



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"Here's to a long life and a merry one.
A quick death and an easy one.
A pretty girl and an honest one.
A cold pint-- and another one!"*

Old Irish Saying

March 2004



Bill Ridgely, Editor
(301) 762-6523; ridgely@burp.org

15 Harvard Court
Rockville, MD 20850



WHAT'S BREWING

March Meeting

**Dan McCoubrey Memorial
Stout Competition & Irish Stew
McLean, VA
Saturday, March 20, 2004
1:00 PM – 6:00 PM**

April Meeting

**Strong Ale Competition
Darnestown, MD
Saturday, April 17, 2004
1:00 PM – 6:00 PM**

Other Upcoming Events:

**Spirit of Free Beer XII
June 12, 2004**

**MASHOUT XVII
August 20-22, 2004**

Garvin's Grist

By Rick Garvin, Fearless Leader

BURP has hit its stride as the early spring brewing season starts. We were blessed with good February weather for our meeting in Washington Grove, MD. **Peter Ryba** set us up with the historic Washington Grove meeting house as our February meeting venue. Washington Grove is a funky old whistle stop founded in 1837 on the Baltimore and Ohio Metropolitan railroad line. It is a piece of old Montgomery County wedged between Gaithersburg and Rockville. This was my first visit, and I was rather surprised with how nice this small town feels. The meeting house was a great space for our educational doctored beer tasting session led by **Wendy Aaronson** and the Scottish Ale club competition run by **Mel Thompson**.

March is always my favorite month to brew. The days are longer and warmer, and the brewing seems to go much faster. I imagine the cold tap water and rapid wort chilling is a big part of that. When I made my Stout for the March club competition I actually had to warm my wort in the fermenters before pitching my yeast. The warmest my counterflow chiller allowed my wort to come out was 58F! The fermentation temperature (internally measured) maintained 62-64F in my basement. It is weather like this that makes brewing ales in March so much easier than the summer or fall. Another thing that has made my brewing easier this past year has been my 28-gallon kettle from MoreBeer.com. Ask me about it at the March meeting – the kettle will be attending!

There is a lot coming up in the next four months. It is BURP high season! March 20 has the St. Patrick's Day celebration and the **Dan McCoubrey Memorial Stout Competition**. We will also be cooking Dan McCoubrey's famous recipe for Irish Stew for 100. Experience tells us that we only need a half recipe at a BURP meeting. If you are interested in participating in the stew making, we will be kicking off at 11AM at the Badger & Beaver brewery; a list of needed ingredient contributions has been posted on BURPlist. This fine brewery resides in the garage of **Rick Garvin, Christine Lewis, Elizabeth Garvin and Anastasia Garvin**, the hosts for the March meeting. Elizabeth was our first stew volunteer and will be preparing 32 onions (her choice). The Garvin's love their stew and are looking forward to hosting in the mild March weather. My daughters are looking forward to entertaining the smaller BURPers as well. We are a very cheap cab ride from West Falls Church Metro and an easy bike ride. If you want to walk it give me a call. The best route is not obvious from maps.

On April 17 we will be meeting at the home of **Victoria, Sara and Ken Graham**. I love their big deck and wooded lot. There will be a strong ale competition. In May we will be having our chili cookoff and "best beer with chili" competition at the home of **Christina and Dan Allers**. Christina works for American Airlines and will not have her flying schedule until after the editorial deadline for this newsletter. Christina tells me that the weekend that she will probably have open to host the meeting is May 1. She will know for sure before the end of March. We are still in need of a June meeting site, preferably in Maryland. With the Spirit of Free Beer regional homebrew competition on June 12, this meeting will need to be the weekend of June 5/6 and will be the BURP dropoff point for SoFB. If I do not have a Maryland site selected by April 17, we will fallback to a Virginia location.

BURPers need to remember that our meeting hosts are opening their homes to you. Please respect our hosts and their neighbors. We love and want you to continue in BURP for a long time. Please moderate your drinking so that you and everyone else can enjoy a safe and fun event. BURP will not allow anyone to drive if we believe they are intoxicated. Please respect the BURP officers when they enforce this policy.

Cheers, Rick

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RYDler

Q. Can it be? Budweiser #2? A-B dropping to second place in the line up of world-wide brewing giants?

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Minister of Culture Corner

*By Mel Thompson & Dave Pyle,
Co-Ministers of Culture*

BURP Competition Update

There were two errors in the BURP monthly competition schedule published in the Feb *BURP News*. Here is the correct information:

September 04 – German Amber Lager, Cat 9 (See competition announcement below)
January 05 – English Pale Ale, Cat 4C

Also, the clone beer for the August competition at MASHOUT has been determined. The beer to match will be Brooklyn Brown Ale. This will also be a kegs-preferred competition open to all MASHOUT attendees. For further info on this beer, visit the Brooklyn Brewery website at www.brooklynbrewery.com.

