanson11@gte.net](mailto:james.hanson11@gte.net)) if you would like to participate. Please remember to bring more food than you eat, more beer than you drink, and leave the meeting sober.

Cheers, Rick

## Bulk Hop Buy at March Meeting

BURP will be conducting the annual bulk hop buy at the March meeting, thanks again to Bruce Bennett. Bruce has procured the following hops for sale:

US Cascade, US Centennial, US Mt. Hood, Saaz CZ, Hallertau GR, Perle GR, Tettnang GR, East Kent Golding UK, & Target UK.

If you have any questions, please contact Bruce at [bennet1b@ncr.disa.mil](mailto:bennet1b@ncr.disa.mil)

## In Appreciation - MCAB-V

*By Bill Ridgely, MCAB-V organizer*

I would like to take the opportunity to thank all of those BURPers who worked so hard and diligently to make the 5<sup>th</sup> Annual Masters Championship of Amateur Brewing such a resounding success.

First, the MCAB-V Planning Committee gets the lion's share of kudos. The commitment and team spirit showed by these folks was extraordinary. The Planning Committee members were:

**Wendy Aaronson** – Competition Breakfast and Souvenir Glasses Coordinator

**Andy Anderson and Tom Cannon** – Competition Coordinators

**Colleen Cannon** – Budget Coordinator

**Rob Hanson** – Graphic Designer

**Betsy Kepler** – Banquet and Licensing Coordinator

**Bob Kepler** – Website and Awards Designer

**Kathy Koch** – Steward Coordinator & BURP Treasurer

**Jamie Langlie** – Registration Package Coordinator

**Paul Langlie** – BURP Webmaster

**Steve Marler** – Awards, Reception and Co-Sponsor Coordinator

**Phil Sides** – AHA Liaison and Co-Sponsor Coordinator

Special thanks also go to **Dave & Becky Pyle** (on behalf of [Hop Union](#)) for hosting the Friday night reception on Capitol Hill. BURPer and Capitol City Brewing Co Brewmaster **Bill Madden** contributed in many ways, including sponsorship of two competition beer style categories, participation in the GABF brewer's roundtable at the [Brickskeller](#), and donation of beer to both the [Brickskeller](#) presentation and the awards banquet. Longtime BURPer **Jim Dorsch**, along with [Brewing News](#) publisher **Bill Metzger**, provided MCAB with a major financial sponsorship as well as individual sponsorships of six different competition beer styles.

BURP members who brewed beer for the Friday reception deserve special thanks. I received a lot of comments from out of town participants that the beers were some of the best they had tasted. I couldn't agree more.

Thanks also to the BURP judges and stewards who helped out with the competition. We couldn't have successfully judged the over 150 beers without you.

Finally, special thanks to all of you who attended the event. Without your support, MCAB-V would never have been a success. I am grateful to all who invested the time and money to help MCAB retain its title as the "World Series of Homebrewing."



## BURP EDUCATION UPDATE

*By Wendy Aaronson,  
Minister of Enlightenment*

**ENLIGHTENMENT VISION:** The theme for Enlightening our membership is "Back to Basics and Beyond". The objective is to get more people to get motivated to brew beer. My goal is to have an enlightenment topic at most meetings. Unlike previous years, it may not necessarily be a

commercial tasting. One of the objectives for the commercial tasting was to prepare and encourage novices to judge at BURP competitions. After a few years, I think we have covered this ground adequately for most of the styles. Now, I would like to prepare short demos and technical sessions to facilitate discussions among new and advanced brewers during the meetings. Some of the topics include yeast handling, indigenous beers, historical beers, making mead & cider, mashing, hops, and doctored beers. Tune in to the newsletter and web page for details.

