



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

Check
burp.org for
the latest in
official
information.

"You don't know a damn thing about a man
until you've gotten stinking drunk with him."
—Charles Russell

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June 2003

328 Cool Breeze Court
Pasadena, MD 21122



Garvin's Grist

By Rick Garvin, Fearless Leader

June Meeting
Whirlwind Wit Clone Beer Competition
SUNDAY, June 29, 2003
1:00 O'clock
Darnestown, MD

July Meeting
European Light Lager Competition
Saturday, July 19, 2003
1:00 O'clock
Nokesville, VA
Bring your bathing suit!!

MASHOUT
Wheat Beer Competition
August 22, 23 & 24, 2003
Popenoe Mountain

It has been a longer than normal gap between BURP meetings and newsletters. But, it was a busy time. We had the BURP chili competition, Spirit of Free Beer and Memorial Day. I added Ana's 6th birthday party and a Girl Scout campout. I'm ready for a BURP meeting.

The BURP meeting at **Christina Wren's** and **Dan Allers'** house was awesome. Just as I predicted, we had sunshine and blue skies... as we packed up. Thanks to everyone who brought the big canopies!! And to **Christina** and **Dan** who put up with our wet feet in their beautiful home. We were cooking chili under cover and the competition, as always, was fierce. We had an extra reason this year (as though the hyper-competitive BURP chili chefs needed extra incentive). **Jim** and **Fred Parker** from Hard Times Café sponsored the cook-off for the 18th year in a row and invited the top three placers to a regional chili cook-off - the September 20th Hard Times Chili Cook-off in Old Town Alexandria. Congratulations to the 2003 BURP chili cook-off winners:

- **First Place** – Rub Me With Oil Chili - Christian Parker
- **Second Place** – Team Jackalope – Tom Cannon, Steve Marler and Janet & Pat Crowe

- **Third Place** – Team Spincter – Christine Lewis & Rick Garvin
- **Hottest** – Team Temptation - Dona & Woody Lee, Bill Madden & Beth Fox, Karen & Mark Korabik

The chilies were very diverse and tasty this year. **Christian's** had a notable complex sweetness that balanced the heat that he explained came from tropical fruit. The hottest winner, Temptation chili, contained rattlesnake. But, it was more notable for its flavor range – it had sweet spots and hot spots. Team Jackalope provided a wonderfully tasty traditional chili that is one of my favorites every year. **Christine** and I stuck with our traditional bean-free bowl of red with one extra touch – shredded barbecue pork shoulder. We gave up going for hottest for the fourth year running – going for a placing chili. But, no compromises were made in the first place chili beer!!

We had a great group of beers lined up to go with chili. It was interesting to taste the sweeter styles, like Weizen, next to the chilies. They came off intensely sweet. The first place beer, brewed again by popular demand, was quite bitter and dry. It did much better in this contest than at the SoFB. The Maryland team made a great milkshake Weizen and the Roofwater Bitter went right down the spout. Congratulations to the winners:

- **First Place** – Frankische Kellerbier – Kathy Koch, Christine Lewis and Rick Garvin
- **Second Place** – Bavarian Weizen – Wendy Aaronson, Bill Ridgely and Keith Chamberlin
- **Third Place** – Roofwater Bitter – Bob Stafford (New Guy Bob), Betsy Kepler and Bob Kepler

I had the pleasure of judging at the Spirit of Free Beer. **Jerry Bailey** and Old Dominion were our hosts again this year. They were hosts the first year and have stepped up many times in the past. They are great hosts and quite tolerant of us. As one of the originators of the competition (ask me why we call our contests “Spirit of ...”) it is with great pride that I sit and drink while our experienced team pulls off a seamless contest. It looks easy because the Kulture Koordinators pull together a great hard working team and do most of the work ahead of time. An approach honed by years of evolution.

