



# BURP NEWS

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**

*" God has a brown voice, as soft and full as beer."*

Anne Sexton



Bill Ridgely, Editor  
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**August 2004**

15 Harvard Court  
Rockville, MD 20850



## August Meeting

**17th Annual Mid-Atlantic States  
Homebrewers CampOut  
(MASHOUT 2004)  
and Brooklyn Brown Ale  
Clone Competition  
On Popenoe's Mountain  
Aug 20-22, 2004  
(Registered Attendees Only)  
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)**

## Garvin's Grist

*By Rick Garvin, Fearless Leader*

July has been a fast BURP month – we had our BURP meeting at **Bruce Bennett** and **Nancy Cosier's** home, preparations for MASHOUT, a signed contract for our Spirit of Belgium IV venue, and preparations for the AHA Conference and National Homebrew Competition in Baltimore in June 2005.

We were well taken care of, weather-wise and hospitality-wise, at our July BURP meeting. July is a tough month to get together with all of the vacations scheduled. Some of the hard-core reliable BURPers were off getting heat stroke in Portland at the Portland Brewers Festival while we enjoyed cooler than normal weather. It was warm enough to enjoy Bruce and Nancy's pool. The leftover Spirit of Free Beer entries were lined up, and there were some pretty darn good beers in the mix. The Spirit of Free Beer awards ceremony saw **Andy Anderson** coming home with a bag of ribbons and a stainless steel conical fermenter. The kids were enjoying the pool and the snacks. Another great July meeting at the Bennett/Cosier love shack.

MASHOUT is around the corner. The MASHOUT team has been working hard getting the site ready and T-shirts ordered to commemorate our 17<sup>th</sup> MASHOUT. I have heard from a lot of our out-of-town friends, and we should see a great turnout. My hat is off the MASHOUT committee. The same people year after year pitch in and do a great job. **Rod Rydlun** is on his retirement venture quest and was unable to do outreach to our commercial brewers. His help is missed. **Chuck Cook** and **Jamie Langlie** are working hard in Rod's long

shadow. Chuck is relentless and I'm looking forward to some interesting new beers this year.

Our next meeting is at **Linda and Jim Rorick's** Turtle Creek Farm. We will have the BURP Oktoberfest and our Oktoberfest/Marzen/Vienna club contest. This is a great place to get away from it all and drink beer out on the Wiesen without having to go too far into the boonies.

I am EXTREMELY happy to announce that we have finalized our venue contract for Spirit of Belgium IV on January 14-16 with the Sheraton National Hotel at 900 S. Orme Street in Arlington. This is a great location for our most ambitious Spirit of Belgium yet. We will be able to have all of our events in one location with plenty of room for each of our sessions. We have the use of the top floor reception room with great views of Washington, DC, metro shuttles, indoor swimming pool, and more banquet space than we can fill. The tentative conference schedule has three receptions, the Belgian-style homebrew competition, technical sessions across two days, and a banquet as our finale. The hotel rooms are extremely nice, and the meeting and banquet space looks great! There are still plenty of opportunities to join the SoB committee. With the venue signed, we will be going into high gear at the end of August.

**Les White** and the Free State Homebrewer's Guild are making great headway on the AHA Conference for 2005. They have selected the Baltimore Inner Harbor Holiday Inn as the venue. There will be many opportunities to contribute as a volunteer. You can contact Les via the Guild or talk to our own **Phil Sides**.

I'm off with my girls to the beach for a week and then onward to MASHOUT. Stop by for a Kellerbier in the cool shade of the cove. I'll be the guy with a smile on his face. Life should be like MASHOUT!

Cheers, Rick

## Minister of Culture Corner

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

## European Light Lager Competition Results

Results of the European Light Lager competition held at the July BURP meeting were: 3rd Place – **Andy Anderson** (Muenchner Helles); 2nd Place – **Mike McGuire** (Bohemian Pilsner); 1st Place – **Andy Anderson** (Dortmunder Export). Many thanks to all who entered, to the judges who took time out of socializing to evaluate the beers, and especially to **Alison Skeel** for running the competition in Mel's absence.