I also want to continue the Brewer's Corner at meetings. I acknowledge that the membership has not taken advantage of this opportunity, but I think this is because our membership has not brewed enough (Hint, Hint!). There will also be an offline educational series every 2 months beginning in May. This will be an exciting in-depth exploration of ingredients, brewing processes, recipe formulation and a few classic beer styles. I want to make a better effort at pairing beginning brewers with more advanced brewers. Not only is it a learning experience, we all know it's more fun. As always, I am also very interested in your ideas. You can send me an e-mail at [aaronson@burp.org](mailto:aaronson@burp.org)

### **MARCH DEMONSTRATION: YEAST HANDLING**

Bill and I met a wonderful group of homebrewers when we attended a real ale festival in London this past December. One of the guys gave me a slant of the Hook Norton yeast that he prepared as stocking stuffers for the members in his club. He described the yeast as a true top cropper that has a subtle fruitiness and makes a wonderful bitter. Being a microbiologist, I'm not intimidated by slants and getting sufficient quantities to pitch into a 10 gallon batch. Now, I'm prepared to share my secrets with you. By the way, if you want some yeast to take home, please bring a container with less than 1 cup of wort. The demo will begin around 1:30 p.m. and last about 20 minutes.

**MARCH COMMERCIAL BEER TASTING:** Are you confused about the difference between a Dry Stout and a Foreign Extra Stout? Bill and I brought back from the U.S. Virgin Islands two commercial examples of a Foreign Extra Stout. About a half hour before the competition gets underway, we'll

crack open what we have and compare them to our best examples of a Dry Stout.

**BREWER'S CORNER:** Do you want objective feedback on your homebrewed beer, but it doesn't fit into the category that is being judged at the club competition? If so, then bring a bottle and your complete recipe (or at least have this information in your head), including process parameters such as mashing schedule and fermentation specifics to the meeting. A BJCP judge(s) will evaluate your beer with you, review your recipe, and discuss how to improve it.

## APRIL DEMONSTRATION: INDIGENOUS BEERS PART 1

The details are not entirely worked out, but we would like to kick off our adventures into brewing indigenous beers with the making of chicha, fermented corn beer of the Andes, and umqombothi, sorghum beer of Africa.



## STOUT!

*By your friendly co-Ministers of Culture  
Tom Cannon & Betsy Kepler*

Or kindly when his credit's out  
Surprise him with a pint of Stout

*Jonathan Swift from Journal to Stella*

In hindsight, Arthur Guinness's 50 pound investment in a yearly rental of a decrepit brewery at Saint James Gate in Dublin has to be considered business genius. But put yourself in his position. Beer had been brewed at the Saint James Gate location since 1670, but the state of Irish brewing in 1759 could best be described as dismal. The competition was the immensely popular Porter, which was being imported from Britain into Ireland at a reduced tax rate that the Irish brewers couldn't hope to contend with. In order to compete with Porter, Irish brewers had to use

cheaper ingredients, lower quality malts, and much reduced gravities, which tended to make the brown beers produced much less stable than the higher gravity Porter. Bottom line was that the beer being produced in Ireland and at the Saint James Gate Brewery could best be described as crap! So why would anybody consider investing half of an inheritance on a broken down brewery producing crap beer?

Was it luck or timing? Actually, both! Guinness's first idea, to save money of course, was to replace a percentage of the roasted malt in their beer, which was taxed, with roasted barley, which wasn't. Made sense financially, but what Arthur Guinness didn't know was how alkaline the water was in Dublin, which certainly didn't help the quality of the beer brewed there. And roasted barley, with a high acidity, acted as the perfect buffer for the alkaline water, producing a much smoother beer than had been previously produced. Then, in 1777, the Excise Duty on Irish beer was relaxed and Irish produced beer was able to compete equitably with the imported British Porter, and at that point, the Guinness Brewery with it's Extra Stout Porter was on it's way. Arthur Guinness, always the entrepreneur, had been developing an export system for his beer and by 1799, was only brewing his Stout Porter and was exporting a great deal of it (Ireland at the time was much more of a whisky drinking nation, so, in order to remain profitable, Guinness had to develop other markets for his beer). At the time of Arthur Guinness's death in 1803 there were records of sales to the Caribbean of Guinness West Indies Porter, a higher strength version of the Stout sold in Ireland. The beer was brewed to a higher original gravity to withstand the rigors of excessive travel and became the precursor of Foreign Style Stout.

Meanwhile, across the Irish Sea over in Britain, the popularity of Guinness's Stout led to breweries emulating the style. In typical frugal English fashion, however, the brewers there used sugars, which were cheaper than malt, and, in particular, milk sugars in their beer, resulting in a less attenuated, sweeter stout. Whitbread began brewing Mackeson Milk Stout in 1907. Earlier, in the 1780's, the Anchor Brewery in South London began exporting their Porter to the Baltic. Again, in

order to withstand the time and distance, and remain palatable, the Anchor Brewery used a similar technique to the IPA's exported to the Far East. Their porter (and later stout) was hopped up considerably as well as brewed to a much higher gravity, resulting in the first Imperial Stouts.