Lots of good stuff coming up. **Ken, Sara** and **Victoria Graham** have invited us to their house Sunday (yes, Sunday!!!) June 29th for our next BURP meeting. We will have the clone beer competition – this year's commercial paradigm is Victory Whirlwind Wit. I'm counting on warm weather and coriander breath! Chez Graham is very shaded in the back yard and has a great space. Bring your chairs and enjoy the shade! We are heading West in July to the country estate of **Bruce Bennett and Nancy Cosier**. Put July 19th on your calendar now – the newsletter only has three weeks to get to you after the June 29th meeting. It will be a double issue and cover MASHOUT as well. Bring your bathing suit and your European Light Lagers for the competition. Last year this was one of my favorite meetings – 98 degrees in the sun and 82 degrees in the pool. Bring a plastic cup!!! Remember to toast your hard working BURP volunteers and officers. Remember who writes the checks, organizes the competitions, brings great food to every meeting, and makes us FREE BEER!

Cheers, Rick



Betsy and Tom's Kulture Korner

Free Beer!!! Yes, that's right. **Those of you who took home the leftover Spirit of Free Beer entries should bring them (cold) to the next meeting** to share around. After all, that is the spirit of Free Beer!

May 17, 2003 was BURP's 11th annual Spirit of Free Beer competition. We'd like to express our appreciation to everyone in the club who supported the competition by entering a beer (or beers.) Despite receiving fewer entries this year than last year (235 vs 402), SoFB was still a successful event. I heard from more than one judge, especially the out-of-towners, that this was one of

the best organized and relaxed competitions they had ever participated in. Many thanks go to those who worked hard to make the competition a success. We would especially like to thank the guys who helped us process and organize all the entries on the Sunday, May 11: **Bob Kepler**, **Peter Long** and **Mike McGuire**. Next, a thanks goes to all the judges and stewards (they're listed below.) We also want to send out kudos and thanks out to our crack team of SoFB Organizers: **Dan Fapp** who coordinated all the facilities (tables, chairs, table cloths, port-o-lets, etc.), **Wendy Aaronson** for breakfast (as always, well done! Betsy loved the fruit, Tom loved the donuts!), **Christian Parker** for lunch (and thanks also to German Gourmet for supplying most of the tasty food), **Andy Anderson** for Judge Coordinator, sweet **Christine Lewis** for Steward Coordinator, **Steve Marler** for Prize Coordinator, the **Langlies** for the online registration and maintaining the website, and the prodigal **Stacey Gow** for so generously helping us stuff score sheets into envelopes. Lastly, we also want to express our appreciation to **Jerry Bailey** of Old Dominion Brewing Co for hosting us and to our many sponsors for providing prizes (the list of sponsors can be found at:
<http://www.burp.org/events/sofb/2003/sponsors.asp>

And now, the Winners:

American & European Light Lager:

1st Place: Mark Hogenmiller, Bohemian Pilsner, Burke, VA

2nd Place: Edward Bielaus & Mark Polnasek, Dortmunder Export, Rockville, MD

3rd Place: Michael Robinson, Muenchner Helles, Nottingham, NH

Light & Scottish Ales:

1st Place: Jeffrey Oberlin, Blond Ale, Friendswood, TX

2nd Place: Robert Finkelstein, Heavy 70/-, Reston, VA

3rd Place: Andy Anderson & Christine Lewis, Export 80/-, Alexandria, VA

Bitter & English Pale Ales:

1st Place: Jack Mowbray, Special or Best Bitter, West Friendship, MD

2nd Place: Steve Marler, Ordinary Bitter, Arlington, VA

3rd Place: Mark Hogenmiller, Special or Best Bitter, Burke, VA

American Pale Ale:

1st Place: Jeffrey Oberlin, American Pale, Friendswood, TX

2nd Place: Andy Anderson, American Pale, Alexandria, VA

3rd Place: Keith Chamberlin, American Pale, Riverdale, MD

IPA:

1st Place: Wendy Aaronson & Bill Ridgley, Rockville, MD

2nd Place: Keith Chamberlin, Riverdale, MD

3rd Place: Jeffrey Oberlin, Friendswood, TX

Koelsch & Altbier:

1st Place: Edward Bielaus & Mark Polnasek, Koelsch, Rockville, MD

2nd Place: Mark Hogenmiller, Altbier, Burke, VA

3rd Place: Pete Ryba & Paul Kensler, Koelsch, Washington Grove, MD

European Amber & Dark Lager:

1st Place: Andy Anderson, Schwarzbier, Alexandria, VA

2nd Place: Edward Bielaus & Mark Polnasek, Oktoberfest/Maerzen, Rockville, MD

3rd Place: Steve Marler, Oktoberfest/Maerzen, Arlington, VA

Brown Ale:

1st Place: Bob Beard, Mild, Miami, FL

2nd Place: Keith Shelton, Northern English Brown, Chesterfield, VA

3rd Place: Rob Hanson & Lee Hanson, American Brown, Cheverly, MD

English & Scottish Strong Ales:

1st Place: Wendy Aaronson & Bill Ridgley, Wee Heavy, Rockville, MD

2nd Place: Andy Anderson, Wee Heavy, Alexandria, VA

3rd Place: Andy Anderson, Old Ale, Alexandria, VA

Barley Wine & Imperial Stout:

1st Place: Mike McGuire, Russian Imperial Stout, Vienna, VA

2nd Place: Mel Thompson, American-Style, Gaithersburg, MD

3rd Place: Andy Anderson, English-Style Barleywine, Alexandria, VA

Bock:

1st Place: Michael Robinson, Traditional Bock, Nottingham, NH

2nd Place: Bob Maher, Doppelbock, Falls Church, VA

3rd Place: Mel Thompson, Traditional Bock, Gaithersburg, VA

Porter:

1st Place: Mark Hogenmiller, Brown Porter, Burke, VA

2nd Place: Mike McGuire, Brown Porter, Vienna, VA

3rd Place: Andy Anderson, Brown Porter, Alexandria, VA

Stout:

1st Place: Jason Russ, Sweet Stout, Fairfax, VA

2nd Place: Bud Hensgen, Oatmeal Stout, Arlington, VA

3rd Place: Mike Heniff, Dry Stout, Pearland, TX

Wheat Beer:

1st Place: Pat & Janet Crowe & Andy Anderson, Bavarian Weizen, Annandale, VA

2nd Place: Tom & Colleen Cannon, Bud Hensgen, Dan Allers & Christina Wren, Bavarian Weizen, Fairfax, VA

3rd Place: Tom & Colleen Cannon, Bud Hensgen, Dan Allers & Christina Wren, Bavarian Weizen, Fairfax, VA

Strong Belgian Ale:

1st Place: Bob & Betsy Kepler, Dubbel, Fairfax, VA

2nd Place: Melanie & Jim Hoff, Tripel, Falls Church, VA

3rd Place: Bill Schroeder, Strong Golden Golden Ale, Rockville, MD

Belgian, French, Lambic, & Sour Ale:

1st Place: Steve Gale, Flanders Red Ale, Landing, NJ

2nd Place: Scott Wilson, Witbier, Paxinos, PA

3rd Place: Dave & Becky Pyle, Gueuze, Springfield, VA

Specialty Beers, Mead & Cider:

1st Place: Rob Hanson, Cider, Cherverly, MD

2nd Place: Andy Anderson, Habanero Helles, Alexandria, VA

3rd Place: Robert Stevens, Black Pepper Stout, Silver Spring, MD

Best of Show:

1st Place: Steve Gale, Flanders Red Ale

2nd Place: Michael Robinson, Traditional Bock

3rd Place: Mike McGuire, Russian Imperial Stout

Bill Moe Memorial Extract Winner:

Bob Stafford, IPA

MCAB Winners:

American Lager: Steve Marler

European Pale Lager: Mark Hogenmiller

Light Ale: Jeffrey Oberlin

Bitter & English Pale Ale: Jack Mowbray

Scottish Ales: Robert Finkelstein

American Pale Ales: Jeffrey Oberlin

India Pale Ale: Wendy Aaronson & Bill Ridgley

Koelsch & Altbier: Edward Bielaus & Mark Polnasek

German Amber Lager: Edward Bielaus & Mark Polnasek

Brown Ale: Bob Beard

English & Scottish Strong Ale: Wendy Aaronson & Bill Ridgley

Barleywine & Imperial Stout: Mike McGuire

European Dark Lager: Andy Anderson

Bock: Michael Robinson

Porter: Mark Hogenmiller

Stout: Jason Russ

Wheat: Pat & Janet Crowe & Andy Anderson

Strong Belgian Ale: Bob & Betsy Kepler

Belgian & French Ale: Scott Wilson

Lambic & Belgian Sour Ale: Steve Gale

Judges:

Wendy Aaronson, Andy Anderson, Tim Artz, Bruce Bennett, Mike Buddle, Colleen Cannon, Keith Chamberlin, Janet Crowe, Pat Crowe, Danny Davis, AJ DeLange, John Dittman, Bruce Feist, Paul Fiorino, Rick Garvin, Polly Goldman, Charlie Gow, Benjamin Guess, Rob Hanson, Bud Hensgen, Jeff Hewit, Mark Hogenmiller, Dave Justice, Paul Kensler, Bob Kepler, Kathy Koch, Trish Koch, Jamie

Langlie, Paul Langlie, Steve Lipps, Bill Madden, Bob Maher, Steve Marler, Brian Matt, Mike McGuire, Bill Newman, Christie Newman, Wendell Ose, Randy Paul, Becky Pyle, Dave Pyle, Lynn Ragazinni, Bill Ridgely, Jason Russ, Wendy Schmidt, Keith Shelton, Phil Sides Jr, Robert Stevens, Mel Thompson, Jeff York and Stasi York.

Stewards:

Dan Allers, Ed Dyer, Andrea Falk, Alan Hew, Dan Klingsmith, Christine Lewis, Christian Parker, Deirdre Reid, Herb Rose, Craig Sommers, Jude Wang and Christina Wren.

Competition schedule:

The June competition will be our (sometimes) annual Clone Competition. As announced previously, the commercial style we will be judging against is Victory Brewing Companies Whirlwind Wit! **Steve Marler** is trying to recruit a crack team of professional and semi-professional brewers to judge this competition, rather than our traditional team of expert BJCP judges, so we don't have to be as strict on some of our "rules" as usual. For this competition, either kegs or bottles can be entered. If you are bringing a keg, make sure there is enough in there to fill a pitcher when the competition starts (hopefully around 2:00). If you are entering bottles, please bring 3 so we can fill pitchers with the bottles. May the best Clone win!

In July, we will be returning to our standard form of judging and we will be accepting beer in BJCP category 2, European Pale Lager, including Bohemian Pils, Northern German Pils, Dortmunder Export, and Munich Helles. This is also the AHA Club Competition beer, so the winner will be eligible to represent BURP at the Competition in Colorado. You will need to provide two bottles for the BURP competition, but if you win, you will need another 3 bottles to send to Colorado.

August is Mashout month, and as we have done in past years, we will be holding a competition for category 17, Wheat Beer, including Bavarian Weizen, Dunkel Weizen, Berliner Weiss, and Weizenbock. Please note that Belgian Wit and American Wheat are not in category 17 and will

therefore not be judged at this competition. Two bottles will be required for entry.

And, it's not too early to start thinking about September and our annual BURP Oktoberfest! This year, we'd like to make this a much more spectacular event. We will be accepting beers in any style that is traditionally brewed in Germany, that is, Northern German Pils, Dortmunder Export, Munich Helles, Northern German and Dusseldorf Altbier, Koelsch, Bavarian Weizen and Dunkelweizen, Berliner Weiss, Weizenbock, Bock, Hellerbock/Maibock, Doppelbock, Eisbock, Rauchbier, Schwarzbier, Munich Dunkel, Vienna, Maerzen, and Oktoberfest. Kegged beer will be highly encouraged. Ribbons will be awarded for the top three beers, and it is likely that the overall winner will receive some kind of commemorative beer stein. How's that for celebrating Oktoberfest and Gemutlichkeit! So get your lagering 'fridges cold, your liter beer steins clean and your leiderhosen waxed and get ready for BURP Oktoberfest 2003! Prosit!

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RYDler

Q: Annually, Americans drink 53 gallons of carbonated soft drinks; 24 gallons of milk, per capita. What's the figure for beer??

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Registration for MASHOUT 2003 is Now Open!

