



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*" All other nations are drinking Ray Charles beer and we
are drinking Barry Manilow"*

Dave Barry
(Thanks for the memories, Ray!)



Bill Ridgely, Editor
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July 2004

15 Harvard Court
Rockville, MD 20850



Garvin's Grist

By Rick Garvin, Fearless Leader

July Meeting
European Light Lager Competition
And SOFB Prize Ceremony
Nokesville, VA
Saturday, July 24, 2004
1:00 PM – 6:00 PM
(Bring Your Swimsuits!)

August Meeting
MASHOUT XVII
August 20-22, 2004
See burp.org for details

September Meeting
BURP Oktoberfest and
"War Between the States"
Vienna/Oktoberfest Competition
Upper Marlboro, MD
Saturday, Sep 25, 2004
1:00 PM – 6:00 PM
(Overnight Campers Welcome)

Since I wrote my column for the last newsletter we have had a great BURP meeting at **Rod Rydlun's** house, another awesome Spirit of Free Beer (our 12th), **Steve Marler** achieved international acclaim for his Cicadale, 2 gold medal winners at the American Homebrewers Association's National Homebrew Competition, official announcement that the 2005 AHA National Conference will be in Baltimore in June 2005, **Bill Madden** left Capitol City Shirlington for Founders in Alexandria, The Old Dominion Beer Festival, a mass exodus of BURPers to parts Europe and converging on Bamberg Germany and summer kicked into full gear. I know I missed a few things, but I am still recovering from the June homebrew sprint.

Congrats to the Spirit of Free Beer team! Things ran very smoothly. It looks easy, but there is a lot of preparation, sweat and behind the scenes work. **Becky and Dave Pyle** give kudos and credit in their article. It was pretty amazing to see all of the press hits that **Steve Marler** received with his Cicadale beer. It made the standard press as well as the beer press. I saw it mentioned in the Real Beer Page update, Homebrew Digest, AHA Tech Talk and a number of other places. Last I heard, Steve had a cask conditioned dry-cicada-ed version on the beer engine at home. Mmmm, ya gotta love that fresh cicada aroma.

Congrats to **Mel Thompson** for his AHA NHC gold medal for his Old Ale. Mel is an excellent and very consistent brewer. **Christine Lewis**, and her brewing minion, received a gold for their Foreign Extra Stout. I understand that Christine was

inspired to brew her "West Indian Viagra" after seeing **Dave Pyle** drinking a Guinness Foreign Extra Stout in a St. John US Virgin Islands swimming pool while wearing his thong bathing suit, worn backwards. Remember, contact your doctor or seek emergency medical attention for any erection that lasts longer than 4 hours. Many of BURP's best brewers did not enter the AHA NHC this year. Let's hope we have a better turn out next year.

Les White and the Free State Homebrewers Guild sponsored the bid for the AHA's 2005 National Conference. The organizing committee is well under way. The last AHA conference in Baltimore was a blast. It looks like the Holiday Inn Inner Harbor is going to be the venue. More to come. **Bill Madden** is brewing up a storm at Founders in Alexandria! This was a great move for Bill; he gets to be both a brewer and an owner at Founders. **Steve Marler** has organized a meet the brewer event there on July 24th at 6PM.

The July BURP meeting will be at **Bruce Bennett's** and **Nancy Cosier's** home and swimming pool palace in Nokesville, VA. This is our third year being hosted by these wonderful people. Bathing suits and sunscreen are the way to go! Bring those leftover beers from SoFB chilled for everyone to share. Our competition this meeting is European Lager. Thanks to **Mel Thompson** for arranging the contest calendar to fit the weather!