Enough History...Here are some specifics on the styles.

## Category 16 STOUT

### 16A. Dry Stout

**Aroma:** Coffee-like roasted barley and roasted malt aromas are prominent. Esters low to medium. Diacetyl moderate to none. Hop aroma low to none.

**Appearance:** Deep garnet to black in color. Clarity is irrelevant in such a dark beer. A thick, creamy, long-lasting head is characteristic.

**Flavor:** Moderate acidity/sourness and sharpness from roasted grains, and medium to high hop bitterness, provide a dry finish. Balancing factors may include some creaminess, moderate to low fruitiness, and medium to no diacetyl.

**Mouthfeel:** Medium-light to medium body, with a creamy character. Low to moderate carbonation.

**Overall Impression:** A very dark, roasty, bitter, creamy ale.

**Ingredients:** The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add a creaminess. A small percentage of soured beer is sometimes added for complexity. Water should have high carbonate hardness.

**Vital Statistics:**

OG: 1.035-1.050

IBUs: 30-50 FG: 1.007-1.011

SRM: 35+ ABV: 3.2-5.5%

**Commercial Examples:** Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout.

### 16B. Sweet Stout

**Aroma:** Mild roasted grain aromas. Fruitiness can be low to high. Diacetyl medium to none. Hop aroma low to none.

**Appearance:** Very dark amber to black in color, which makes clarity essentially unimportant. Creamy head.

**Flavor:** Dark roasted grains and malts dominate the flavor as in dry stout, though there is medium to high sweetness. Hopping is moderate and tends to be lower than in dry stout, emphasizing the malt sweetness.

**Mouthfeel:** Full-bodied and creamy. Carbonation low to moderate.

**Overall Impression:** A very dark, sweet, full-bodied, slightly roasty ale.

**Ingredients:** Lactose is sometimes added to provide additional residual sweetness. High carbonate water is all but essential.

**Vital Statistics:**

OG: 1.035-1.066

IBUs: 20-40 FG: 1.010-1.022

SRM: 35+ ABV: 3-5.6%

**Commercial Examples:** Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

### 16C. Oatmeal Stout

**Aroma:** Mild roasted grain aromas. Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

**Appearance:** Black in color. Thick creamy head. Dark color will likely obscure any clarity.

**Flavor:** Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium hop bitterness with the balance toward malt. Diacetyl low to medium. May have a slight nuttiness.

Mouthfeel: Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

Overall Impression: A very dark, full-bodied, roasty, malty ale.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for bitterness only. Ale yeast. Water source should have some carbonate hardness.

Vital Statistics:

OG: 1.035-1.060  
IBUs: 20-50 FG: 1.010-1.018  
SRM: 35+ ABV: 3.3-6.0%

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

#### 16D. Foreign Extra Stout

Aroma: Roasted grain aromas prominent. Fruitiness medium to high. Diacetyl low to medium. Hop aroma low to none. Occasionally has the aroma of alcohol.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color.

Flavor: Can range from sweet to dry, with roasted grain character obvious but not sharp. Fruitiness can be low to high, diacetyl medium to none. Hop bitterness can be medium to high.

Mouthfeel: Medium full body, creamy character. May give a warming impression.

Overall Impression: A very dark, moderately sweet, strong, roasty ale.

Ingredients: Pale and dark roasted malts and grains. Hops for bitterness. Ale yeast.

Vital Statistics:

OG: 1.050-1.075  
IBUs: 35-70 FG: 1.010-1.017  
SRM: 35+ ABV: 5-7.5%

Commercial Examples: ABC Stout, Guinness Foreign Extra Stout (bottled).

#### And, some recipes for award winning Stout!

Classic Dry Stout from **Andy Anderson**, 1st Place in 2002 SoFB  
Recipe for 5 gallons, and assumes mash efficiency of 25 pt/lb/gal

OG = 1.047  
FG = 1.011

Bitterness = 40 IBU

Grist:

7 lb Pale Ale malt  
1 lb Roasted Barley  
1.5 lb Flaked Barley

Hops:

2 oz of 6.0% AA hops at 60 minutes. (The variety does not matter too much, as no aroma qualities will remain after 60' of boiling.)

