



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

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the latest in
official
information.

*"My people drink beer. Many battles have been fought and won by soldiers
nourished on beer. And the king does not believe that coffee-drinking soldiers
can be depended upon to endure hardships or to beat the enemies."
-- Frederick the Great, King of Prussia (1712 -1786)*

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September 2003

328 Cool Breeze Court
Pasadena, MD 21122



Garvin's Grist

By Rick Garvin, Fearless Leader

September Meeting
German Beer Competition
Turtle Creek Farm
Saturday, September 27, 2003
12:00 O'clock
Brandywine, MD
(See information in newsletter
regarding overnight campout)

October Meeting
Specialty / Experimental / Historical
Saturday, October 25, 2003
1:00 O'clock
Mason Neck, VA

November Meeting
Real Ale Competition
Saturday, November 15, 2003
12:00 O'clock
Rockville, MD

Since the July newsletter we have seen some intense BURP action: the July pool party meeting at **Nancy Cosier's** and **Bruce Bennett's** house, MASHOUT, and hurricane Isabel. I hope everyone survived all of the events in good shape. I'm writing this after the power came back on Saturday September 20th. Yesterday was spent cutting down trees pinning neighbor's cars, cooking defrosted food in the driveway - too much excitement. At least **Bill Madden's** beers were pouring at the Capitol City Brewing Company in Shirlington!

The July meeting saw the usual light turnout. We had about 35 people that were not off on vacation. It allowed us to conduct our meeting in the swimming pool! Nancy and Bruce's house is a great location for this meeting. The hot sun pushed us into the pool. There was a lot of great food on the barbecue and some tasty cold dishes. Like last year, I spent most of the time in the pool. Thanks to the brewers who brought the great homebrew and the hosts who provided the hot spot with the pool.

Mmmm, MASHOUT. Every year this is my favorite BURP event. Each year things seem to run smoother. The well lubricated MASHOUT committee runs well on beer. **Bill Ridgely** goes into the details in his Kudos article. **Helen and**

Chuck Popenoe make this event possible. You are not taken for granted!!! Popenoe mountain seems to be slowing evolving to fit the event. Many people set their tents up in the woods to escape the heat. This makes the event look less crowded than the 200 that are actually there. I was personally very happy to have **Linda and Jim Rorick** and their BBQ trailer present. Cooking in the smokers last year was an enormous amount of work. The Rorick BBQ trailer makes life much easier. Do not imagine that because MASHOUT runs so smoothly that this is not an enormous amount of work: 20+ kegs of donated commercial beer, port-a-pots, dinner for 200, breakfast for 200, band, mowing the field, arranging ice delivery, dumpster, road maintenance and more. Thanks for the work and the love. Our friends from Roanoke, Richmond, the Maryland clubs, Connecticut and Corning New York come back every year to spend a weekend with the great people that make this happen. Around my house we say, "Life should be like MASHOUT."

Many of BURP's brewing friends will be competing in the Great American Beer Festival September 25-27. We are truly lucky to have so many great brewers in our area. When I travel to other areas that have a brewing presence of any size I am reminded that not all brewers practice the same kind of quality control and inspired brewing that we get to experience locally. In the last week I have enjoyed **Capitol City Downtown, The Brewer's Art, Sweetwater Tavern Merrifield, and Capitol City Shirlington**. All of these breweries poured excellent beers. Not a bad beer in the bunch! Beer geeks from the West Coast that make the pilgrimage here tell stories of places that are less lucky. Count your blessing by the pint!!

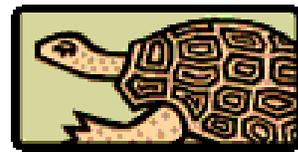
The **Free State Homerever Club Guild** has put together an exploratory committee to pursue the 2005 AHA National Homebrewer's Conference for Baltimore. BURP helped convince AHA to have the 1995 meeting in Baltimore. That was a great conference that had as a highlight BURPer **Rhett Rhebold** winning both the Homebrewer of the Year and the Ninkasi Award. Talk to BURPer **Phil Sides** and check out the Guild web site at <http://www.geocities.com/NapaValley/7703/> to learn more.