March - Stout Competition to be Offline

The March Dan McCoubrey Memorial Stout competition judging will be conducted on Sunday March 21, the day following the March BURP meeting. Entries must be registered at the BURP meeting on Saturday, March 20, no later than 4:00 PM. The judging will commence on Sunday at 2 PM in Gaithersburg, and both experienced judges and novices are needed. See Mel at the Meeting on Saturday to volunteer. Even if you have an entry, your judging experience is needed (you just won't be able to judge the flight in which your entry has been placed). A map to the location (Mel and Dee Dee's house) will be provided at the meeting to committed judges/stewards.

April - AHA National Homebrew Competition entries due 4/10-4/16, BURP to pay for shipping!

AHA first round entries are due at the site (Westlake, OH near Cleveland) between April 7 and 16. BURP will pay the shipping costs for BURP members for all first round entries. Here are your options:

1. Ship yourself and BURP will reimburse based on shipping receipt.
2. Drop off at March 20 BURP meeting with entry forms and entry fee completed as per competition instructions. BURP will pack and ship.
3. Drop off at one of two locations:

* **Rick Garvin's** house in McLean, Virginia on Sunday April 11 by arrangement (Rick will be out of town from 4/04-4/10). Rick's address and phone number are on the officer listing at the end of the newsletter.

* **Mel Thompson's** house in Gaithersburg, MD by Saturday April 10 (address and phone number on the officer listing at the end of the newsletter). Call first.

Entries will be shipped on Monday, April 12.

Visit the Beertown website (www.beertown.org) for competition and entry instructions. Forms can be printed from the site. All paperwork must be completed and entry fee check attached to entry prior to dropping off for shipment.

May - "Best Beer That Goes With Chili" Competition

May is the BURP chili cook-off and, like last year, there will be a "Best Beer That Goes with Chili" team competition. The style selection choice is totally open. Some like a light, refreshing, non-filling beer to help ingest the heavy, spicy and varied chili concoctions. Others prefer a big hoppy beer to compliment the rich food. Also for the capsicum kings, a little more alcohol will act as a solvent on the capsicum oil and help put the fire out. Your choice!

Teams can be made up of any number of BURPers, and the beer should be served in kegs. For this competition, teams may have multiple entries. The winners will be selected by popular choice. Try to brew with someone you haven't brewed with before and try to involve a new brewer.

Thanks to the judges of the Scottish ales in Febrewary. Tough category! We got started an hour late due to a conflict with the excellent educational session by **Wendy** and **Phil**. We will attempt to get started on time for future competitions. Each judge received 2 raffle tickets for the always- generous BURP raffle administered by **Kathy Koch**. And finally, thanks to **Phil Sides** for his excellent article on stouts in the Febrewary newsletter.

September - Announcing the 1st Annual BURP Civil War (Maryland and DC vs. Virginia) Homebrew Team Competition

We are pleased to announce that this year's BURP Oktoberfest at the September BURP meeting will feature a Team Brew-Off between Maryland/DC and Virginia. The winner will be awarded a perpetual trophy/plaque to be maintained in the home of the highest placing team of the winning state until the competition next year. Here are the guidelines/rules:

- * Kegs only
- * Style: BJCP Cat 9, Vienna or Maerzen
- * Teams: Min 2 brewers, max 4 brewers. Each individual brewer may be on one team only.
- * Each team is allowed one entry.
- * If the unimaginable happens and a team is made of both Marylanders/DCers and Virginians (cough, hack...uh turncoats), the team will have to decide which state they represent in the competition when they enter their beer. A team's beer may only represent one state.

Beers will be judged according to BJCP style guidelines. Ribbons will be awarded the top three teams. Points for the winning state will be determined on a descending scale for the first five (5) placing teams as follows:

- 1st - 5 points
- 2nd - 4 points

3rd - 3 points
 4th - 2 points
 5th - 1 point

The state with the highest accumulation of points will be awarded the trophy/plaque to be held for the year by the team of the winning state that placed highest. It will be returned to the competition the following year to be awarded to the new winner. A plate will be attached each year declaring the year and winning state (Maryland/DC or Virginia).

It is time to choose your teams and get brewing. The Oktoberfest style is generally a lager and needs lagering time to reach maturation. Even if made using ale yeast, a lagering period is preferable. GOOD LUCK!!!!