Yeast:

Any English Ale strain works reasonably well. If you feel you must use an Irish strain, the Wyeast Irish may work a little better than the White Labs version for dry stouts.

Mash the 9.5 lb of grain, along with 4 grams of CaCO<sub>3</sub>, at 148 F for 1.5 hours. (The 4 grams of chalk, combined with 5 gal of Alexandria tap water, increases the calcium and carbonate ions up to Dublin levels.) Sparge, and collect 6 gallons of wort. Boil for 1/2 hour, then add all the hops. Continue to boil for another 60 minutes. Cool quickly, then add yeast and ferment at 68 for 10 days. Rack, and let settle for another week before kegging or bottling. If bottling, use the standard 2/3 cup of sugar. If kegging, carbonate to 2.2 vol CO<sub>2</sub>.

Oatmeal Stout From **Chris "Pacman" Ingermann**, this years MCAB Stout Winner

Batch Size: 12 Gallons

14 # Munton's Maris Otter Pale Malt

4 # Flaked Oats  
 1.5# Honey Malt  
 1 # Cara-Pils Dextrin Malt  
 0.44 # Chocolate Malt  
 0.56 # Carafa  
 1 # Special B Malt  
 0.75 # Roasted Barley  
 0.5 # Black Barley Malt

Mashed at 154 Degrees F for 90 minutes. Mashout at 168 Degrees F.

3 oz East Kent Goldings Hops for 60 minutes  
 0.5 oz Fuggles Hops for 5 minutes

White Labs WLP028 Edinburgh Ale Yeast

OG: 1.063  
 FG: 1.018

## This Month's Club Competition... The prestigious (and annual) Dan McCoubry Stout Competition

Entries in style category 16 (Classic Dry Stout, Sweet Stout, Oatmeal Stout, and Foreign Extra Stout) accepted. Note: Imperial Stout will not be accepted at this competition. Two bottles per entry accepted until 2:00 on the day of the meeting. If you cannot be at the meeting and still would like to enter a beer, contact your friendly co-Ministers of Culture and we can arrange a pick up or drop off.

Also, we are accepting entries for the AHA Club Only **Brown Ale** competition. If you would like to have a brown ale considered for this competition, please bring a bottle to the March meeting and we will judge it off line. You will also be required to have an additional 3 bottles to enter the AHA competition. If your beer is selected to be moved on, we will contact you to pick up the remaining bottles and BURP will pay to ship your entry to the competition site.

### Announcing the BURP Club Competition Schedule 2003 (and slightly beyond!)

**March** Dan McCoubrey Stout Competition (Category 16) plus offline Brown Ale Competition (Category 10)

**April** English and Scottish Strong Ales (Category 11)

**May** Chili Competition Invitational (Format TBD)

**June** Clone Beer Competition (Format and style TBD)

**July** European Light Lager (Category 2)

**August** Wheat Beer (Categories 17, 3B, and 19B)

**September** BURP Oktoberfest German Beer Celebration (Format TBD)

**October** Specialty, Experimental/Historic (Category 24) AKA "Weird Beer"

**November** The Seventh Annual BURP Real Ale Competition

**December** Holiday Beers

## Announcing the 2003 BURP Brewer of the Year (BOY) Award

Once again, BURP will be holding a Brewer of the Year competition. The qualifying events will be the **JUDGED** (with scores sheets and qualified judges) club competitions, Spirit of Free Beer, and other events as designated by the BOY coordinator, **Steve Marler**. We've already kicked off this years competition with the Pale Ale contest at the January meeting and this years BURP MCAB winners. The next qualifying competition will be the club stout competition. So get those beers in, and let's depose last years co-winners, **Andy Anderson** and **Keith Chamberlain!**

## MCAB Contest Results

*By Andy Anderson*

The 5th annual Masters Championship of Amateur Brewing (MCAB) was hosted by BURP in early February. To have a beer eligible for the contest required winning one of the Qualifying Events from

2002 (BURP's SoFB was one of the QE's). We had 150 entries sent to us from all over the US and Canada. Judging these beers were 45 judges, including 4 BJCP Grand Master judges, along with the assistance of 13 stewards.