The BURP Oktoberfest on the Schildkrötewiese at Turtle Creek Farm is shaping up to be the biggest

ever. The German beer competition promises to deliver delicious lagers, wheat beers, Alts and Kolsches to our ever-thirsty BURP bretheren. Our Kulture Klub twins Betsy and Tom have some exciting crowd pleasing activities planned. **Linda and Jim Rorick** have also invited us to spend the night camping out. We are lucky to have such genourus people in BURP! This is a great location for camping. I'll definately be sleeping over again this year. Last year saw a good crowd brave the rain and wake to excellent hangover curing Menudo by **Alison Skeel**. Alison has already got me hungry – she cooked up the Menudo early and its in the freezer. Remember to bring more food than you eat, more beer than you drink, and haul trash home. Note the noon start time rather than the tradition 1PM. See ya there! Ein Prosit, Ein Prosit....

Cheers, Rick

BURP Meeting & 3rd Annual Campout at Turtle Creek Farm



Brandywine Maryland

Saturday, 27 September &
Sunday, 28 September 2003
Jim & Linda Rorick

In conjunction with the September 27th BURP meeting, we are inviting everyone to continue the party, pitch your tent, sit around the campfire till the wee morning hours and spend the night on our farm. We'll have the "portable" seement grill set up for cooking. And of the course the luxurious port-a-pots so conveniently located. Plan on a "communal" breakfast for Sunday morning. The word is that Alison has already made her hangover cure of "Menudo" for all the over indulgers on Sunday morning. If you like to ride bicycles – some of the gang will be going for a bike ride sometime on Sunday. Merkle Wildlife Preserve is approx 10 miles from the farm and they have a great trail to ride through and see the wildlife sights.

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. Please send us an email at Linda@turtlecreekfarm.us by 20 September if you plan to campout

MASHOUT 2003 Kudos

By Bill Ridgely

MASHOUT Coordinator

The 16th annual MASHOUT held on Popenoe Mountain from Aug 22-24 was another resounding success thanks to the hard work of many people. Once again, we had a sellout crowd of 200 representing homebrew clubs from all over the mid-Atlantic region. With rain-free (although somewhat hot and humid) weather throughout the weekend, conditions couldn't have been much better.

I'd like to recognize some key folks who contributed significant time and effort to the event:

- First and foremost, **Chuck and Helen Popenoe** for allowing us once again to take over their wonderful mountaintop for the weekend (and Chuck in particular for coordinating all mountaintop facilities, including port o' pots, dumpster, and field preparations).
- My lovely companion **Wendy Aaronson** for coordinating Saturday's dinner and Sunday's pancake breakfast
- **Jim and Linda Rorick** for bringing their trailer-mounted "porkulator" once again and cooking some of the best pork and beef brisket barbecue ever
- The "pulling crew" of **Jeff Chen, Rick Garvin,** and **Alison Skeel**, who helped Jim & Linda prepare the meat for the Sat feast. (Kudos also to Alison and **Debbie Parshall** for hosting the Margarita & Quesadilla Party on Friday evening).
- **Robert and Kathleen Warriner** for coordinating the MASHOUT Check-In Table
- **Rod Rydlun** for coordinating commercial sponsors for the event. Once again, Rod procured an abundance of tasty beers for the

thirsty crowd, and a number of the brewers showed up as well. See the full list of brewery sponsors below. Rod also procured the wonderful coffee served on Sat and Sun morning.