By Bill Ridgely, MASHOUT Coordinator

Make your plans now to attend the 16th annual **Mid-Atlantic States Homebrewers CampOUT**, better known as **MASHOUT**. This 3-day gathering of homebrewers and their families from throughout the mid-Atlantic region is always one of the most fun events of the year. The site, located just east of Cumberland, MD on the beautiful mountaintop property of BURPers **Chuck & Helen Popenoe**, is worth the price of admission in itself, but the great beer, food, music, and fellowship make the event even more special. **MASHOUT 2003** will be held

from **Friday, August 22 through Sunday, August 24.**

Featured events will include a live band on Friday evening, great barbecue dinner on Saturday (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert), and pancake breakfast on Sunday morning. Full details on MASHOUT, including a downloadable registration form, can be found on the BURP website at <http://burp.org/>. Just click on the MASHOUT 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 2003
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 assembling a work party to help prepare the MASHOUT site the weekend of Aug 19-20. If interested, please contact me.

If you play an instrument, bring it along for the campfire jam session and sing along 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 BJCP Category 17 wheat styles will be included (see <http://www.bjcp.org/styleguide17.html> for full descriptions of the styles).

Get those registration forms in today! I look forward to seeing everyone at **MASHOUT 2003!**

Welcome New BURP Members

We'd like to welcome all the folks who have joined BURP in the last several months.

Welcome to **Thomas Ciccateri** from Alexandria, VA; **Christine Gettings, Jeremy Woodrum, Julie Kaiser, Ken Winters & Bob and Suz Stafford**, all from the District; **Chris Cave** from Lorton, VA; **Ed Dyer** from Fairfax, VA; and **Taryn Cansler & Kevin Gash**, all the way from Hammond, Illinois.

Hope to see you all at upcoming BURP events!!

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, June 1983

On Sunday, June 26, 1983, **Bob Frank** hosted BURP's first outdoor, multi-club meeting at a small park northeast of Frederick. In addition to BURP members (nearly 40 strong at that time), clubs from Pennsylvania and Washington County, MD were invited to attend. There was no formal meeting, just an opportunity to share information

and beer with other homebrewers from around the region. The event became an early precursor to MASHOUT, which didn't formally begin for 5 more years. About 70 people attended. **Bob Frank** and **Phil Angerhofer** of BURP and **Rich Mossocia** of Duane Imports made themselves available to answer questions and to analyze the homebrew of anyone interested.

10 Years Ago, June 1993

The June 1993 BURP meeting was held at the home of **Bert & Marianne Tagge** and featured a "light colored beer" competition. In those days when beer styles were still being refined, the results showed a fairly wide range of characteristics. A Bavarian Weizen (**Rick Garvin**) placed 1st, Bohemian Pilsner (**Karen Kotchka**) 2nd, and Belgian Witbier (**Phil Seitz**) 3rd. Fearless Leader **Wendy Aaronson** demonstrated yeast culturing at the meeting, and the raffle featured even more cases of free beer donated by **George Saxon** of Phoenix Imports.

June's newsletter highlighted the many contributions of BURPer **Jim Dorsch**. In addition to his regular Whole BURP Catalog column, Jim reviewed two books (**Greg Noonan's** Scotch Ale and CAMRA's book of essays Called to the Bar), and reported on the May Chili Cookoff. **Ralph Bucca** also completed his 2-part short story Wolfgang – The Nicest Homebrewer. Next time you see Ralph, ask him about Wolfgang's adventures with the lovely Helga and Olga at the Baron von Rolf castle.

In the "what goes around comes around" department, a special inter-club pool party with members of the Cross Street Irregulars was held in June at the home of **Ted & Melissa Mina**. The Minas were members of both clubs as well as owners of the (now defunct) Brewkeg Homebrew Shop in Catonsville.

Editors' Corner

By Sweet Christine Lewis, Minister of Truth

Articles for the July issue of the BURP News are due by 5:00 P.M. on Monday, July 7th. As always, all subjects related to brewing, recipes, and

travel logs are welcome. Meeting reports are also appreciated.

Remember, those of you who took home the leftover SoFB entries need to bring them in coolers (COLD!) to the June meeting to share. No need to bring extra beer. There will be plenty along with the Whirlwind Wit keg.

