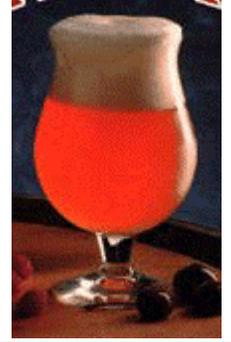




BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

" Life begins at 60 - 1.060, that is"
Denny Conn



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

June 2004

15 Harvard Court
Rockville, MD 20850



June Meeting
Strong Belgian Ale Competition &
SOFB XII Entry Dropoff
Potomac, MD
Saturday, June 5, 2004
1:00 PM – 6:00 PM

Spirit of Free Beer XII
June 12, 2004

July Meeting
European Light Lager Competition
Nokesville, VA
Saturday, July 24, 2004
1:00 PM – 6:00 PM

MASHOUT XVII
August 20-22, 2004

Garvin's Grist
By Rick Garvin, Fearless Leader

It's been a busy two months since our last newsletter. The April meeting at the Graham's house in Darnestown, Maryland and the May meeting at the Allers' house in Fairfax were great Spring outdoor meetings. The BURP weather mojo is hot this year!! I pulled up at **Sara and Ken Graham's** house for the April meeting to unload the truck and smelled scallops. They had the paella ready for us. They are the only people I know that have a propane-fired paella stand and a shallow paella pan that is probably four feet across. The seafood paella they make is splendid. Many thanks for having us and feeding us so well!! It was a hot day, but the big trees shaded things nicely, and the hammocks were full of relaxed BURPers and mini-BURPers. Thanks to Sara and Ken for being most excellent and generous hosts.

The May meeting was again the site of the hotly contested BURP Chili Competition. The threatening weather never arrived, and it ended up being a sunscreen day. Thanks to **Christina and Dan Allers** for being great hosts again this year. Christine and I always get in the spirit of the event. Christine is very competitive and had our chili serving station setup with lots of appropriate decorations. We make awesome chili but got beat on the chili voting. The top 3 chilis were great and Team Jackalope took home the blue ribbon. I especially enjoyed **Tim Artz's** smoky chili and **Christian Parker's** bright and sharp tasting chili. **Woody, Dona, Sparky and Danger** made great chili and won a second place ribbon. Sparky and Danger traveled from Chicago to compete for the second year in a row. **Trish Koch** managed to have the largest beans I have seen in a chili pot; and they were good, too. Christine and I won hottest chili and took home our third toilet plunger trophy compliments of the plunge-meister **Bob**

Kepler. Thanks to **John Dittmann** for running the chili contest. The "The Best Beer to go with Chili ®" was Christine and my Frankische Kellerbier for the second year in a row. Last year **Kathy Koch** brewed this with us. This year Kathy made her own Ungespundet-style Kellerbier. The voters seem to prefer the clear, cold and crisp styles with chili. The Best of Show judges at the BUZZ Off contest in West Chester, Pennsylvania agreed. Christine and I took our first BOS ribbon as a brewing team on May 21. Congratulations for BURP ribbon winners in BUZZ Off. BURPers **Cal Perilloux, Mel Thompson, Ed Bielaus,** and the **Christine Lewis and Rick Garvin** team who collectively took home 11 ribbons!

Our own Spirit of Free Beer homebrew competition is coming up in June. This is a great contest with awesome judges and 12 years of history. The team is doing a great job and I'm looking forward to judging. You can drop off your entries at the June 5th BURP meeting at **Rod Rydlun's** house. Thanks to Rod for hosting us. He has a great venue that works out very nicely for checking in the Spirit of Free Beer entries. We are going to need some help from non-judges to get the beers checked in and organized at the Old Dominion Brewing Company on June 6th. Contact the **Dave and Becky Pyle** if you are interested in helping out. This is a working activity, not a drinking one!