MASHOUT in August! This is one of my favorite weekends of the year. Christine and I show up early and leave late and barely sleep in between. Bill covers things nicely in his article. September brings another camping opportunity at **Linda** and **Jim Rorick's** Turtle Creak Farm in Upper Marlboro Farm, MD. We'll have the Civil War homebrew competition. **Mel Thompson** has ordered a trophy as long as my leg for the winner to hold for a year. This will be a rotating spoil of battle ("Careful honey, that end is sharp!"). October has us at the Crowe's Nest in Fairfax, VA to stress test their renovated deck and new patio area. November will see us back at Aaronridge in Rockville for the Real Ale Festival. We are going to do BURP officer's nominations at the November meeting with elections at the December meeting. This will give the incoming officers a chance to transition over

the holidays and start the New Year in the saddle. The office of President is up for grabs!!!

Remember, "Life should be like MASHOUT!"

Cheers, Rick



12th Annual Spirit of Free Beer Another Huge Success!

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

The 12th Annual Nation's Capital Spirit of Free Beer Homebrew Competition was held on June 12th, 2004 at the Old Dominion Brewing Company in Ashburn, Virginia. Many thanks go to **Jerry Bailey**, owner of Old Dominion, for hosting.

We had a great SOFB 2004 Team. Everyone worked hard to make this a successful event. We want to thank the people who made this contest possible: Registrar **Mark Hogenmiller**, Judge Coordinator **Bill Newman**, Prize Coordinator **Rob Hanson**, Steward Coordinator **Christian Layke**, and Facilities Coordinator **Dan Fapp**. Thanks also to **Alison Skeel** for coordinating breakfast and to **Christian Parker**, **Jeff Chen** and **Bob Cooke** for providing a wonderful lunch.

Registrar **Mark Hogenmiller** would like to especially thank **Christine Lewis**, **Rick Garvin** and **Polly Goldman** for spending Sunday afternoon at the Brewery organizing the entries and **Jeff Chen** for assisting with scoresheet distribution.

Spirit of Free Beer, for the sixth year in a row, served as one of the Qualifying Events for the Masters Championship for Amateur Brewing (MCAB). BURP would like to especially thank the 45 BJCP judges, 2 professional brewers and 1 novice judge who dedicated their services to judging 332 entries from AK, IL, MD, NC, NH, NJ, NY, OR, PA,

TN, TX, VA, making this truly a signature/showcase event. Brew clubs represented included: BURP, FOAM Rangers (TX), FOAM, Brew Free or Die, CRABS, MALT (MD), Corning Brew Crew, James River Homebrewers, Boston Wort Processors, Hudson Valley, ATF (Alcohol Through Fermentation), Goose Lake Brewing Company, Headhunters and CASK.

SOFB Prize Update

Rob Hanson, our prize coordinator, will be distributing ribbons and prizes at the July Meeting. Out of town winners will have their ribbons and prizes mailed to them in mid-July. All BURP winners should try to make the July meeting or make arrangements to have someone pick up your ribbons and prizes (we will not be mailing them in town). Be considerate if you know you will not be at the July Meeting and you don't have someone to pick up for you. Please contact Rob to make other arrangements.

Our sponsors have been very generous this year. We have over 150 lbs. of grain and other ingredients, pounds of great hops, lots of awesome beer-wear, including hats, tees and embroidered shirts, and lots of other cool stuff, including FREE BEER from great breweries like Victory and Rogue! BURP seeks out sponsors whose products are available in our area -- so be sure to support these great companies who support the Spirit of Free Beer!

All About Beer * American Homebrewers Assoc. * Anchor Brewing Company * Beer, Beer, and More Beer * Belgique Gourmande * Brewers Alley * Briess Malting Company * Cairo Wine and Liquor * California Concentrate Company * Cargill Malt - Specialty Products Group * Cascadia Importers LLC. * Clay Pipe Brewing Company * Crosby & Baker * Deep Creek Brewing Company * Deschutes Brewery * DuClaw Brewing * Franklin's General Store and Brewery * Harpoon Brewery * HopUnion USA, Inc. * HowToBrew.com * Jack Schmidling Productions * Jay's Brewing Supplies * Koch's Concepts * Magic Hat Brewing Company * Maryland Homebrew * Merchant Du Vin * Mid-Atlantic Brewing News * New Belgium Brewing Company * Northwestern * Old Dominion Brewing * Pennsylvania Brewing Company * ProMash *