The BOS winner was **John Doherty** of Boston, MA with an eisbock. BURP was fortunate and had nine winners in the contest. Winners included **Ralph Davis** who won the European Dark Lager category and **Mike McGuire** who won the Porter category. **Bob & Betsy Kepler** took 2nd in European Pale Lager, **Robert Finkelstein** won 2nd in Scottish Ales, and **Keith Chamberlin** also finished 2<sup>nd</sup> in IPA. However, the biggest winners were **Ed Bielaus** & **Mark Polnasek** who won 2nd in English Ale, 2nd in Porter, 3rd in German Ales, & 3rd in Belgian Specialty. Congratulations to all the BURP winners.

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## **RYDler**

Q: Know how much of your brew cost is TAXES ?

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## **BURP 10 and 20 Years Ago**

*Compiled By Bill Ridgely*

### **20 Years Ago, February - March 1983**

In February, BURPer **Bob Frank** attended (and served as a judge at) the Home Wine & Beer Trade Association conference & competition in Memphis, TN. There were 9 beer style categories in the competition – American Light Beer, Full-Bodied Light Lager, Dark Lager, Pale Ale, Brown Ale, Sweet Stout, Dry Stout, Porter, and Barleywine. The February BURP meeting was hosted by **Ralph Bucca** and featured a commercial beer tasting. Secretary Dan McCoubrey reported that "as was to be expected, our expert beer drinkers were unable to discern among the brands. Of course, they are used to drinking much better stuff – their own homebrew".

In March, the first BURP t-shirts arrived. Cost of each shirt was \$5.25 plus a bottle of homebrew (because "the designer likes our beer"). There was no official club meeting in March.

### **10 Years Ago, February - March 1993**

The new BURP administration took office in February. Incoming newsletter editors **Bruce Feist** & **Polly Goldman** encouraged electronic submission of articles via their own Enlightened BBS (text format preferred). Bruce and fellow bulletin board enthusiast **John Decarlo** explained the ins and outs of modern electronic communication in an article in the February newsletter. New President **Wendy Aaronson** outlined her ambitious plans for the year, including BURP's 1<sup>st</sup> AHA-sanctioned competition (to be named "The Spirit of Free Beer") and a BURP-hosted homebrewer's conference to be held in either late Fall or early Winter (theme to be determined).

Also in the Feb newsletter, Flying Foamhead (and Air Force Two navigator) **Dave Smith** told an entertaining story about attempting to explain what a microbrewery was to VP Dan Quayle, and Bill & Wendy put out a call for volunteers to help them with their research project on the indigenous beers of the Andes and the Himalayas. The call was for "individuals, especially women, who can chew corn balls". The now legendary "Women of BURP Cornball Chewing Project" took place at Wendy's house on Feb 25. **Polly Goldman** later reported that the comment most often heard was "I'll chew, I'll spit, but I won't drink the stuff". She also mentioned that **John Gardiner** volunteered to participate because he evidently misheard that Wendy and Bill were "looking for cornballs".

In March, results of the annual Dan McCoubrey Memorial Stout Competition were announced. Twenty-five stouts had been entered into the competition at the Feb meeting. **Erik Henchal** took both 1<sup>st</sup> and 2<sup>nd</sup> place, but the surprise hit was **John Esparolini's** Oyster Stout, with an oyster in each bottle. Suggestions from BURP members for John's next beer included Snail Pale Ale and Frog Framboise.



## Foamy Thoughts

*Libeerians – Janet & Pat Crowe*

Translation of the **Bavarian Pledge of Purity** – *das Reinheitsgebot*

We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

From Michaelmas to Georgi, the price for one Mass [Bavarian Liter] or one Kopf [Bowl-shaped container for fluids, not quite one Mass], is not to exceed one Pfenning Munich value, and From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller [Heller usually one-half Pfenning].

If this is not adhered to, the punishment stated below shall be administered. Should any person brew, or otherwise have, other beer than March beer, it is to be sold any higher than one Pfenning per Mass.

Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court Authorities' confiscating such barrels of beer, without fail.

Should, however, an Innkeeper in the country, city or markets buy two or three pails of beer [containing 60 Mass] and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass or the Kopf, than mentioned above. Furthermore, should there arise a scarcity and subsequent price increase of the barley (also considering that the times of harvest differ, due to the location), We the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned.