Congratulations go out to **Yeongji, Randy and Kiersten Paul** on the birth of **Justin JaeYoon Paul**. He was born June 3, 2003 at 1:58PM, weighing-in at 10 lb., 12 oz. (burly!)

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Answer to June RYDler:

A: 22. Can you believe we only drink two gallons more of milk than beer?

"Beer Fact" from the 365 Bottles of Beer Calendar for 2003.

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~ The Kepler Kitchen ~

Cold Summer Soups

Beer Vichyssoise (Potato Leek Soup) & Spicy Seafood Beer Gazpacho (Tomato)

Welcome to another edition of the Kepler Kitchen, where everything tastes better with beer. Here are a couple of cold soup recipes that are perfect on a hot sunny day. A light lager works well with the creamy Vichyssoise (vee-she-schwah). In contrast, the fiery spicy Gazpacho marries well with darker beers. Both of these soups benefit from a few hours of refrigeration to blend the flavors. Pour these into Tupperware then pack them into your picnic cooler. Cheers and Hoppy Cooking!

Beer Vichyssoise (Potato Leek Soup)

4 cups leeks, white part only, rinsed and chopped thin
 3 tablespoons butter or margarine
 4 cups sliced baking or old potatoes
 1 ½ stalks of celery, leaves included
 1 can or 12 oz strong chicken broth
 1 cup water
 1 bottle light lager (Tsing Tao)
 1½ tsp salt
 1 tsp white pepper
 1/8th tsp or a pinch of cayenne, to taste
 1 ½ cup milk – whole or 2%
 ½ cups heavy cream, sour cream, or crème fraiche
 fresh chives, dill, or parsley for garnish

1. In a heavy bottomed pot or Dutch oven over medium heat:
Sauté onions and leeks in butter until soft and translucent, about 10 minutes.
2. Add the broth, water, beer, potatoes and celery, along with salt, pepper and cayenne.
3. After bringing to a boil, cover and simmer until the potatoes are tender.
4. Transfer to a food processor or a blender and puree.
5. If the mix is too thick to puree, add a little bit of the milk.
6. Stir in the rest of the milk, then chill in the refrigerator for a few hours.
7. Serve chilled into bowls and stir in a few dollops of cream/crème fraiche and garnish with a few snips of fresh chives, dill, or parsley.

Spicy Seafood & Beer Gazpacho “Gazpacho La Paz” from Mas, Chicago IL

This recipe comes from the StarChefs.com interview with Chef John Manion of the restaurant Mas. Usually the recipes in Kepler Kitchen are an amalgam of many sources with beer substituted for portions of the liquid ingredients. This recipe is unaltered and has Negro Modelo as an original ingredient.

Spicy gazpacho with poached shrimp and scallops finished with smoked poblano crème fraiche.

Ingredients:

1/4 pound fresh shrimp, deveined and cleaned
 1/4 pound Bay scallops
 8 Roma tomatoes, scored, cored, peeled, seeded and diced
 4 cups ocean clam juice
 3 cups tomato juice
 1/2 cup fresh-squeezed lime juice
 1/2 cup cider vinegar
 1/2 cup tequila
 1/4 cup Negro Modelo beer
 1/4 cup puréed chipolte in adobo
 2 cloves garlic, minced
 1 cucumber peeled, seeded and diced
 1 red onion, diced
 1 red pepper, diced
 1 green pepper, diced
 1 poblano pepper, diced
 1 jalapeño pepper, diced
 1 chayote squash peeled, cored and diced
 2 tablespoons of finely chopped curly parsley
 1 tablespoon finely chopped thyme
 1 tablespoon finely chopped cilantro

1. Poach both shrimp and scallops in salt water. Strain and set aside.
2. Purée all liquid ingredients together in a food processor.
3. Add all solid ingredients to mixture and stir.
4. Cover and refrigerate for at least 4 hours so as to allow all of the flavors to marry.
5. Serve chilled.

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MASHOUT REGISTRATION FORM

Yes! Sign me up for **MASHOUT 2003!** 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 (Please Check):

Soup/Salad _____ Side Dish _____

Dessert _____ Appetizer _____

*Mail To: MASHOUT 2003
15 Harvard Court, Rockville, MD 20850*