Redhook Ale Brewery * Rock Bottom Brewery * Rogue Ales * SABCO Industries * Sierra Nevada Brewing Company * Smuttynose Brewing Company * Storey Publishing * Sweetwater Tavern * The Flying Barrel * The Olde Heurich Brewing Company * Toledo Metal Spinning * Troegs Brewing * Vanburg & DeWulf * Victory Brewing Company * White Labs, Inc. * WYEAST Laboratories, Inc. * Zymico

For the full results of the Spirit of Free Beer competition, please visit:

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

Minister of Culture Corner

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

Belgian Strong Ale Competition Results

Results of the Belgian Strong Ale competition held offline at the Aaronridge residence on June 6 were: 3rd Place – **Keith Chamberlin** (Strong Dark); 2nd Place – **Kris Featheringham** (Strong Golden); 1st Place – **Mel Thompson** (Strong Dark). There were 19 entries in all. Thanks to all who entered, and thanks to all of the judges: **Bill & Wendy, Paul & Jamie Langlie, Mike McGuire, Ty Ming, & Robert Stevens**. Special thanks to **Alison Skeel**, who served as steward for the competition.

Club Competition Schedule

July - European Pale Lagers, BJCP category 2. Includes Bohemian Pilsner, North German Pilsner, Dortmunder Export and Muenchner Helles. **Alison Skeel** will be running the competition as Mel and Dave (and some other BURPers) will be at the [Oregon Brewers Festival](#) in Portland, Oregon at the time of the BURP meeting. Please volunteer to assist Alison. Thanks, Alison.

August - Clone Beer Competition at Mashout.

Brooklyn Brown. Maybe **Garrett Oliver**, head brewer at Brooklyn Brewery will come to Mashout and judge the entries. This is typically a team brew and, especially since it is at Mashout, kegs are requested. See **Bill Ridgely's** article elsewhere in

this newsletter to learn more about the beer (he thinks he's going to win).

September – Oktoberfest Civil War. Team brew Maryland/DC versus Virginia. There is still time (barley) to brew a BJCP category 9 Vienna or Maerzen. We will be designing the perpetual trophy/plaque in the next month to be passed annually to the winning team of the winning state. To refresh brewers on the Civil War competition rules:

- BJCP category 9, Vienna or Maerzen
- Teams: min 2 brewers, max 4 brewers. Each individual brewer may be on one team only.
- Each team may have one entry.
- If a team is made up of members from both states, the team must choose which state to represent.
- As usual, ribbons will be awarded to 1st, 2nd, and 3rd places.
- Points will be calculated for the first five places overall on a descending scale: 5 pts for 1st, 4 pts for 2nd, 3 pts for 3rd, 2 pts for 4th, 1 pt for 5th. The state with the highest total number of points is the winner. The highest placing team for that state will be awarded the trophy on behalf of the state represented and keep the trophy until the competition the following year.

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 are in this month's newsletter. I'm getting hopped up for this one.



August Club Competition – Brooklyn Brown Ale Clone

By Bill Ridgely, Clonemeister

Following its successful Wheat Beer Homebrew Competition held during last year's MASHOUT, the BURP Club will once again sponsor a competition open to all event participants. The competition will take place Saturday morning, Aug 21, at 10:30 AM (Deadline for entries, 10:00 AM). This year's competition will be something different. The goal will be to brew in teams and clone a commercial beer. The beer to be cloned will be [Brooklyn Brown Ale](#). Teams should consist of 2 or more people, and beer should be brought to MASHOUT in kegs. A keg of Brooklyn Brown will be provided for calibration and to serve as the standard. The judges will consist of commercial brewers attending the event as well as selected BJCP-certified judges. Prizes will be awarded to the top 3 beers. The brown ale style is more fully described on the [BJCP Website](#). Brooklyn Brown has been variously described as a cross between a Northern English Brown Ale and an American Brown Ale. The [Brooklyn Brewery](#) website gives these specifications for Brooklyn Brown Ale:

Malts: Two-row pale malt, caramel malt, chocolate malt, biscuit malt, wheat malt

Hops: Cascade, Willamette and Northern Brewer

Alcohol: 5.5% by volume

Ray Daniels and Jim Parker, in their book [Brown Ale: History, Brewing Techniques, Recipes](#) (Brewers Publications, Classic Beer Style Series #14, 1998) provide this description of Brooklyn Brown Ale:

Color: Light brown

Head: Light brown, creamy

Aroma: Rich, toffee-like caramel malt

Malt Flavor: Very rich, sweet caramel malt flavor with slight chocolate note

Hop Bitterness/Flavor: Low to medium hop bitterness and light, spicy hop flavor

Finish: Smooth, slightly dry

Body: Medium

Notes: A rich, easy drinking northern English brown ale. Serve this with traditional English bangers and mash or a pot pie.

In my own tastings of this beer, I've found that it has lost some of the richness of earlier versions, but it's still a nice, smooth drinking brown ale.

Daniels and Parker provide a table with average proportions of malts in commercial American brown ales. This can be used as a rough guide when brewing your clone beer:

Pale malt – 70-85%
 Wheat malt: 5–9%
 Specialty malt (eg, biscuit malt): 5–9%
 Crystal (caramel) malt – 5-13%
 Chocolate malt – 1-3%

For hops, if you use the varieties specified on the Brooklyn Brewery website, I recommend using Northern Brewer early in the boil for bitterness, Cascade in mid-boil for flavor, and Willamette (a Fuggle clone) toward the end of the boil for aroma and a little additional flavor. Shoot for 30-35 IBUs total.

Since you are looking for a fairly dry ale, keep the mash temperature between 150 and 155 degrees F, and ferment with a good well-attenuating ale yeast like Wyeast 1056 (American Ale).

Best of luck on your attempts to clone Brooklyn Brown Ale. I look forward to sampling all of your efforts at MASHOUT XVII.

June Bug (Cicada) Meeting Report

By Jim Hanson

Although overcast, rainy weather may have quieted the area's notorious 17-year itch visitors on the day of Saturday June 5th, there was no gloom among the nearly forty BURPers who attended the meeting held at **Rod Rydlun's** place. Those in attendance compensated for the lack of chirping by our cicada comrades with their own rhetorical banter. One of the events that made some noise was the drop-off table for entries for the Spirit of Free Beer (SoFB), BURP's nationwide amateur homebrewing competition. **Dave and Becky Pyle** manned the drop-off table, and according to Dave, more than 300 entries had been registered. **Mark Hogenmiller**, the competition registrar, facilitated a smooth registration process by having contestants register their entries online prior to dropping off or shipping their beers. Many thanks to **Dave and Becky** for serving as competition

organizers and to all others on the SOFB Team for their hard work and insightful planning.

Wendy Aaronson once again held an enlightenment session. This particular session focused on the style of beer known as California Common. **Mark Hogenmiller** provided some of his California Common style homebrew for critique and analysis, and the commercial beers featured in the session were Anchor Brewing Steam Beer and Wild Goose English Style Amber Ale. Thank you Wendy and Mark for providing valuable knowledge and insight into this popular style.

Kathy Koch held the customary raffle, and the Grand Prizes of Chimay and La Chouffe gift packs diverted everyone's attention away from the drizzly rain during the giveaway. Many thanks to Kathy for her dedication in conducting the raffle in far from ideal weather conditions.

The Belgian Strong Ale competition was held offline at the Aaronridge house in Rockville on Sunday, June 6th so that the judges could soak up as much rain as possible during the BURP meeting. Optimistically, the rain should be viewed as a cleansing process, and I write with confidence that the judging was a drier and more comfortable experience on Sunday. Kudos on the good call by Minister of Culture **Mel Thompson** to hold the competition offline.