Interested in the history of beer and beer making? Come and checkout the BURP Library of books on beer history. Additionally, March brings St. Patrick's Day and possibly the consumption of many pints of Stout. The BURP library has many books with great recipes and ideas for making the perfect stout. Why not browse the selection? Heads-up - Look for a new Web based checkout form coming soon!

## A note about BURP Membership

*By Bob Kepler*

For me the office of Mem-Beer-Sip Chairman has been a low-key one. Most members only hear from me as they initially inquire into joining the club, and then once a year thereafter as I bug them to renew their membership. But there is plenty of work I do behind the scenes in updating the database, sending out notices, collecting dues, laminating membership cards, and printing out updated directories, etc. I'm coming up for air just long enough to present a status report on the membership and to give a few thoughts on growing the membership.

A quick look at the books shows that we currently have 258 members in the club. 49 are Joint memberships, meaning that about 100 members are partnered up in their brewing hobby. Additionally, 16 of our memberships are of "Honorary" status. These people are from the homebrew industry and professional brewing community who reach out to help support BURP throughout the year. These include the likes of **Bill Madden** from Capitol City Brewing Company, **Jerry Bailey** from Old Dominion, and **Dave Alexander** from the Brickskeller.

It's amazing that the membership tally fluctuates very little as months go by. Typically I get 10 to 15 email inquiries a month about joining the club. We get 4 or 5 people to join each month. Some months more, some months less. Then every few months I go back through the books to delete those folks who haven't responded to my second renewal notice. For those interested in trends, however slight, BURP has been gradually shrinking in ranks over the past few years from a height of over 300 members. This is a lead-in to my next topic: What's next for BURP's membership?

My first meeting in July 1997 featured "All the Crabs You Can Eat" and "Drink Your Weight In Beer" - all for a meager fee of \$15 in dues. It was too good to pass up. Then the next month was MASHOUT, followed the next month by an Oktoberfest tasting seminar and a swim in Lake Barcroft. I stayed with the club. It was a no brainer.

And I think that is the beauty of this club. Once people see what we have to offer they feel compelled to stay, to learn, to contribute, to make friends, to brew. But how do we get new blood to come out and join the club in the first place? Currently, the school of thought is that new members should find us. Only the committed, the truly interested and the die-hard brewers who seek us out will be shown the in-door. They are the ones who have the spirit to contribute and to share and learn. They find us as you did: flyers in homebrew shops, in online homebrew forums, through a brewing buddy, or a web search on homebrewing in Washington D.C. Do we need to go out and find them instead? Do we need to be more pro-active in recruiting? Do we even need more members? All profusely debatable.

In taking this office last year, I stood on planks that promised more on maintaining the database and less on growing the membership. But I've given the latter some thought. Why is it that BURP would need more members? It isn't the numbers, but rather the quality of our membership. As one of the premier homebrew clubs in the world, our best and brightest people volunteer to produce top-notch productions several times a year such as teaching BJCP classes, planning for Spirit of Free Beer/Belgium, MASHOUT, and the Masters Championship of Amateur Brewing. These events take a great deal of time and effort to launch. It would be wonderful to see new faces and new talent join in and bring with them a refreshing gung-ho spirit. I'm going to make a point of inviting the new members to participate on the organizing committees. This is my one argument for increased membership. The more people we have in the club, the greater the pool of creative energy to draw from.

On this, and on any other related topics, I invite your insight and opinion. Please contact me with any concerns or ideas you have. Cheers.

## Editors' Corner

By Christine Lewis, Minister of Truth

### **Articles for the April issue of the *BURP News* are due by 5:00 P.M. on Monday, March 24.**

As always, all subjects related to brewing, recipes, and travel logs are welcome. April Fools articles are requested for the next newsletter. Meeting reports are also appreciated.

Electronic notification of the monthly newsletter has been in place for the last year. A number of the member's email addresses are outdated or have bounced back. If you need to update your email address or would like to receive snail mail delivery of your newsletter, please contact me at [christinel@msn.com](mailto:christinel@msn.com) or Bob Kepler at [kepler@burp.org](mailto:kepler@burp.org).