## Competition Schedule Update

### August - Clone Beer Competition at Mashout

Brooklyn Brown Ale clone. Entries must be entered by 10 AM on Saturday of Mashout. Judging will begin at 10:30 AM. Kegs only. There will also be a popular choice winner selection in addition to the judges selection for the beer that most resembles Brooklyn Brown. FREE BEER!! (Ridgely still thinks he's going to win.)

### September – Oktoberfest Civil War

Team brew Maryland/DC versus Virginia. BJCP category 9 Vienna or Maerzen. We have the perpetual trophy (see below) that will 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.
- Kegs only.
- 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 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> places.
- Points will be calculated for the first five places overall on a descending scale: 5 pts for 1<sup>st</sup>, 4 pts for 2<sup>nd</sup>, 3 pts for 3<sup>rd</sup>, 2 pts for 4<sup>th</sup>, 1 pt for 5<sup>th</sup>. 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.

This should be a great one to judge as the quality of the fest beers will be outstanding. If you wish to judge and don't have an entry, please let me know before the competition.

### 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 I<sup>2</sup>PA are in this month's newsletter. I'm getting hopped up for this one.

### November – Real Ale

**Tom Cannon** and **Andy Anderson** put together a terrific competition. And the next day, we'll have one of the largest real ale events in the US. BURPers really are special and privileged. Enter as many 3 or 5-gallon kegs as you can (Firkins are also welcomed). Let's try to beat the former record 48 entries.

### December – Winter Warmers

This will be a keg preferred, team brew with winners selected by popular choice. The style typically refers to bigger, complex beers with or without spices added. Ahh, I can taste a Young's Winter Warmer as I think about this competition. More will follow on ideas for winter warmers to brew.

Cheers, Mel & Dave



## BURP Shines in National Competitions

BURP members took a number of awards in national competitions this year. Here's a quick rundown. Congratulations to all of the winners!

### National Homebrew Competition (June 2004)

**Rick Garvin & Christine Lewis** – 1st Place, Stout

**Mel Thompson** – 1st Place, English & Scottish Strong Ale

### Masters Championship of Amateur Brewing (MCAB) (July 2004)

**Wendy Aaronson & Bill Ridgely** – 2nd Place, English & Scottish Strong Ale

**Andy Anderson, Pat & Janet Crowe** – 2nd Place, Wheat Beer

**Ed Bielaus** – 3rd Place, Bitter & English Pale Ale; 2nd Place, Koelsch & Altbier; 2nd Place, German Amber Lager

**Robert Finkelstein** – 2nd Place, Scottish Ale

## September Club Competition – German Amber Lager

Below are the BJCP guidelines for Category 9, German Amber Lager. These are the guidelines that will be used to judge the Civil War competition at the September BURP meeting:

German Amber Lager	OG	FG	ABV %	IBU	SRM
Oktoberfest /Maerzen	1.050-64	1.012-16	4.8-6.5	20-30	7-14
Vienna Lager	1.046-52	1.010-14	4.6-5.5	18-30	8-12

### 9A. Oktoberfest/Maerzen

**Aroma:** German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl, or hop aroma.

**Appearance:** Dark gold to reddish amber color. Bright clarity, with solid foam stand.

**Flavor:** Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance is toward malt, though the finish is not sweet.

**Mouthfeel:** Medium body, with a creamy texture and medium carbonation.

**Overall Impression:** Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

**History:** Origin credited to Gabriel Sedlmyer, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

**Ingredients:** German Vienna malt (slightly lighter than Munich malt) should be the backbone (if not entirety) of the grain bill, with some Munich malt and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome.

**Commercial Examples:** Spaten Ur-Maerzen, Ayinger Oktoberfest-Maerzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.

## 9B. Vienna Lager

**Aroma:** Dark German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest.

**Appearance:** Reddish amber to light brown color. Bright clarity and solid foam stand.

**Flavor:** Soft, elegant malt complexity is in the forefront, with a firm enough hop presence to provide a balanced finish. Some toasted character from the use of Vienna malt.