MASHOUT is coming in August. This has become a BURP signature event that folks travel from New England, Ohio, and North Carolina to attend. We need to do a good bit of work on Popenoe Mountain to overcome damage from a Winter ice storm. Please pitch in on the scheduled work weekend. Chain saws needed!!

The Spirit of Belgium IV is coming together for January 2005. We worked with the Arlington County, Fairfax County and Washington, DC Convention & Visitors Bureaus to send out an RFP for the venue. Responses are coming in, and it looks like our first choice of the January 14-16 Martin Luther King Day weekend is going to work out. Please contact me if you are interested in joining the organizer team.

Christine, Elizabeth, Anastasia and I enjoyed our trip to the Virgin Islands in April for Spring break. We had the opportunity to check out the

brewery on Jost Van Dyke island at Foxy's in the British Virgin Islands. The beers are pretty good for an extract brewery. Especially considering that they have to desalinate seawater because there is no water source on the island. Even better was the steady diet of Foreign Extra Stout. There are 6 or 7 varieties available. Mmmm, good beach beer!

Cheers, Rick

? ? ? ? ? ? ? ?

RYDler

Q: BURP is quite fortunate to have many talented published beer writers in its midst. Do you know them?

? ? ? ? ? ? ? ?



12th Annual Spirit of Free Beer

*By Dave and Becky Pyle,
SOFB-XII Organizers*

The last day to enter your beers for Spirit of Free Beer 2004 will June 5th at our monthly BURP Meeting at **Rod Rydlun's** house in Potomac, Maryland. We are expecting a flood of entries, and **Mark Hogenmiller** along with the **Pyles** will be set up and ready for registration when you arrive. Remember your first entry is \$6.00, and all subsequent entries are \$5.00 each.

The feedback you will receive from our many experienced BJCP Judges is priceless.

BURP has the best prizes in the country which is a terrific reason to enter. **Rob Hanson**, our prize coordinator, has a wonderful array of prizes in store for us.

Confirmed Sponsors to date include:

All About Beer Magazine *AHA * Anchor Brewing

Company * Beer, Beer and More Beer * Brewers Alley * Briess Malting Company * Cairo Wine and Liquor * California Concentrate Company * Cargill Malt - Specialty Products Group * Crosby and Baker * Deschutes Brewery * * The Flying Barrel * Franklin's Restaurant, Brewery and General Store * Harpoon Brewery * HopUnion USA, Inc. * Jay's Brewing Supplies * Koch's Concepts * Magic Hat Brewing Company * Mid-Atlantic Brewing News * MD HomeBrew * New Belgium Brewing Company * Old Dominion Brewing Company * The Olde Heurich Brewing Company * ProMash * Rock Bottom Brewery Bethesda * Rogue Ales * SABCO Industries * Sierra Nevada Restaurant and Brewery * Summit Station Restaurant and Brewery * Sweetwater Tavern * Toledo Metal Spinning * Troegs Brewing Company and General Store * Victory Brewing Company

For full details and registration forms, visit the SOFB website at:

<http://www.burp.org/events/sofb/2004/>.

Good luck and Cheers, Dave & Becky

Minister of Culture Corner

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

Club Competition Schedule

June - Strong Belgian Ales, BJCP category 18.

This category includes dubbels, tripels, strong golden and strong dark ales. The competition will be held "off-line" (further details at the end of this article). Results will be posted to BURPlist following the competition.

July - European Pale Lagers, BJCP category 2.

Includes Bohemian Pilsner, North German Pilsner, Dortmunder Export and Muenchner Helles. Last year **Bill Ridgely** and **Wendy Aaronson** made the best Bohemian pils I have ever tasted, and Bill is providing an article (which should be entitled: "From the Master") this month on these difficult to make styles.

August - Clone Beer Competition at Mashout.

Brooklyn Brown Ale. Maybe Garrett Oliver, head brewer at Brooklyn Brewery will come to Mashout and judge the entries. This is typically a team brew

(2 or more brewers) and, especially since it is at Mashout, kegs are requested.