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## BURP OFFICERS

Office	Officer	Phone/E-mail
<b><i>Fearless Leader</i></b>	Rick Garvin	(703) 629-4671 <a href="mailto:rgarvin@adrenaline.com">rgarvin@adrenaline.com</a>
<b><i>Minister of Enlightenment</i></b>	Wendy Aaronson	(301) 762-6523 <a href="mailto:aaronson@burp.org">aaronson@burp.org</a>
<b><i>Co-Ministers of Culture</i></b>	Tom Cannon Betsy Kepler	(703) 204-2256 <a href="mailto:cannontr@navsea.navy.mil">cannontr@navsea.navy.mil</a> (703) 218-3776 <a href="mailto:bkepler@congressionalfcu.org">bkepler@congressionalfcu.org</a>
<b><i>Minister of Truth</i></b>	Christine Lewis	(301) 412-7317 <a href="mailto:christinel@msn.com">christinel@msn.com</a>
<b><i>Minister of Propaganda</i></b>	Bob Kepler	(703) 218-3776 <a href="mailto:kepler@burp.org">kepler@burp.org</a>
<b><i>Minister of Prosperity</i></b>	Kathy Koch	(703) 256-4285 <a href="mailto:kdkoch@erols.com">kdkoch@erols.com</a>
<b><i>Minister of the Web</i></b>	Jamie Langlie Paul Langlie	(301) 933-3081 <a href="mailto:langlie@burp.org">langlie@burp.org</a>
<b><i>Libeerian</i></b>	Pat Crowe Janet Crowe	(703) 425-8931 <a href="mailto:crowepj@navsea.navy.mil">crowepj@navsea.navy.mil</a> <a href="mailto:jcrowe@email.usps.gov">jcrowe@email.usps.gov</a>

# Notes from the Minister of Prosperity

By Kathy Koch

BURP income and expenses since December 31, 2002 (MCAB report is not complete as of publication date. A separate MCAB report should be available at the March meeting. Tentative results indicate a slightly positive outcome).

### Income

Dues	\$500.00
Jan. Raffle	<u>\$219.00</u>
Total	\$719.00

### Expenses

Dec. Meeting	\$100.00
Newsletters	\$ 60.15
Laminator	\$163.88
Final Mashout Bills	\$589.44
Raffle Prizes	<u>\$250.00</u>
Total	\$1163.47



## The Kepler Kitchen

~ Beer, Scallion & Cheese Quick Bread ~

Welcome back to another edition of The Kepler Kitchen - where everything tastes better with beer. A good "go-with" for soups and stews is a savory chunk of bread. This recipe is quick to make since it rises with baking powder and soda instead of yeast. You can cook this mixture up in muffin tins or in a loaf pan, your choice. Either way, the test for doneness is inserting a toothpick into the center and all the way to the bottom. It should come out clean.

Preheat the oven to 400F, and grease up a loaf pan or muffin tins.

Mix thoroughly the dry ingredients in a bowl:

- 1 cup whole wheat flour
- 1 cup all purpose flour
- ½ cup rolled oats (or ½ cup spent grain)
- ½ cup finely diced cheddar or jack cheese
- ¼ cup sliced scallions

- 2 Tbsp sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt

Add:

1 bottle (12 oz) light or amber beer, cold or warm, but not flat

Using a rubber spatula gently fold until the dry ingredients are barely moistened. There will be lumps (just like making pancakes), but that is okay. Too much mixing will produce tough, rubbery results.

Scrape the batter into the pan and spread evenly. Bake for about 25 minutes (muffins) up to 40 minutes (loaf) until a toothpick in the center comes out clean. Let the pan cool for about 10 minutes before attempting to unmold it from the pan.

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## Answer to March RYDler:

On average, 44% of your brew \$ is taxes! Many states looking for ways to make up for shrinking tax revenues because of the slumping economy have cast an eye toward "sin taxes" on alcohol and tobacco. As many as 30 states are reported considering action, and several have initiatives in the pipeline. Proposed increases have been introduced recently in Montana, New Mexico, Maryland and Washington. If passed, the Washington measure would raise the beer tax by almost 500% and boost the cost of a six-pack by a dollar. In Wyoming, which has the lowest beer tax in the nation at 2 cents per gallon, a proposed increase died in committee. In case you were wondering, Missouri's beer tax is second lowest at 6 cents a gallon. Hawaii's is the highest at 93 cents a gallon.

And, that is just the STATE share!

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