Finally, a big thanks goes to **Rod Rydlun** for hosting the meeting in the lush greenery of Potomac surrounding his house. Also, all the members of BURP wish Rod a fantastic and remarkable lifetime experience in the Rolls Royce/ Bentley Road Rally across the United States this summer.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, July 1984

Big things began happening with BURP in July 1984. At the July meeting, the club membership voted (by a 2-1 margin) to co-sponsor (along with the AHA) and host the first Mid-Atlantic Homebrewers Convention. The proposed date and location was Sat, Sep 29 at the Wellington Hotel in

downtown Washington. Planned as an east coast showcase for the homebrewing hobby, speakers were to include **Charlie Papazian**, founder and president of the AHA. A variety of activities were proposed, including technical seminars and a homebrew competition. The budget was estimated at approximately \$2,000, putting the club at some financial risk. However, the AHA agreed to share in any losses that might be incurred. **Dan McCoubrey's** annual crab feast was scheduled to take place on the day after the convention, making for an all-weekend social event.

Club treasurer **Bobby Bauer** reported that the club roster in July 1984 stood at 43 paid members, although a number of club regulars still owed for the 1984 calendar year.

10 Years Ago, July 1994

Larry and Trish Koch hosted the July BURP meeting at their home in Silver Spring. The themes were a) beat the heat under the Koch shade trees and b) drink wheat beer. A wheat beer competition was held, with all sub-styles represented (3 of the 13 beers entered did not truly fit – a Belgian witbier, a tangerine wheat beer, and a raspberry wheat beer). **A.J. DeLange** took 1st place with his Bavarian Weizen. **Andy Anderson** was a close second with his Weizenbock. The monthly raffle featured the usual plethora of goodies. Grand prizes of a case of Dominion Spring Bock and a case of Dominion Summer Wheat went to **Dan Allers** and **Don Kaliher** respectively.

The July newsletter was another mega-issue (18 pages!) featuring **Alison Skeel's** review of the Great Invitational Microbrewery Festival at [Stoudt's](#) as well as **Alison** and **Wendy Aaronson's** report on judging at the TRASH competition in Pittsburgh. **Jim Dorsch** contributed a sobering article on various anti-alcohol measures under consideration by the government as well as his monthly "Whole BURP Catalog". Highlights from the latter included an announcement that Pittsburgh's Alleghany Brewery & Pub had changed its name to Penn Brewery and Guinness PLC had completed acquisition of the Jamaican company Desnoes & Geddes, Ltd, brewers of Red Stripe Lager and Dragon Stout. **Martin Morse Wooster** reviewed Randy Mosher's [Brewer's Companion](#), and **Dave &**

Becky Pyle wrote a nice travelogue on their tour of New England breweries and brewpubs. The most interesting article by far, though, was by **Kit Anderson**, who wrote about brewing with animal parts (anyone for "Rigor Mortis Porter"?). **Kit** was one of the early BURPers (along with **John Esparolini**) to experiment with putting oysters in stout.

To top things off, July's newsletter contained some of the most memorable photos (albeit fuzzy ones) in BURP history – of **Michael Jackson** signing the breasts of BURPers **Wendy Aaronson** and **Dot Steller** (now **Dot Artz**). The caption reads, "Will Michael Jackson ever recover from partying with the wild women of BURP? Only time will tell!"

MASHOUT 2004 Update

By Bill Ridgely, MASHOUT 04 Coordinator

Just a reminder that the 17th Annual **Mid-Atlantic States Homebrewers CampOUT**, better known as **MASHOUT**, is coming to Popenoe Mountain once again in August. The dates are Friday, Aug 20 through Sunday, Aug 22. Lots of fun events are in store, including the traditional barbecue dinner on Saturday (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert), and pancake breakfast on Sunday morning. Regional beers will also be featured along with homebrew. A number of great breweries from throughout the Mid-Atlantic region have already agreed to support the event with beer contributions. However, the emphasis is always on homebrew, and we hope you'll bring a keg or case of your best to share with 200 of your best friends on the mountaintop.