April Club Competition – The STRONG Stuff, Baby! (BJCP Categories 11 & 12)

By Andy Anderson

Old Ale:

This is an ale of significant alcoholic strength, though usually not as strong or rich as barleywine. Usually it is tilted toward a sweeter, maltier balance. It is often regarded in England as a “winter warmer” and is often released as a seasonal beer. The beer is malty, with complex fruity esters. Some oxidative notes are acceptable, like those found in port or sherry. Hop aromas are not usually present due to extended age. The beer color is amber to very dark red-amber. The flavor is malty and usually sweet, with abundant fruity esters. The nutty malt sweetness yields to a finish that may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old port or Madeira wine. Alcoholic strength should be evident and contribute some warmth in the taste, though not be overwhelming.

Commercial Examples: Theakston Old Peculier, Young's Winter Warmer, Marston Owd Roger.

Strong Scotch Ale (Wee Heavy):

This is a rich and malty ale, reminiscent of a dessert. Its complex secondary malt flavors prevent a one-dimensional impression. The beer is fermented at cooler temperatures than most ales

and with lower hopping rates, resulting in clean, intense malt flavors. It reflects its region of origin, with abundant malt and cool fermentation and aging temperature. The aroma is deeply malty, with caramel apparent. Roasty or even smoky secondary aromas may also be present which add complexity. Moderate diacetyl character is also acceptable. The color is dark amber to dark brown, often with ruby highlights. The flavor is intensely malty with kettle caramelization apparent. A hint of roasted malt or smoky flavor may also be present, as may some buttery or nutty diacetyl character. The hop flavors are low, so malt impression should be dominant. In your mouth, it should be full-bodied, with a thick and chewy viscosity. Alcoholic warmth should also be present.

Commercial Examples: Traquair House Ale, MacAndrew's Scotch Ale, McEwan's Scotch Ale, Belhaven Wee Heavy

English-style Barleywine:

This is the richest and strongest of the English Ales. Usually it will be the strongest ale offered by a brewery, and often vintage-dated. Normally, it will be aged significantly prior to release and is often associated with the winter or holiday season. Although a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. The aroma will offer moderate to intense fruitiness, and the presence of hops (English varieties) may range from mild to assertive. A caramel-like aroma is often present. The color may range from rich gold to very dark amber or even brown, and often has ruby highlights. The flavor is fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm presence, so the balance therefore ranges from malty to bitter. Some oxidative flavors may be present, and alcohol should be evident. This beer is full-bodied, with a slick, viscous texture and a gentle, smooth warmth from alcohol.

Commercial Examples: Anchor Old Foghorn, Young's Old Nick, Fuller's Golden Pride.

American-style Barleywine:

This ale is the well-hopped American interpretation of the richest and strongest of the English ales. As with the English barleywine, this beer is usually the

strongest ale offered by the brewery and often is vintage-dated. Normally, it will be aged significantly prior to release. The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine and features American hop varieties. The aroma will present moderate to intense fruitiness, and the presence of hops (typical American varieties) may range from moderate to dominant. A caramel-like aroma is often present. The color may range from rich gold to very dark amber or even brown, and it often has ruby highlights. The flavor is fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm, resinous dominance, so the balance therefore ranges from slightly malty to intensely bitter. Some oxidative flavors may be present, and alcohol should be evident. The beer is full-bodied, with a slick, viscous texture. Gentle, smooth warmth from alcohol should be present.

Commercial Examples: Sierra Nevada Bigfoot, Rogue Old Crustacean, Victory Old Horizontal.

Russian Imperial Stout:

The history of this style is of an ale brewed in England in the 18th and 19th centuries to high gravity and hopping level for export to the Baltic States and Russia. It was said to be popular with the Russian Imperial Court. The aroma contains fruity esters, reminiscent of dark fruit, merged with intense roastiness and maltiness. Hop aroma is usually also present. The beer is very dark reddish-black in color and opaque. The flavor is intensely fruity and malty, backed up by balancing roastiness and prominent hop bitterness and flavor. A "burnt currant" character may be present, along with a suggestion of cocoa or strong coffee. Alcoholic strength should be evident, along with a deep, complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness and warming character. In your mouth, it is very full-bodied and rich, with intense flavors and perceptible alcohol presence. The carbonation is relatively low. This is an intensely flavorful beer with roasty, fruity, and bittersweet flavors and with a notable alcohol presence.

Commercial Examples: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black

Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King.