**Mouthfeel:** Light to medium body, with a gentle creaminess. Medium carbonation.

**Overall Impression:** Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming overly sweet.

**History/Comments:** The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

**Ingredients:** Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water.

**Commercial Examples:** Negra Modelo, Portland Lager, 150 Jahre, Augsburger Red, Leinenkugel Red.

## October Club Competition - Hop Head? Well, Yes ....

*By Mel Thompson, Co-Minister of Culture*

Isn't this a great country? We have taken a beer style developed by the British in the late 1800s and revived it and made it a whole lot better! You all know the story of the emergence of India Pale ale, when the Brits occupied India and needed to provide beer for their troops. They developed a high gravity/high alcohol ale with lots of hops to preserve the beer for the long voyage around Africa to India ... the birth of a new beer style! Well, it is nearly impossible to find an accurate replica of the original IPA in the UK today. Due to the demand for lower alcohol beers (the tax on alcohol in beer is a major contributor), most beers referred to as IPAs in the UK are in the 4% alcohol range and more like Ordinary or Special Bitters. It took the creativity of America's brewers during the

craft beer movement in the mid 80s and 90s to revive and re-define the IPA beer style. Since that time, the style has continued to evolve and improve, resulting in the birth of the "hophead"! Wonderful, delicious beers like Anchor Liberty, Tupper's Hop Pocket, Victory Hopdevil, Sierra Nevada Celebration Ale, Brooklyn East India Pale Ale, Bridgeport IPA, to name a few, are a mainstay for the contemporary hophead - medium bodied, tasty beers with copious amounts of hop aroma, flavor and bitterness, but with enough malt to enrich and balance the overall intense experience. But it doesn't end there.

Ever evolving and pushing the envelope, in the mid 1990s, a new, stronger and hoppier variation of the style began to emerge and has now been recognized by the GABF: the Imperial IPA, also called the Double IPA. The style guidelines, according to the Bistro, home of the first annual IIPA festival, are as follows:

**Aroma:** An extremely rich hop aroma is mandatory. Typical versions use American hops and have aromas such as pine, citrus and floral, but any hop can be used. No malt should be detected in the aroma. It's all hops. Some alcohol aromas (spicy, peppery) are common.

**Appearance:** Clarity can be bright to cloudy due to the large quantity of hops and the hop protein left in the beer.

**Flavor:** Intensely fruity hop flavors should be layered throughout the beer, as two to three times the amount of hops are used in this beer as compared to a standard IPA.

**Mouthfeel:** Medium to full body. A slight warming may be present in the mouthfeel from alcohol, but it should not remind one of barley wine.

**Comments:** Although the beer should be drinkable with some signs of malt showing, your overall impression should be HOPS! This is not a beer for the average beer drinker!

From an interview in Ale Street News with Bistro owner, Vic Kralj, "The key to double IPA is malt. There can hardly be any caramel malt at all, otherwise it leans too much to a barleywine. Hops

need to be in the back end (aroma and dry hops), otherwise it's too bitter. A lot of guys try to brew these beers, and they end up with either a small barleywine, or an undrinkable hop monster."

At this year's GABF, there were 40 entries in the newly established category. GABF guidelines for Imperial India Pale Ale are as follows:

Imperial or Double India Pale ales have intense hop bitterness, flavor and aroma. Alcohol content is very high and notably evident. They range from golden to amber in color. The style may use any variety of hops. Though the hop character is intense, it's balanced with complex alcohol flavors, moderate to high fruity esters and medium to high malt character. While hop character may be very intense, it may not be harsh in quality. Imperial or Double India Pale ales have medium-high to full body. Diacetyl should not be perceived.

Commercial examples: Rogue I<sup>2</sup>PA(IPA squared), Stone Ruination Ale, Dogfish Head 90 minute, Deschutes Double Bale Quail Ale, Victory Hop Wallop.