Here's a quick rundown on the latest MASHOUT news:

Site Clearing & Barn Repairs – As I mentioned in the June BURP News, a major ice storm devastated Popenoe Mountain over the winter. However, a hard working team of BURP volunteers and other MASHOUT regulars spent the weekend of June 25-27 clearing brush and restoring electricity to the barn. All work has now been completed, and there is enough firewood gathered for several MASHOUTs. Many thanks go to the nearly 20 people who participated in the work weekend!

Friday Night Band – Now that electricity has been restored to the barn, a live band has been added to the program for Friday evening. The band GrooveQuest will be performing from 8:00 to midnight. The name may not be familiar, but this is the same band that put on a great show last year under the name Takoma Crossing. The popular DC-area blues/roots band features guitar, bass, drums and sax, along with versatile lead singer **Steve O'Brien**. They play a great repertoire of blues, rock, and swing tunes. Drummer **Lowell Schiff** (AKA Shufflemonster) once played with guitar god Roy Buchanan. To read more about the band, visit their website at <http://www.takomacrossing.com/>.

Check-In – BURPers **Bob and Kathleen Warriner** (who were married at MASHOUT several years ago) have offered to coordinate the check-in station once again at this year's event. They will need volunteers to man the table and check-in new arrivals. If you are willing to contribute an hour or two to this important task, please contact Bob & Kathleen at bkwarriner@aol.com or phone 301-588-3037. A keg of beer will be provided as an incentive for all those who contribute their time.

Ice – Arrangements have once again been made for ice delivery directly to the MASHOUT site. Both block and cube ice will be available at very reasonable prices starting on Friday, Aug 20. The ice vendor was very pleased with the response to the service last year and looks forward to seeing everyone again in '04.

Homebrew Competition – MASHOUT will once again feature a homebrew competition open to all attendees. The theme this year will be clone beer, and the beer to be cloned will be Brooklyn Brown Ale. Details on the competition (and a brief article on the commercial standard) appear elsewhere in this newsletter.

Final Pre-MASHOUT Work Weekend – Volunteers will be needed for preparation of the MASHOUT site on the weekend of Aug 13-15. If a dump truck can be procured, work will include spreading fresh gravel on the driveway. If not, work will primarily involve fine mowing of the field. This will be the 3rd consecutive year for the work weekend, and it is taking on the aspects of a mini-

MASHOUT. If you are willing to join in, please contact the MASHOUT coordinator. More info on the work weekend will appear in the August edition of BURP News.

Full details on MASHOUT, including a downloadable registration form, can be found on the BURP website at <http://burp.org/>. Just click on the MASHOUT XVII link. The "Frequently Asked Questions" section will be updated as new information becomes available. BURPers without web access can contact the MASHOUT coordinator for a paper copy.

The fee schedule for MASHOUT is:

- 1) Individual (13 years and above) - \$20.00 (All individuals under 21 years of age must be accompanied by an adult)
- 2) Adult Couple - \$35.00
- 3) Child (2 – 12 years) - \$10.00
- 4) Child Under 2 years – Free

For those who do not have Internet access, you may fill out and send the registration form included with this newsletter, along with your check (payable to **BURP**) to:

**MASHOUT 2004
15 Harvard Ct
Rockville, MD 20850**

If you have e-mail access, please include your e-mail address so that acknowledgement of your registration as well as directions to the site can be sent via e-mail. If you don't have e-mail access, you will receive a copy of the MASHOUT "Frequently Asked Questions" document, along with directions, by regular mail.

I will also have MASHOUT registration forms available at the July BURP meeting. Please sign up at your earliest convenience because there is a limit of 200 people for the event (and last year's MASHOUT was a sellout).

I hope to see all of you at MASHOUT 2004, the best outdoor homebrewer gathering in the nation!



Editor's Corner

*By Bill Ridgely, AKA Johnny Inkslinger
Minister of Truth*

Many thanks to **Sweet Christine Lewis** for taking over as Minister of Truth for this issue of the BURP News. I have sadly been called away to bicycle around Franconia and drink fresh German beer for two weeks. It's a rough job, but someone's got to do it. I'll return to my assigned duties with the August issue.