A table of strong ale specs follows:

Strong Ales	OG	FG	ABV%	IBU	SRM
Old Ale	1.060-90+	1.015-22+	6.0-9.0+	30-60	12-16
Strong Scotch Ale	1.072-88+	1.019-25+	6.9-8.5+	20-40	10-47
English Style Barleywine	1.080-120+	1.020-30+	8.0-12.0+	50-100	10-22
American Style Barleywine	1.080-120+	1.020-30+	8.0-12.0+	50-100	10-22
Russian Imperial Stout	1.075-95+	1.018-30+	8.0-12.0+	50-90	20-40

Here is **Mel Thompson's** recipe for an American Barleywine that recently placed 2nd at the War of the Worts competition. It has only been kegged for 6 months and needs at least another 6 months to mature:

Recipe for 5 gallons

Grain bill:

23# Maris Otter pale malt
8 oz crystal 40
4 oz crystal 120
12 oz carapils
8 oz Belgian aromatic
4 oz chocolate

Hops:

1 oz Centennial (11.1% AA) – 75 min (first wort hopped)
1 oz Horizon (11.0% AA) – 60 min
2 oz Cascade (5.5% AA) – 30 min
2 oz Cascade (5.5% AA) - 15 min
3 oz Cascade (5.5% AA) - 2 min
1 oz Cascade dry hopped in secondary
Total IBUs - 110

Mash at 154 F for 90 minutes

Yeast: Wyeast 1056 stepped to 1000ml starter

OG: 1.121

FG: 1.032

Alcohol (ABV) - 11.7%

Annual Bulk Hop Buy at March BURP Meeting

By Bruce Bennett, Hop Procurer

Wondering what you are going to enter for Spirit of Free Beer??? Thinking about supplies??? How about some FRESH Whole Leaf Hops direct from Hop Union and Crosby and Baker??? No middleman, no wondering how long they've been on the shelf. Direct from the suppliers, nitrogen bags open before your very eyes.

The 2004 BURP Hop Buy will be held before and during the March Meeting. We'll have Cascade and Centennial at \$6.00 for all you can stuff in a gallon size freezer bag and CZ Saaz, Gr Tettnang, Gr Hallertau and UK East Kent Goldings for \$8.00 for all you can stuff in a gallon size freezer bag. Sorry about the price increase on the European Hops, but the dollar is at an all-time low against the Euro. First Come, First Serve.

February Meeting Report - The Gaithersburg Address

By Phillip DeBeers

Four scored, two readied and seven beers to go, our BURPers brought forth on these conference tables a new libation. Dedicated to the proposition that all beers are not fermented equal, they were now engaged. They were testing whether this brew or any brew, combined with demented humor, could long endure? We met by a great bottle filled

Humph! Mel Thompson asked me to leave the Scottish Ale Competition, claiming my jocularity distracted his beer-guzzling judges. **Mel Thompson** ran this contest with an iron fist.

I fought back! **I questioned authority! I was revolting!** I shouted, "**Guzzlement of the BURPers, by the BURPers, and for the BURPers, shall not perish from the mirth!**" And the winners of The Scottish Ale Competition were But wait, first I need to tell you about the Gaithersburg Address.

Now don't get me wrong, McCathran Hall at 300 Grove Avenue was a wonderful place for a BURP

meet. It was a fun drive through a quiet little village. Despite the warnings, the parking was pretty good! It was a perfect hall with a lower level well suited for **Mel Thompson's** Scottish Ale Competition. A toast to **Pete Ryba** for finding the place!

However, I want to know how a building located on the corner of *Center Street* and *Chestnut Road* can have an address on *Grove Avenue*? Now, there's a "*Shady Grove*", there's a "*Washington Grove*," and there's even a "*Grove Road*", a really grove-y place, **but there ain't no Grove Avenue!!!!**

Now back to the winners of **Mel Thompson's** Scottish Ale Competition. There were 13 entries for all you non-calculating BURPers and all you no count BURP officers. Which reminds me of the man who really counts, **Mel Thompson**. **Mel** checked the math on every score sheet. **Mel** hand-picked every judge, only the best would do. **Mel** knew who should judge which beer. Our second runner up was **Rob Hanson**.

Speaking of second, I had seconds of many foods and beers. So, let's do seconds, first. Found yummy hummus brought by the **Joyce and Peter Long**, which I washed down with a "Special Bitter" by **Rick Garvin**. As a side, I tried **Steve Marler's** "Scottish on the Side" and "Bitter Scotsman." Aye, laddies, a trio of good brews. **Christie Newman** made a Belgian Session ale, low in alcohol and just what I needed.

One of my favorite beers was **Bill Ridgely's** and **Wendy Aaronson's** "Czech Porter". Exceptional, lots of character and very unique. **Linda** and **Jim Rorick** brought a popular tuna salad. **Steve Marler** brought Feijoda, a Brazilian traditional carnival dish that went so fast I never got to taste it. **Kathy Koch** brought some organic food, sounded too healthy for me.