September – Oktoberfest Civil War. Team brew Maryland/DC versus Virginia. There is still time to brew a BJCP category 9 Vienna or Maertzen.

October – India Pale Ale and Imperial IPA.

BJCP category 7, IPA and new (soon to be adopted) category, Imperial IPA. Guidelines for the IIPA or IPA² will be in next month's newsletter.

Competition results:

April – Big Beers. **Andy Anderson** nearly pulled off a sweep in the April big beer competition. His American Barleywine and English Barleywine went 1-2 and only the exceptional Old Ale of **Bill and Christie Newman** in 3rd place kept Andy from garnering all the ribbons. Five beers went forward to the Best of Show round, and four of them were Andy's! This brewer certainly knows how to brew monster beers! Now if he will only bring a keg or two to BURP meetings to share ...

The Best Beer to go with Chili competition brought out some really delicious thirst quenchers to compliment the homemade chilis made and shared by BURP cooks. Third place went to the wonderful Helles of **Bob and Betsy Kepler**; second place was an uncommon California Common made by the brewing team of **Steve Marler, Pat and Janet Crowe and Colleen and Tom Cannon**; and first place, for the second year in a row, went to **Rick Garvin** and **Christine Lewis** for their tasty Kellerbier.

HOT OFF THE PRESS! The Kellerbier of Garvin and Lewis takes Best of Show at the BUZZOFF!!!! BURPers **Calvin Perilloux, Ed Beilaus** and **Mel Thompson** also won medals at the BUZZOFF held May 22 in West Chester, PA. There were 212 entries. Excellent food, excellent beer and very competent judging.

June BURP Competition to be Off-Line

Due to the potential conflict with entering beers for SOFB, and because offline judging is so much fun,

we have decided to hold the June Strong Belgian Ale Competition on Sunday June 6 at the home of **Bill Ridgely** and **Wendy Aaronson**. Judging will commence at 1:00 PM. Entries will be collected at the BURP meeting on Saturday June 5 until 4:00 PM by **Bill Ridgely**. Please print the brewer's name and the category style name and number (e.g. Dubbel 18A, Tripel 18B, Strong Golden 18C, Strong Dark 18D) rubber banded to each of two bottles per entry. If you wish to judge, email me at: thompson.mel@att.net. We need several judges experienced with Strong Belgian ales; however, novices are welcome.



BURP 2004 Chili Competition

1st Place *Jackalope Chili*

From "Team Jackalope"

Ingredients:

3 # Top Sirloin
 2 # Hot Italian Sausage
 2 # Mild Italian Sausage
 1 # Smoked Venison Steak
 7 pieces Ox Tail
 Olive Oil
 11 cloves garlic
 Two 12 oz cans diced tomatoes
 Six 6 oz cans tomato sauce
 3 oz Mole Sauce
 Two cans beef broth
 Two cans pinto beans
 Two cans black beans
 One white or Vidalia onion
 One can chipotle in adobo sauce
 Two dried chipotle chilies
 One half habanero pepper
 One or two other various chilies (could be jalapeno, serrano, red hot, or any other fairly hot chilies)
 Cumin
 Chili Powder
 Several types of Chipotle powder
 Cayenne Pepper
 Cinnamon powder

Curry Powder
 Bay Leaf
 A couple of dried chilies

For the Spice Pot:

- * Some non-hoppy but flavorful beer ((for this chili, we used two bottles of **Steve Marlers** Old Ale)
- * Two packages powdered chicken broth
- * Two packages powdered beef broth
- * One-half teaspoon white pepper
- * Two teaspoons Mexican oregano
- * One tablespoon cayenne pepper
- * A squirt or two of Rooster Sauce
- * Any variety of hot sauces you have lying around. (At least one or two should be habanero sauces).
- * The sauce only from the Chipotles in Adobo sauce

Directions:

Smoke the Top Sirloin in a tabletop smoker for 20 minutes. Once cooled, dice the sirloin into fairly small cubes. Cook the sausage thoroughly in a large frying pan. Peel and chop into very small pieces the garlic. In about ¼ cup of olive oil, brown the diced, smoked top sirloin with the ground garlic and ox tails in the chili pot.