Here is a chart comparing the current IPA (BJCP Cat 7) style guidelines with the new Imperial IPA (BJCP Cat 14C) guidelines:

Style	OG	FG	ABV%	IBU	SR M
IPA	1.050-75	1.012-16	5.0-7.8	40-60+	8-14
Imperial IPA	1.075-90+	1.012-20	7.7-10.0+	60-100+	8-15

As an example of the "over the top" hopping, John Maier of Rogue is reported to dry hop with one pound of Amarillo hops per barrel, which translates to 2 ½ oz per 5 gallon batch!

All-grain recipe: 5 gallons

20# English pale malt

1 ½ oz high AA American hops e.g., Columbus, Centennial – 90 min.

1 ½ oz Cascade hops – 30 min.

1 oz Cascade hops – 10 minutes

1 oz Cascade hops – end of boil

2 oz Cascade hops - dry hopped in secondary.

At least 1000ml yeast starter, English or American ale yeast

Mash at 150 F for 90 minutes. Boil for 2 hours.  
O.G.= 1.090

See the Feb/Mar issue of [Mid Atlantic Brewing News](#), the latest issue of [Zymurgy](#) and [Ale Street News](#) for additional information.

Cheers and hoppy brewing, Mel

## July Meeting Report – Where's Nokesville?

*By Tom Cannon*

What's a good way to spend a cloudy, cooler than normal July day? How about a schlep out to Nokesville, Virginia (or is it Maryland? West Virginia?) for the annual BURP pool party at **Bruce and Nancy's!**

So, it wasn't as hot as the past two July meetings have been, but, a pool is a pool, and it's hard to keep some BURPers out of any water (hot or not)! We made the arduous journey south (east? west? ... Where the hell is Nokesville?) expecting not too many BURPers on this cloudy Saturday. And the worry was, this being the first meeting after our Spirit of Free Beer Homebrew competition, that the purpose of the competition, the FREE BEER wouldn't make it with the people who picked up the beer but didn't make the schlep to Nokesville (where is Nokesville?).

Not to worry! Plenty of people and homebrew leftovers from the finest homebrew competition on the East Coast were in attendance. Heck, Nokesville, wherever it is, and all of the FREE BEER were such a draw, **Jeff and Tammy** drove all the way from Oklahoma City to attend (via Alexandria where they moved to in April)! Now that, my friends, is desperation for FREE BEER!

So, with 10 or so coolers full of left over homebrew, and the pool rapidly filling (with people), Nokesville (?) was hopping! The food was the typical BURP meeting spread. The beer quality was, on the whole, quite good, with only a few pours (of the many drink or pours available). Not a

bad way to spend a July Saturday afternoon, even if it is in Nokesville (do you know you actually have to drive past a barn with a cow dancing with a pig painted on the side to get to Nokesville?!).

But, with all things, there is some bad to be had with the good. The worst was having a truly abbreviated award ceremony for this year's Spirit of Free Beer winners. Now, I know a lot of you think this is a good thing, and that the award ceremony for SOFB every year tends to drag. But it is important to recognize the people who participate in this seminal BURP event every year, from the organizers, to the judges and stewards, to the sponsors, to the folks who brew and enter their beers. Now, don't get me wrong, **Rob Hanson** and **Mark Hogenmiller** did a fine job of handing out the swag, but there wasn't nearly enough kissing of winners to suit many in the crowd including myself! But, of course, congratulations to all of those who won ribbons at this year's Spirit of Free Beer, and special thanks to those who brewed the beer for the competition that we were all drinking on this fine July afternoon! FREE BEER! And speaking of nifty SOFB prizes, **Andy Anderson** got a 12 gallon or so stainless steel cylindrical fermenter for winning Best of Show!

And did I say that was the worst? Oh yeah, I forgot to mention **John Gardiner** selling (whining, cajoling, joking-poorly, droning, berating, abusing, etc) raffle tickets. Now that was slow torture!



## The Kepler Kitchen – Guinness Ice Cream

*By Bob & Betsy Kepler*

The original recipe we used for this was from [the Food Network website](#).

The notes in brackets below are our modifications. I strongly recommend adding the pecans... it made a big difference. Enjoy!