Suddenly, there was a bit of a ruckus at the beer tables. **Mike Horkan, Howard Bruno, Klaus Heimburg, Rod Rydlun** and several other BURPers were arguing over who would pour the next round! Absolutely unbelievable! Never saw such a bunch of loaded-up growlers in my life! Was glad to see those big beer jugs they brought from Summit Station Brewpub. Was only a mile away

and many BURPers carpoled from there. They also had jugs of Brewer's Alley beer, a clone of the winning beer at the 2000 Frederick Fair.

Woody and Dona Lee brought some fried chicken. It sMelled (*he pops up everywhere*) so good and I wanted to try some, but I felt like the BURP ballet box after **Rick Garvin** was elected President for a second term (*definitely stuffed*). **Craig Somers** brought some Alaskan salmon. He rode his bicycle into the wind all the way to the meeting. He thought that was fortunate because he usually breaks the wind on the way home.

Which reminds me, **Becky and Dave Pyle** made a yummy Mexican bean dip. It was a complete meal; olives, chips, guacamole, sour cream and cheese. I was munching down while watching our big screen video extravaganza. It was the epic adventure "**Andy, Kathy, Christine, Christina, Tom, Colleen, Rick, Dan, Scott, Phil, Jennifer, Mel & Dee Dee** does Dover." It was a rarely shown foreign film, without subtitles, of their historic journey to the White Cliffs Festival of Winter Ales.

Dee Dee Thompson made a wonderful pizza topped with homemade sausages. Another perfect movie food, half bratwurst and half andouille. Never heard of andouille. (*Thought she said Ann Dooley. I figured she was the sister of the legendary, well-hung Tom.*) Andouille is a Cajun sausage used in jambalaya, and the sausages were made by **Mel Thompson**.

Speaking of **Mel Thompson**, let's get back to **Mel's** Scottish Ale Competition. **Mel Thompson** was a hero. **Alan Hew's** entry was "technically" too late for the contest. **Mel Thompson** told him not to worry, all could be fixed. **Alan** handed **Mel** an envelope, which must have been the beer recipe. They shook hands and the contest continued.

Alan's entry was a group effort. **Alan** brews with **Ty Ming** and **Pat Macy**. **Alan** thinks he's the best brewer on their team, and **Pat Macy** is equally conceited. They are both wrong! Believe me, I know the truth. When their group gets together to make good beer, **Ty Ming** is everything. Okay, back again to our Scottish Ale Competition.

Remember, **Rob Hanson** was our second runner up. Our first runner up was **Mike McGuire**.

Oh, speaking of runner up, that's me! I quickly ran upstairs to attend **Wendy Aaronson's** beer education class. **Wendy** had a case (*I hope she's cured*) of Yuengling lager. Her class (*which she has aplenty*) taught BURPers how to identify off flavors. Our *taste testers* became *testy tasters* as the crowd increased and we had to keep moving farther down the table. She poured a small glass of Yuengling and a small glass of solvent to cleanse our palates. Didn't even know my palate was dirty.

What a hoot! The off flavor beers were usually better than the original. My favorites were the clove additive and the sherry additive. Some beers were really bad. One beer put the *doctor* in *doctored* - you could taste the medicine. The only dump bucket was at the far end of the table. Fortunately, I noticed **Bill Ridgely** was wearing a neck glass. So I would ask him, "Who is that?" and every time he turned to look, I just dumped the bad beer in his neck glass. Worked for me!

Dave and Becky Pyle brewed a tasty beer called "Eighty Shillings". I thought that was the price. To be franc, I had a yen for it. Mark my words, euro yourself a chance to try it. Get real. I was going loony. I gained a few pounds. Just thought I'd give my two cents. (*Authors note: I could do this for three more pages*). Actually, I didn't have any cash, so I drank **Bill and Wendy's** check porter.

Jim Busch made a fabulous Saison beer which had orange peels and grains of paradise that gave it a wonderfully subtle peppery finish. I asked him to tell me how he brews. I grew concerned when he told me about getting a *temperature* when he was brewing. But I downright panicked when he started talking about his *big active boil*. Yuck! I ran quickly and got him a glass of **Wendy's** medicine beer.

Saw new BURPer **Tim Meese** standing next to **Joyce Long** and heard him say something about a little tart. Went to defend **Joyce's** honor only to find he was talking about his latest brew, a Belgian ale. Well, he was right about a little tart. It was a ten on the pucker scale. I thought I'd upped a krieb without a palate - with a wild gueuze chaser.