- **Christine Lewis** for coordinating the purchase of the BURP logo beer mugs given out to all MASHOUT attendees (Kudos also to **Christine and Rick** for hosting the "luge" once again on Saturday night).
- **Paul & Jamie Langlie** for procuring all of the supplies and paper goods for MASHOUT.
- Culture Minister **Betsy Kepler** for coordinating the Wheat Beer Competition on Sat morning.
- **Christian Parker & Bob Cooke** for obtaining jockey boxes and the keg of root beer from Dominion Brewing Co (as well as donating a keg of Dominion Ale to the event). Additional kudos go to Bob for once again assuming the role of "water coordinator".
- **Bill Newman** for helping in many ways, including participating in the work weekend prior to MASHOUT, procuring the keg of Fordham Helles, and doing much of the legwork in hiring the band for the event. Others who helped by picking up and returning donated kegs included **Don Kaliher, Craig Somers, Rod Rydlun,** and **Alison Skeel**. Many thanks to all.
- **Bruce Bennett & Nancy Cosier**, who drove up Sat afternoon, helped out with preparation of the Sat dinner, and then returned home the same evening. This went well beyond the call of duty, guys. Thanks for your help.

I'm sure I've left some people out here, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning.

We had an impressive number of commercial sponsors this year. Many thanks to the following breweries who donated beer to the event: **The Brewer's Art, Capitol City Brewing Co, Clipper**

City Brewing Co, DuClaw Brewing Co, Ellicott Mills Brewing Co, Fordham Brewing Co, Franklin's Brewpub, Gordon Biersch Brewing Co, John Harvard's Brewpub, Ryleigh's Brewpub, Summit Station Brewpub, and Victory Brewing Co. In addition, BURP contributed the keg of **Dominion Root Beer** for those who either couldn't consume beer or just wanted a refreshing change of pace.



BURP EDUCATION UPDATE

*By Wendy Aaronson,
Minister of Enlightenment*

ENLIGHTENMENT UPDATE:

I had a rude awakening when I started to write this column and reviewed my last article submitted in March. That's right – March. The article contained my vision for the year and a lot of great ideas. Now I have to apologize for dropping the ball and not following through with any of the planning. Between long hours at work, a requirement for physically challenging exercise for hours at a time, and an aversion to sitting at a computer, nothing got done.

I would like to get things back on track for the fall. As much as I would like to have an enlightenment session at the September meeting, we all know that it is Oktoberfest and there will be too many other things going on. Therefore, stay tuned for something in October. I won't be at the October meeting because I will be on a trek in Peru. However, that means I will be searching for chicha and hoping to get first-hand instruction on making this delectable beverage.

BJCP EXAM & BJCP EXAM PREPARATION CLASS:

The Frederick, MD homebrew club, FOAM, is sponsoring a BJCP exam on November 8. I don't know the location or time, but this is a great opportunity for anyone who wishes to take the exam because I can not commit to a time when BURP will sponsor it again. It depends on you. To

make sponsoring the exam worth the effort, we really need to have at least 10 commitments. In 2002, we started with 13 enthusiastic class participants and I think only 5 actually took the exam. I am willing to plan a crash course that starts in October, but I need names quickly because Bill and I will begin our bicycle trip between Prague and Vienna the day after the September meeting. This class will be designed for those individuals who have some technical knowledge, but need to work on beer styles, judging, and test-taking. This class will also help first-time test-takers who have taken the standard class and repeat test-takers who want to improve their scores. Please send a message to aaronson@burp.org or call me at 301-762-6523 if you want to join the class. I need names by September 22.



Betsy and Tom's Kulture Korner

BURP OKTOBERFEST

Well, we've been to some good weddings. Tom and Colleen's wedding reception featured two homebrew kegs and two kegs of Old Dominion beer (I think it was IPA and ESB for the homebrew and Dominion Helles and Victory Lager). Bob and Betsy's wedding reception had 5 different homebrews and Cap City Koelsch. Pretty good beer weddings, as beer weddings go, but nothing compared to the royal Bavarian wedding in 1810. The groom, King Ludwig I, wanted to celebrate his marriage to Princess Therese von Sachsen-Hildburghausen by proclaiming a state fair in Munich featuring some of the local brews. It was such a good party that it continued every year. And over time some of the first lager beers starting making their appearances at the festival. Initially, this was the time of year when all the beer cellars were cleaned out getting ready for the new

brewing season as the weather cooled. Now there's a good reason for a party, particularly when a lot of the beers being cleaned out were the last ones brewed in the previous March, which were purposefully made on the strong side to hold up during the warm summer months. Of course these beers were the Maerzen/Oktobertfest beers and the tradition of Oktobertfest continues.