In a saucepan, mix the Spice Pot ingredients. Allow to simmer for at least 15 minutes.

In a blender, liquify one can (drained) pinto beans, one onion, and two peppers from the chipotle adobo sauce. Reserve the sauce. It helps to add a little liquid to the blender to get it all liquified.

Add the cooked sausage and smoked venison to the browned brisket and garlic in the chili pot. Add the contents of the spice pot. Add the canned tomatoes, the tomato sauce, the two cans of beef broth, the sauce from the chipotle adobo and the liquified beans/onion.

Simmer for one half hour.

Add 3 tablespoons of chili powder, one tablespoon cumin, a dash of cinnamon, a dash of curry and one bay leaf. Simmer for one hour.

Finely dice the peppers. The dried chipotles should be ground into very small pieces. Add to the chili pot along with two or three whole chipotle chilies.

Add two cans black beans (drained) and one can pinto beans (also drained).

Throw in a couple of whole dried peppers for effect.

Simmer for 30 minutes. Add two tablespoons cumin. Adjust heat (spiciness) with cayenne pepper. Simmer for 30 more minutes and just before serving, throw in some chopped cilantro.

Announcing the 9th Annual Amateur Homebrew Competition

Montgomery County Agricultural Fair
August 7, 2004
Gaithersburg, Maryland

This annual competition is open to all homebrewers and is sanctioned by the American Homebrewers Association and the Beer Judge Certification Program. Entries will be judged on Saturday, August 7. This judging will be closed to the public.

BEST OF SHOW Judging will be is open to the public and held on the Fairgrounds on Saturday, August 14, 2004.

Check out the Gaithersburg Area Brewers Society (GABS) webpage at http://g_a_b_s.tripod.com/ for details and entry forms.

Judges, stewards and volunteers are also needed – please consider signing up!

July Club Competition – European Light Lagers (BJCP Category 2)

By Bill Ridgely, BURP Inkslinger

Ah, summer! What better way to beat the heat and humidity than with a nice, crisp European light lager. These beers are "lawn mower" beers in the finest sense – medium alcohol with complex floral

hoppiness and the clean finish common to the lager style.

The July BURP competition will feature the four sub-styles currently part of BJCP Category 2 – Bohemian Pilsner, Northern German Pilsner, Dortmunder Export, and Muenchner Helles. The new draft BJCP guidelines create two new categories, Light Lager (Cat 1) and Pilsner (Cat 2), and divide the sub-styles accordingly. Since these new guidelines have not yet been adopted by the BJCP board, they will not be in effect for BURP's remaining 2004 competitions.

Prior to the isolation of bottom-fermenting yeast strains from mixed yeasts in the mid-19th century, most European beers were darker in color and relatively cloudy. German brewers Anton Dreher of Vienna and Gabriel Sedlmayr of Munich collaborated in the discovery of the new strain and brewed the first true bottom-fermenting beers in 1841. Dreher focused on the production of an amber lager and Sedlmayr a darker version, but when a pot of the new yeast was smuggled into Pilsen by a Bavarian monk in 1842, an entirely new style of beer was created that looked great in the new mass-produced clear glassware appearing on the scene. Pilsen-style beer used lightly kilned Moravian malt, spicy Saaz hops, and extremely soft local water, resulting in a very pale, highly bittered beer. Lagering (cold conditioning) settled out solids, smoothed and rounded the flavors, and made the new beer style crystal clear. It wasn't long before pilsner beer became the premier beer style throughout the world. The Germans adapted the style using their own noble hop varieties and water with a higher sulfate content, resulting in a drier beer with a more lingering bitterness. The German cities of Dortmund and Munich developed their own styles, unique in their way but designed to compete with the pilsner style. Dortmund beers were brewed to somewhat higher starting gravities, and lower hopping levels allowed the underlying maltiness to assume more prominence. Muenchner beers (created by Sedlmayr in 1895) also emphasized the malt backbone but were brewed to gravities similar to Bohemian pilsners. Over 90% of all beers currently sold commercially are descendents of these styles, and while many are mere ghosts of the originals, the microbrew movement in the U.S. and elsewhere (along with

homebrewers determined to recreate the original styles) have brought about a resurgence. Many excellent examples are now available, both from the original regions and from elsewhere.