It was a fun meeting. **Kathy Koch** ran our, as always, great raffle. **Rick Garvin** did such an exceptional job of delegating that he didn't have to do squat, a born leader. Many thanks to all the BURPers I failed to recognize including the folks who stayed after the meeting to clean. They even swept the floor and hauled away the trash. Aren't BURPers the best?

And of course, a special thanks and BURP toast to **Mel Thompson** who modestly gave all the credit to the judges who assisted him: **Bob Kepler** (BJCP), **Jim Rorick** (BJCP), **Kris Featheringham** (novice), **Pat Crowe** (BJCP), **Jamie Langlie** (BJCP), **Linda Rorick** (novice). Then **Mel Thompson** announced the winners of the Scottish Ale Competition. In case you have forgotten, our second runner up was **Rob Hanson**, our first runner up was **Mike McGuire**.

Finally, **Mel Thompson** announced **The First Place Blue Ribbon Winner** of The BURP Scottish Ale Competition. *Drum roll please* and the winner is **Mel Thompson**.



The Kepler Kitchen

By Bob & Betsy Kepler

Welcome to another edition of the Kepler Kitchen, where everything tastes better with beer. Just in time for St Patrick's Day and BURP's annual Dan McCoubrey Memorial Stout Competition, we have a corned beef recipe that is simple yet succulent.

We found two general approaches to prepare this dish in the recipes we have compared. Some call for cooking the veggies with the beef from the start, and then setting them aside once they are tender, leaving the beef to finish cooking. The other approach is to add the veggies during the last 20 minutes that the beef is cooking. The choice is yours. Slice the finished beef cross-grain and serve on a warm platter surrounded by veggies. This dish

is a great excuse to sample the half dozen jars of mustard you have crammed into your fridge.

Corned Beef and Cabbage with Irish Stout

2 teaspoons each of any/all of the following:

mustard seed,
coriander seed,
black peppercorns,
celery seed,
whole allspice

A few sprigs of thyme

1 or 2 bay leaves

¼ cup malt vinegar

A bottle of Irish stout

Corned beef brisket - 3 to 6 pounds

1 small cabbage or half a large one

2 pounds small red or Yukon gold potatoes

Several onions

Several carrots

Place corned beef, spices, vinegar, and stout in a pot, adding cold water to just cover the beef. Cover the pot and bring to a boil, simmering until the meat is tender, about 1 1/2 to 2 1/2 hours.

Meanwhile, cut onions into wedges and cut the carrots into bite size lengths. Cut the cabbage in half through the core, then into wedges. Quarter the potatoes.

Add these remaining veggies to the simmering corned beef, replace the cover, and cook for another 20 minutes or until the veggies are tender.

Sláinte!! Cheers and Hoppy Cooking!

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Mar 1984

There was no BURP meeting held in March 1984 because of a late-season snowstorm. The one-page March issue of secretary **Hank Rupprecht's** "Dear BURPers, Brewers, and Friends" letter contained only the announcement of the April meeting to be held at **Ralph Bucca's** house in Fort Washington.

10 Years Ago, Mar 1994

The March 1994 BURP meeting was the first held at the MD home of **Jamie & Paul Langlie**. An educational session conducted by Minister of Education **Wendy Aaronson** consisted of ten hop teas compared for aroma and taste. This was an eye opener for those wondering about the contributions hop choice could make to a finished beer. Wendy's presentation was followed by one of equal interest on yeast strains by **A.J. Delange**, who brewed a wheat beer, split the batch four ways, and then fermented with four different yeasts. The ensuing discussion considered the different aroma and flavor profiles contributed by each yeast strain. President **Tim Artz** spent much of the meeting trying to sell the remaining Belgian specialty grains from his recent bulk buy (a steal at \$3 for a 5 lb bag). Finally, the results of the previous month's stout contest were announced, with **Mike Horkan** taking 1st, **Bob Dawson** 2nd (with a cherry stout), and **Mike Kobecky** 3rd.

The March BURP News featured more articles on commercial beer events than normal. These included a review (by your humble compiler) of **Bill Stewart's** recent Losar (Tibetan New Year) celebration at Bardo Rodeo, highlighted by locally-made chang (Himalayan indigenous beer). **Dan Fox** reviewed the Brickskeller's Strong Beer tasting, featuring the first batch of Millenium, the barleywine brewed by **John Mallet** to celebrate Old Dominion's 1,000th batch. The highlight of the issue, though, was **Polly Goldman's** haiku sequence "Ode to an Infected Stout", inspired by her judging experience at the February competition.