1 cup Guinness Stout (or any stout beer)  
 1 cup whole milk  
 2 cups cream  
 2 ounces glucose syrup [We used Pale Malt extract - but don't recommend it]  
 1 cup sugar  
 1 cup egg yolks [This took us 13 egg yolks!]  
 [1/3 cup pecan pieces browned in butter]

Bring beer, milk, cream, glucose, and sugar to a boil, then drizzle into the egg yolks while whisking vigorously. Heat to 185 F [175 to be safer, else watch carefully for curdling of eggs - and cool promptly], stirring constantly. Pour through a fine sieve and chill over an ice bath. When ice cream base is cold, freeze in an ice cream machine. Before final storage in the freezer, stir in the nuts.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Aug 1984

Plans for the first Mid-Atlantic Regional Homebrew Conference were well underway in August. The conference was scheduled for Sep 29 in Washington. The discussion in the August newsletter focused mainly on registration requirements. It was determined that AHA membership would be required to attend the conference, but the fee to join AHA was being discounted to \$10 for conference attendees. Also, there would be no conference fee discount for BURP members, but the club was planning to organize registrations of dues paying members to take advantage of a proposed 4-person discount. A call was also put out for beds for out-of-town attendees.

The August BURP meeting was held at the home of **Bill McLaren** in Lexington Park, MD. About 35 members made the long drive to Southern MD to enjoy steamed crabs washed down with plentiful homebrew.

### 10 Years Ago, Aug 1994

The August 1994 BURP meeting (and annual Crab Feast) was hosted by **Ken Graham** and his parents in Wheaton, MD. BURP President **Tim Artz** and Co-Newsletter Editor **Polly Goldman**

combined their skills to prepare the crabs and corn-on-the-cob for the ravenous hordes. A special treat on the warm summer day was the Graham swimming pool, which provided refreshment from both the weather and the spicy foods that were in abundance at the meeting. A film crew from German television attended the meeting to film BURPers in their natural habitat. Unfortunately, none of the footage made the final cut, but a segment filmed later at the **Jim Busch** home brewery did. It was quite amusing watching Jim describe his brewing setup overdubbed in German. A homebrewed soda contest was held at the meeting, won by **Wayne Casey** with his combination Birch/Root Beer. The soda that caused the most stir, however, was the "Habanero Ginger Ale" offered by **Bruce Feist**. Several people noted that they hoped their taste buds would recover within a week or two of sampling this concoction.

The August newsletter featured **John DeCarlo** and **Polly Goldman's** article on soda making (in bottle or keg), **Wendy Aaronson's** review of the first BURP mash/lauter tun workshop (led by chief engineer **Bob Dawson**), and **Martin Morse Wooster's** review of Flynn & DeFranco's "Guide to America's Microbrewed Beer" (Martin called it "a book for America's legions of total beer bozos ... a rare book, in that you'll know less about beer than you did before you began the volume"). **Polly** also provided an update on plans for the 1994 MASHOUT, to be held Sep 9-11 on Popenoe Mountain near Cumberland. **Tim Artz** also provided an update on the fast approaching first Spirit of Belgium Competition and Conference, to be held on Nov 11-12. To help BURPers prepare for the competition, Tim provided the top three Belgian beer recipes from the 1994 Spirit of Free Beer competition. Finally, **Jim Dorsch**, in his monthly "Whole BURP Catalog", provided some interesting tidbits of beer news, including the upcoming opening of the Old Dominion Brewpub and plans by Frederick Brewing Co to double its capacity and add two new beers and a soda to its lineup.



## MASHOUT 2004 Update

*By Bill Ridgely, MASHOUT 04 Coordinator*

Here is a brief update on MASHOUT plans and happenings. By the time this newsletter is published, MASHOUT may well be sold out. Check the BURP website to see if spaces are still available:

**Corporate Sponsors** - Once again, a number of commercial brewers will be graciously contributing beer to the event. A page has been added to the [MASHOUT website](#) showing who these sponsors are. The page will be updated as new sponsors are added. Please support those establishments that support MASHOUT.

**T-Shirts** - We're happy to report that special t-shirts for MASHOUT XVII (with the whimsical 17-year cicada-themed artwork of **John Esparolini**) will be available at the event for \$10 per shirt. All sizes will be available in both T and tank styles, but get yours early as they will go fast.