BURP will continue the tradition by holding its annual Oktobertfest meeting on September 27, the beginning of the second week of Oktobertfest (traditionally running for 16 days ending on the first Sunday in October). What does BURP Oktobertfest have in store? Well, you can count on lots of German Style (and probably other style) beer. And, we're asking you all to bring German style food to complement the beer. BURP will likely be supplying some sausages and chickens for the grill, but we're counting on the membership for all the other German food stuffs.

There will also be games, prizes, music, leiderhosen (hope Alan got his dry cleaned!), ein prosits, chicken dances, festive decorations, you name it! If it's German, it will be there at the spacious BURP festgrounds at Jim and Linda Rorick's Farm.

If you're going to make a BURP meeting this year, this could be the one! Come on out and enjoy the fall weather and good beer!

The Beer Competition

If you've been reading the past few newsletters (somebody must!), you'll know that this year, we're not just focusing on the Oktobertfest Style in particular, but on German Beer Styles in general. So, for this competition we will be accepting entries from the following BJCP style categories:

Category 2: European Pale Lager – Bohemian Pilsner, Northern German Pilsner, Dortmunder Export, and Muenchner Helles.

Category 8: Koelsch and Altbier – Koelsch-Style Ale, Duesseldorf Altbier, Northern German Altbier

Category 9: German Amber Lager – Oktobertfest/Maerzen, Vienna Lager

Category 13: European Dark Lager – Munich Dunkel, Schwarzbier

Category 14: Bock – Traditional Bock, Heller Bock/Mailbock, Doppelbock, Eisbock

Category 17: Wheat Beer – Bavarian Weizen, Bavarian Dunkelweizen, Berliner Weisse, Weizenbock

Category 23 : Classic Rauchbier (only in this category)

Category 24: Classic Steinbier (only in this category)

We hope that you will be able to provide a keg (3 to 5 gallons) of your entry for all to enjoy during the Oktobertfest celebration. If you cannot bring a keg, we ask that you to provide at least three bottles, preferably more.

The Judging

Since we hope to get lots of kegged (and some bottled) entries, we want to keep the judging as simple and quick as possible, while still identifying the best German Style beer and providing decent feedback. With this type of event, it will be difficult to keep the entries anonymous; however, we will do our best to keep this a fair competition. Our plan is to have several teams of judges sampling and evaluating the various entries. Each team will then recommend several beers to move forward to the Best of Show table. We will then attempt to enlist Best of Show judges who will not know whose beer is who's.

To help us coordinate the competition, please let us know in advance if you are interested in judging (see Ministers of Culture contact info below).

Entering Your Beer

IMPORTANT: To make all of this work, we need to know ahead of time how many beers we will be getting. If you plan to enter a beer, we need you to do two things: 1) Please let either one of your Ministers of Culture know, in advance, what you are planning on bringing and if it's kegged or bottled (see contact info below); and, 2) Please arrive at the meeting as early as possible so we can get the judging over with and begin the serious Oktobertfest party! (We hope to start the judging by 1pm.) If you want to enter, but can't arrive early or can't make the meeting at all, let us know in advance and we'll try to work something out. Again, we hope that you will be able to provide a

keg (3 to 5 gallons) of your beer, but if you must submit bottles we ask that you to provide at least three bottles, preferably more.

The Prizes

Well, of course each winner will receive the appropriate Gemuetlichkeit ribbon, but the top three places will also receive beer steins to commemorate the event and use to drink their winning beer. So, let's get those beers entered. Remember, you have to play to win. Prosit!