Here are the current BJCP guidelines for the styles:

European Light Lager	OG	FG	ABV%	IBU	SRM
Bohemian Pilsner	1.044-56	1.013-17	4.0-5.3	35-45	3-5
N. German Pilsner	1.044-50	1.008-13	4.4-5.2	25-45	2-4
Dortmunder Export	1.048-60	1.010-15	4.8-6.0	23-30	4-6
Muenchner Helles	1.044-55	1.012-17	4.5-5.5	18-25	3-5

2A. Bohemian Pilsner

Aroma: Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance: Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor: Rich, complex maltiness combined with pronounced soft, rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.

Mouthfeel: Medium-bodied, medium carbonation.

Overall Impression: Crisp, complex and well-rounded, yet refreshing.

History: First brewed in 1842, this style was the original clear, light-colored beer.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Ingredients: Low sulfate and low carbonate water, Saaz hops, Moravian malted barley.

Commercial Examples: Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar, Staropramen.

2B. Northern German Pilsner

Aroma: May feature grain and distinctive, flowery, noble hops. Clean, no fruitiness or esters.

Appearance: Straw to medium gold, clear, with a creamy white head.

Flavor: Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruitiness or esters.

Mouthfeel: Light to medium body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

History: A copy of Bohemian Pilsner adapted to brewing conditions in Northern and Central Germany.

Comments: Drier than Bohemian Pilsner with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties for taste and aroma), medium sulfate water.

Commercial Examples: Bitburger, Kulmbacher Moenchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.

2C. Dortmunder Export

Aroma: Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance: Light gold to medium gold, clear with a noticeable white head.

Flavor: Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style.

History: A style indigenous to the Dortmund industrial region, Export has been on the decline in Germany in recent years.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Ingredients: High sulfate water, German or Czech hops, Pilsner malt.

Commercial Examples: DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.

2D. Muenchner Helles

Aroma: Grain and malt aromas predominate. May also have a very light hop aroma.

Appearance: Medium to deep gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression: Characterized by rounded maltiness without heaviness.

History: Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

Comments: Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not

overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

Ingredients: Moderate carbonate and sulfate water, Pilsner malt, German hop varieties.

Commercial Examples: Hacker Pschorr Munich Edelhell, Spaten Premium Lager.

Here is a recipe for a Bohemian Pilsner that Wendy and I have been brewing for several years. It has taken first place awards in SOFB and other competitions, and it shows that a good pilsner can be brewed without going to the trouble of decocting (only truly required when using undermodified malts). The pale malt helps with conversion, and the pale and Munich malts together give the beer the slightly darker color and complexity common to Bohemian pilsners. The carapils increases body and helps head retention:

For 10 Gallons:

10 lbs Belgian or German pilsner malt
 10 lbs English pale malt
 1 lb Munich malt
 1 lb Carapils malt

All hops are whole Saaz, 3.9% alpha acid:

1 oz first wort hops
 2 oz @ 60 minutes
 2 oz @ 45 minutes
 1 oz @ 30 minutes
 1 oz @ 15 minutes
 1 oz @ 5 minutes
 Total IBU: 42

Single step infusion mash at 155 degrees F for one hour. Boil time 1 ½ hours. Chill and pitch yeast at 55 degrees F. Ferment 3 days at 55 degrees F, then gradually bring temp down to 48 degrees F for 10 days. Rack and ferment 10 more days at 48 degrees F, then gradually bring temp down to 31 degrees F. Lager at 31 degrees F for as long as possible (1 to 2 months optimum).