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Answer to March RYDler:

A. If InterBrew (#2, Belgian holding company) completes a deal with AmBev (#5, Brazil's largest), Heineken (Dutch) and SAB-Miller (So. Africa-USA), number three and four in the current line-up, don't do anything rash! "Talks continue"

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Great Taste of the Midwest

By Woody Lee

It's not too soon to be making your beer drinking plans for this summer, and those plans should include a trip to Madison, Wisconsin for the 18th annual Great Taste of the Midwest, hosted by the Madison Homebrewers and Tasters Guild (MHTG). This year's event will be held on Saturday, August 14, and will feature over 400 beverages from more than 100 brewers, all to be enjoyed during 5 hours of unlimited tastings. A large BURP contingent attended the 2003 festival, and from what they can remember, a fine time was had by all! For a complete listing of last year's offerings, check out: <http://www.mhtg.org/qt/GT2003Program.pdf>.

Tickets go on sale May 1st through the MHTG, and will likely sell out within a week. I'll be making a consolidated ticket order for any BURP members attending and ask that you e-mail me by April 15 at dnwlee@comcast.net to place your order. I expect the ticket price will be the same as last year, \$25 per person.

I've also reserved a block of rooms at the Madison Concourse Hotel, the same base of operations we used in 2003 (www.concoursehotel.com). The hotel is located in downtown Madison, within easy walking distance of both Great Dane and Angelic brewpubs, as well as the German Essen Haus restaurant. Ten rooms have been held for the nights of August 13 & 14 on the "Governors Club" level at a rate of \$144 per night. Special amenities include a lavish buffet breakfast, happy hour hors d'oeuvres, evening desserts, and a fully-stocked open bar. Breakfast also features "make-your-own" Bloody Marys. Call 800-356-8293 to reserve your room now! Just tell the reservations agent you're with the BURP group.

You'll be on your own for travel arrangements. Last year some drove, some flew into Milwaukee, and some into Chicago. However you decide to do it, one thing is certain, the trip will be worth it!!

Please get in touch with me if you have any questions. Daytime: 703-841-5730. Evenings: 703-354-9875.

Founders' Celebrates First Anniversary

By Steve Marler

On March 8, 2004, Founders' Restaurant and Brewing Company in Old Town Alexandria celebrated its first anniversary by hosting a charitable beer tapping. The entry price for the event was \$10.00, with the proceeds going to the T.C. Williams Scholarship Fund. An appetizer buffet was provided, which included shrimp, chicken and beef kabobs, roast beef, and a variety of desserts. Beer tickets cost \$2.50, and a new beer in the Founders' line up was tapped: Martha's Scotch Ale, a dark ruby wee heavy.

Steve Winterling, formally an executive chef at the Capitol Hill location of Capitol City Brewing Company, purchased the former Virginia Beverage Company with his partners Sylvia Winterling and Grayson Winterling. They changed the name to Founders' in honor of the original founding fathers as well as the early residents of Alexandria. In keeping with this concept, each beer that is brewed is named after a well-known Alexandrian founder, such as Burke, Smoot, Fitzgerald, Dick and Harper. Steve is a graduate of the Baltimore Culinary College and is the executive chef at Founders'.

Like many of the brewpubs in the area, Founders' had a rocky start. They were delayed in serving their own beer as they waited for approval to brew. Although things have smoothed out, they have still hit some bumps in the road. Brewmaster Brian Hollinger recently left to pursue other endeavors. As a result, Steve, in addition to his other duties, has assumed the duties of Brewmaster while they look for a new brewer. Once a new brewer is in place, Steve plans on having six Founders' beers on at all times along with guest brews.

Founders' is a smoke free establishment and serves only Virginia Wines from many of the Commonwealth's very best vineyards. Another change that Founders' has made is that they have expanded the bar area. They now have seats around the entire bar and have added some high top tables.

Just before their Anniversary celebration, Founders' held their Inaugural Beer Dinner on Tuesday, February 24. The first course featured Dick's Kolsch paired with citrus Jumbo shrimp with a vodka cocktail sauce. The sauce was home made with chili and horseradish. The Kolsch was light and clean with a hint of grain in the finish. This was followed by Fitzgerald's Alt served with a Spinach Salad comprised of baby spinach leaves with sun dried tomatoes, sliced mangos, and smoked gouda cheese tossed in a sweet onion dressing, garnished with grilled pineapple. The Alt was not to style but was a very drinkable beer, more like an American Brown Ale.

Unfortunately, they were out of Smoot Stout, which would have been paired with the filet of beef wrapped with bacon and prepared with roasted garlic and blue cheese served with ginger ale green beans and carrots and mashed sweet potatoes. Fordham Oyster Stout was used as a substitute. The last course featured Wise's Weiss with lemon cheesecake topped with Gran Marnier berries. The Weiss beer was very citrusy in flavor. It was missing the clove/banana flavors characteristic of a weizen beer. It was more like an American Wheat style beer, although traditional weizen yeast was used.