Minister of Culture Points of Contact:

Betsy Kepler, betsy@burp.org (703) 218-3776

Andy Anderson (acting in Tom's absence),
Andy@burp.org (703) 549-7224

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RYDler

Q: Another way to reduce body fat?

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, September 1983

The Sep BURP meeting was held at Secretary **Dan McCoubrey's** home in Wheaton. It was decided at the meeting to introduce a new evaluation process in the hopes of improving BURP members' scores in competitions. Members were encouraged to clearly label all beers including a description of the ingredients and brewing process. The beers then would be evaluated by club volunteers with beer judging experience.

BURP members participated in a mashing demonstration at the Lovettsville, VA German-American Festival on Sep 24. The demo turned out well despite some people forgetting to bring key components of the mashing setup. Wearing of German costumes was encouraged, but the report on the event in the newsletter failed to mention whether anyone actually arrived in lederhosen.

10 Years Ago, September 1993

The 6th annual MASHOUT was held on Popenoe Mountain the weekend of Sep 10-12, 1993. This was the famous "butchered pig" MASHOUT which began with the arrival of a whole slaughtered pig in the back of **Jim Tyndall's** truck. Jim made quick work of the pig, and the various parts were loaded into four smokers over a large pit. Jim, **Tim Artz**, and **Rick Garvin** spent much of the night tending to the smokers and consuming the keg of Pilsner Urquell donated by Guinness Importing Co. Unfortunately, when morning came, it was revealed that a large percentage of the Pilsner had leaked into the bottom of the jockey box and onto the ground – a true tragedy. Fortunately, **Rod Rydlun** soon arrived with a donated case of Red Feather Ale courtesy of Arrowhead Brewing Co owner **Fran Mead**. Other beers, including some excellent homebrews, showed up over the course of the day, but the beer supply was touch and go throughout much of MASHOUT.

On Saturday, Pops Popenoe conducted the first and only Popenoe Mountain Death March, with 15 or so people bushwhacking through brambles and around snakes in an effort to find the true summit of the mountain. The pork was ready for pulling Sat evening, and the 30 or so people in attendance enjoyed a succulent feast seated before the head of the pig, which was suspended between two tiki torches. As the evening progressed, the smile on the pig's face grew larger along with the heads of the folks around the campfire, who by evening's end were launching fireworks over the field and consuming large quantities of homebrewed mead. It was truly a memorable MASHOUT.

The September BURP News featured "Flying Foamhead" **Dave Smith's** article on his 3-day foray into professional brewing with **Dan Carter** of Oxford Brewing Co and Part 1 of Kinney Baughman's report on the creation of the Tumbleweed Brewing Co in Boone, NC.

Editors' Corner

By Sweet Christine Lewis, Minister of Truth

Articles for the October/November issue of the *BURP News* are due by 5:00 P.M. on Monday, October 13th. As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

If any of you have an address or email change, please let either **Bob Kepler** (Minister of Propaganda) or myself know, so that we can update the BURP membership database. I've had a few email addresses bounce back in the last couple of months. I want to make sure you continue getting your newsletter announcements on time.

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Answer to September RYDler:

A: Hop up your brews!

HUMULUS LUPULUS DIET?

Researchers for the Kirin Brewery have discovered that a bittering element in hops curb the development of fat inside the body. A team led by Keiji Kondo, vice chief of Kirin Brewery Co.'s development section, reached the conclusion after feeding a group of mice with high-fat feed containing isohumulones, an important component of hops that creates the bitter taste, and another group with plain high-fat feed. After six weeks, the group that was given the isohumulones-free feed grew 22% fatter than the other group. The team found that the mice that were fed with feed containing isohumulones developed twice the amount of enzymes that transform fat compared to the other group. Kirin researchers believe isohumulones help the development of fat-dissolving enzymes. How long before FDA endorsement?

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