Yeast – White Labs WLP 830 German Lager (great yeast for nearly all lager beers)

OG – 1.053
 FG – 1.012

BURP Enlightenment Corner

By Wendy Aaronson, Minister of Enlightenment

June Meeting – Tweeking It: Another brewer has stepped up to the plate with a beer for us to evaluate at the June meeting. I think this is going to be a challenge, because this brewer consistently wins competitions. However, you be the judge. Briefly, the session works as follows. The first part of the exercise will be to taste and describe a homebrew without any specific reference to the style; however, as part of the exercise, you will decide which style it best fits. The second part of the exercise will be to evaluate the same beer after tasting a couple of representative commercial examples. As part of the evaluation, we will discuss the recipe and provide the brewer with constructive comments to improve overall impression or to win a competition. We will start promptly at 1:00 PM.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jun 1984

In June, BURPers (still mostly Marylanders at that time) crossed the Potomac to meet at the home of **Joel Spencer** in Falls Church. Part of the purpose was to attract Virginia homebrewers who had expressed interest in the club but had balked at making the trek to Maryland for the monthly meetings. Joel, one of the club's earliest all-grain brewers, put on a mashing and sparging demonstration while discussions ensued on the possibility of starting a "NOVA" chapter of the club. While this never came to fruition, an independent group of VA brewers eventually started a club called the "Brewers Assn of Northern VA" (BANOVA). This group met for several years in the early 90's before disbanding.

10 Years Ago, Jun 1994

The June 1994 BURP meeting was held at the Coast Guard Telecommunications & Info Systems Command in Alexandria, VA. Arriving BURPers were to tell the gate guard that they were there for Chief Warrant Officer **Charlie Gow's** "wetting down" at the picnic ground. This was an old Coast Guard tradition where beer was poured over the insignia of a newly promoted officer. In modern times, the tradition had turned into more of a keg party, and several wonderful kegs were provided, including Great Lakes Dortmunder and DeGroen's Weizen.

What those in attendance were to discover, though, was an entirely new meaning to "wetting down". A tremendous thunderstorm, complete with lightning, hail, and torrential rain, struck just as the beers were being set up for the "I am curious yellow" beer competition. By the time the sun returned 45 minutes later, the competition beers were undrinkable, and most in attendance were well wetted. At least the raffle went off as planned, and BURPers got their fill of grilled burgers, wursts, and other goodies before the skies opened.

More highlights from the May-June mega-issue of the BURP News – the announcement by **Phil Seitz** of his first Belgian beer judging class followed by the first Spirit of Belgium homebrew competition (to be held in November 1994); **Jim Dorsch's** exchange of letters with August Busch III regarding attempts by Anheuser-Busch to acquire a minority stake in Budvar N.P., producer of Budweiser Budvar; the first installment of **Tim Weil's** 3-part series on pub crawling in England for two months; and **Delano Dugarm's** article on local minor league baseball teams and the beers served at their stadiums. Highlights from the monthly **Jim Dorsch** "Whole BURP Catalog" included an announcement of the opening of several airport beer bars (including two Old Dominion bars at Dulles), the evolution of John Hansell's On Tap magazine into the more expansive Malt Advocate, and the arrival of the first Brew on Premise (BOP) facilities in the U.S. from Canada (the first opened in Hermosa Beach, CA in July 1993).

? ? ? ? ? ? ? ?

Answer to June RYDler:

A. Seek 'em out; grow this list ... Wendy Aaronson, Ralph Bucca, Jim Busch, Tom Cizauskas, Chuck Cook (New Member), Guido Deboeck, A.J. Delange, Jim Dorsch, Greg Kitsock, Bill Ridgely, Ben Schwalb, Phil Sides, Martin Wooster

? ? ? ? ? ? ? ?