I also tried Founders' Wheat Bock. It had chocolate aroma notes and a flavor of Mexican chocolate and bananas. It turns out that Steve added cinnamon. Although the lemon cheesecake was very good, the wheat bock would have made a fine dessert. Founders' also has a pale ale in their line up called Harper's American Pale Ale.

Founders' can be found at 607 King Street in Alexandria, Virginia. The phone number is 703-684-5397.

Financial Report

By Kathy Koch, Minister of Prosperity

To everyone, I apologize for missing the last newsletter deadline. Now, it's time to get everyone up to date on where the club's finances are.

The current overall balance of BURP funds is \$18,533.22 in the bank and \$158.00 in cash. Income since November has consisted of \$695.00 in dues, \$193.00 November raffle, \$210.00 January

raffle and \$143.00 February raffle. Expenses include \$323.40 for the November Real Ale Festival, \$456.65 for ingredients for the December team cereal beer competition, \$275.00 for the December meeting, \$102.26 for the January meeting and February education expenses, \$90.08 for competition ribbons, \$150.00 for the February meeting site rental, \$71.93 for membership expenses, \$35.00 for Spirit of Free Beer registration with BJCP, and \$239.00 for raffle prizes.

My thanks to the BURP delegation, **Mel and Dee Dee Thompson, Phil Sides** and **Pete Ryba**, for making the trip to the February Brewerania show in Fredericksburg. They had fun spending BURP's cash, and we all will benefit throughout the year from the cache of interesting raffle prizes they brought back. There were only a few coasters in the bunch. Thanks also to everyone who donates things from your beer travels and adventures for our raffles. These items always make things more fun, and we are glad to comp you tickets when you donate. If you have thoughts on things we should buy to add to our inventory, discuss it with the officers so we can consider it.

As we get busy on the next few months of activity, we are in good financial shape to pursue our special events and competitions. Remember, all of our activities are opportunities to volunteer and have fun with our great members. In that vein, anytime any of you would like to lend a hand selling raffle tickets or calling out numbers at the meetings, just step forward. It's a great way to meet people, have some fun, and help the club at the same time.

Welcome New Members

By Jim & Linda Rorick, Ministers of Propaganda

We would like to welcome the following new club members:

Timothy Meese from Wheaton, MD
Nick Mezei from Jessup, MD
Alan Pedersen-Giles from Oak Hill, VA

Editor's Corner

By Bill Ridgely, Minister of Truth

Special thanks this month go to our February meeting reporter **Philip DeBeers**. Most longtime BURPers will have already recognized the unique writing style of the club's esteemed ex-newsletter editor and columnist of many years ("The Frugal Brewer"). If you still don't know who it is, just ask at the March BURP meeting.

In honor of Mr. DeBeers' return to these pages, your humble editor is offering a nifty prize to the first BURPer who can identify all of the puns in the paragraph beginning "Saw new BURPer **Tim Meese** ...". Just send me an e-mail message with your answer. Hint – there are 6 in all.

Next month's newsletter will probably be a double-issue if the May meeting is scheduled very early in the month as currently proposed. The final decision on the date will be announced soon. Check the BURP website (<http://burp.org>) regularly for updates.

The April BURP News provides you with a unique opportunity to show your creative writing skills because, as we all know, things are not always as they seem at the beginning of April (nudge, nudge, wink, wink).

I look forward to seeing you all at the BURP "Stew N' Stout" extravaganza on the 20th.

Cheers, Bill

BURP OFFICERS

Office	Officer	Phone/E-mail
Fearless Leader	Rick Garvin	(703) 629-4671 rgarvin@garvin.us
Minister of Enlightenment	Wendy Aaronson	(301) 762-6523 aaronson@burp.org
Co-Ministers of Culture	Dave Pyle Mel Thompson	(703) 503-7171 pyle@burp.org (301) 330-3578 thompson.mel@att.net
Minister of Truth	Bill Ridgely	(301) 762-6523 ridgely@burp.org
Ministers of Propaganda	Jim & Linda Rorick	(240) 271-3451 linda@turtlecreekfarm.us
Minister of Prosperity	Kathy Koch	(703) 256-4285 kdkoch@erols.com
Ministers of the Web	Paul & Jamie Langlie	(301) 933-3081 langlie@burp.org
Liberians	Pat, Janet, & Cerveza Crowe	(703) 425-8931 crowepj@navsea.navy.mil crowejs@navsea.navy.mil