Thanks also to **Jim Hanson** for once again going for glory by contributing another BURP meeting report. Perhaps someone else in the club would be willing to give Jim a break and contribute a report. Please let me know if you are interested and willing.

Summer and Fall are two of my favorite BURP seasons. The July meeting at Bruce and Nancy's is always fun because of their great swimming pool. August is, of course, MASHOUT, the most fun anyone can have in a vertical position. September is the club Oktoberfest (and another opportunity to camp out with fellow BURPers). Wendy and I already have our beers brewed for all three events. I hope you all are ready for them as well.

I look forward to seeing you all in Nokesville on the 24th (and picking up some nifty SOFB prizes).

Cheers, Bill

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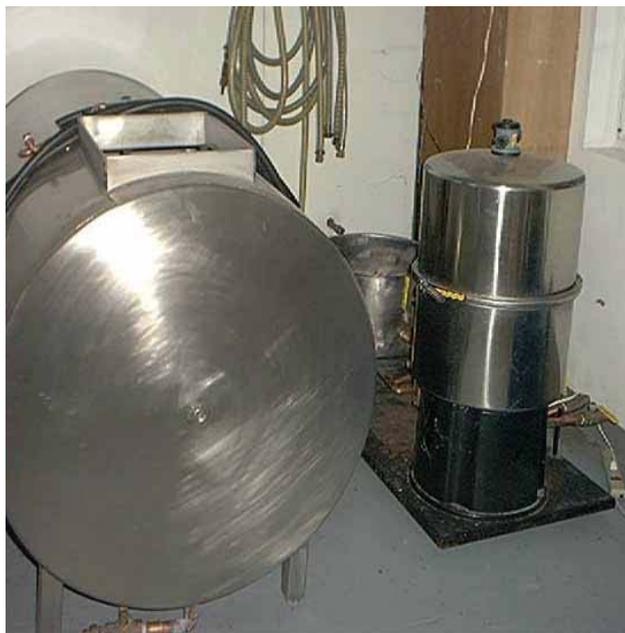
Any BURP members interested in a professional brewing system?

New BURP member **Robert Foster** unexpectedly has to head off to Spain for 3 years. He had purchased a brewery system on E-bay about 2 years ago, and is looking to entertain an offer to purchase, lease or lend under the right conditions. Here are the specs on the brewery:

Schleuter-built 7 bbl. System, built 1995, operated 1995-2000 at Grizzly Bay Brewing Co. (near Fairfield, CA) with over 300 batches produced. Single step infusion mashing, perfect for quick turn around ale production. One person operation. System includes drop-bottom mash tun and combination hot liquor/brew kettle, both beautifully faced with redwood; four glycol-cooled fermentation tanks with temperature controllers, four serving tanks (noninsulated), copper counterflow wort chiller, D.E. filter, grain mill, 3 pumps (two fixed, one roll-about), glycol chiller and 3-phase electric immersion heater. The system is currently located in south Alexandria, VA.

The first photo shows the brew kettle and the top of the 3-phase immersion heater. The second photo shows one of fermentation tanks and the D.E. filter. The third photo shows the mash tun.

I can be reached at 703-921-9106, rfoster4@cox.net. Plan on going to July's meeting so I hope to see you there



Sign me up for **MASHOUT 2004!** Enclosed is my check for _____ payable to **BURP**. Please include names of all persons attending and price categories (**1** - Individual, **2** - Couple, **3** - Child 2 to 12, **4** - Child Under 2)

Name(s): _____

Street: _____

City: _____

State: _____ Zip: _____

Telephone: _____

E-Mail: _____

Sat Night Dinner Contribution (Pls Check):

Soup/Salad _____ Side Dish _____

Dessert _____ Appetizer _____

Send To: MASHOUT 2004, 15 Harvard Court, Rockville, MD 20850