Wintertime 2004 Announcement

Chesbayvu Vineyard proudly invites all to my annual handcrafted wine tasting event at the vineyard on Saturday July 3 starting at 1:00 PM. There will be a variety of wines to try from recent vintages including grapes from the Maryland experimental vineyard in Largo, Md. Weather permitting, we will take a late afternoon trip to the bay. Other winemakers are encouraged to bring their own to add to the tasting. Please come and join us. For more info, contact Ralph Bucca, 410-414-3209 or e-mail chesbayvu@backpacker.com.

Directions to Wintertime 2004: From the Beltway, take Exit 11-S (Route 4). Go 28 miles to Rt. 263, Plum Point Rd. Turn left, and proceed about 5 miles. Go straight through the intersection with Route 261. Continue 1.7 miles to Wilson Road and turn right. Go 1/2 mile to Paul Hance Road. Turn left and go to the 4th house on left (4720 Paul Hance Rd).

Get Ready for MASHOUT 2004!

The 17th Annual **Mid-Atlantic States Homebrewers Campout** (MASHOUT) will once again be held on Popenoe's Mountain in beautiful Rocky Gap, MD on August 20-22. Get ready for one of the biggest outdoor gatherings of homebrewers in the country. As always, BURP will sponsor a Saturday night barbecue dinner (with MASHOUT attendees contributing side dishes) and a Sunday morning pancake breakfast.

The MASHOUT site was unfortunately damaged extensively during a winter ice storm, and there is considerable work to be done to restore electricity to the barn. As a result, plans are on hold regarding a band for this year's event until completion of a work weekend to finish clearing the

property and laying new wire. If any BURPers can help out (especially those with chain saws and pickup trucks), it would be greatly appreciated. The work weekend will be held on June 25-27. Property owner **Chuck Popenoe** will be on site to supervise the work and provide direction. Don't worry. No experience is required (and since the power is off, there will be no danger involved). Please contact Chuck if you are available and willing. He can be reached at 301-320-3303 or e-mail to cpops@verizon.net.

MASHOUT is still one of the great weekend bargains. Advance registration is required at a cost of \$20 for adults or teens, \$35 for adult couples, and \$10 for children 2-12 years old. Children under 2 are free. Downloadable registration forms will be available at the June BURP meeting and will be available on the BURP website (<http://burp.org>) by mid-to-late June.

Hope to see everyone at MASHOUT!

Welcome New Members

By Jim & Linda Rorick, Ministers of Propaganda

We would like to welcome the following new club members:

Chuck Cook from Chapel Hill, NC
Sharon O'Rourke from Rockville, MD



Editor's Corner

By Bill Ridgely, Minister of Truth

Welcome to Summer! There are a lot of great beer-related activities planned for the warmer months,

so I hope you'll take advantage of some of them. Don't forget the Dominion Beer Festival on June 25-26, always one of the better festivals in the area, and don't miss **Ralph Bucca's** Winetime Event at the Chesbayvu Vineyard & Winery on July 3.

I'll be out of the country from July 2 through July 18 (on the Munich-to-Bamberg Tour de BURP), so I'll likely be seeking a substitute editor for the July issue. I have at least one person in mind. I'll try to pull as much of the newsletter together as possible before heading off.

Summer is not the best time to brew beer, but for some of the stronger Belgian styles, warmer fermentation temperatures are appropriate. With the 4th Spirit of Belgium on tap for next January, now is the time to start brewing those Belgian dubbels, triples, and strongs. Also, start thinking about that Brooklyn Brown Ale clone beer for MASHOUT. This should be a great beer for a hot summer day on the mountaintop. I'm looking forward to sampling some great efforts.

Hope to see everyone at Rod's on the 5th and at the Spirit of Free Beer Competition on the 12th. Wendy and I have quite a few entries this year and hope to take home a boatload of nifty prizes.

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
Libeerians	Pat, Janet, & Cerveza Crowe	(703) 425-8931 crowepj@navsea.navy.mil crowejs@navsea.navy.mil