**Check-In Table Volunteers** - Our Check-In Table Coordinators **Bob & Kathleen Warriner** (who, some of you may recall, were married at MASHOUT several years ago) are seeking volunteers to help with check-in chores. If you are willing and able to man the table for a one-hour period anytime on Friday or Saturday, please contact Bob & Kathleen by phone (301-588-3037) or e-mail ([p.burman@att.net](mailto:p.burman@att.net)). A keg of beer will be provided at the check-in table as an incentive.

**Ice Delivery** - We're happy to report that ice will be delivered directly to the MASHOUT site as it was last year. We are anticipating two deliveries on Friday and on Saturday. Cost will be under \$1 for a 7 lb bag of cubes or a 10 lb block. Please purchase only enough ice for your immediate needs so there will be plenty for everyone.

**Entrance Fee for Rocky Gap State Park** - We have recently learned that the State of MD is asking for a contribution from each vehicle entering Rocky Gap State Park this year. No one will be taking your money at the entrance. It will be an honor system with a cash box for your contribution. The state is recommending a contribution of \$5 per vehicle for all day use of the park. The MASHOUT

planning committee recommends a contribution of \$1 if you plan to spend a short time at the beach and/or use the showers. A \$5 contribution is not unreasonable if you do plan to spend the day at the park and make full use of the facilities.

**Bicycling** - There have been led bicycle rides at past MASHOUTs, and this year will be no exception. On Saturday, **Gordon Goeke** will lead a 25 mile round trip ride on the C&O Canal to Cumberland and back. The plan is to depart the MASHOUT site via carpool at 10:30 AM, park at Spring Gap (Milepost 175) on the canal, bike the 12.5 miles to Cumberland by 12:30 for lunch, and return to the cars by 4:00 PM. Some additional rides of varying lengths and skill levels may be scheduled at other times during MASHOUT. Check at the Check-In station for information as rides materialize.

**Homebrew Competition** - In addition to the judged "Brooklyn Brown Ale" clone competition to be held Saturday morning, a follow-up "People's Choice" competition will be held featuring the same beers just before dinner Saturday evening. All of the homebrewed brown ales (in addition to the Brooklyn Brown calibration keg) will be available for tasting starting at 5:00 PM on Saturday. Ballots will be available to pick your favorite (rather than the one most closely approximating Brooklyn Brown). A special prize will be given for the People's Choice.

**Port O' Pots** - Okay, not everyone's favorite subject. However, it should be noted that there has been some abuse of the port o' pots over the last several years. Last year, one had to be shut down completely on the first day of MASHOUT because someone carelessly paid the inevitable price for overconsumption. MASHOUT staff will be keeping a closer eye on the facilities this year. Anyone caught abusing a port o' pot will be permanently banned from MASHOUT. (This includes throwing things in the port o' pot that shouldn't be there, like the cyalume sticks used to light the facilities at night). Be advised. You have been warned.

The Popenoe family is requesting that attendees "drive gently" when passing the farmhouse while entering or leaving the property. Please remember that the house is occupied during MASHOUT, and good manners require that we make as little noise

as possible when driving (or walking/biking) by, especially early in the morning or during the evening hours.

Please remember to bring extra tables if you can possibly spare them. There will be a large food spread on both Saturday evening and Sunday morning, and we will need as many tables under the pavilion as we can possibly muster. Also, if you are willing to help out with cooking chores on Sunday morning, we can certainly use you and your camp stove. Breakfast Coordinator **Wendy Aaronson** will be soliciting volunteers during dinner Saturday night.

We are also in need of jockey boxes for dispensing commercial beers. If you have one to spare, please contact me separately at [ridgely@burp.org](mailto:ridgely@burp.org).

I'm looking forward to seeing all of you at MASHOUT 04, the best outdoor homebrewer event in the country. Until then, keep on brewing!

## Welcome New Members

*By Jim & Linda Rorick, Ministers of Propaganda*

We would like to welcome the following new club members:

**Mauro Alves & Lies Goller** from Washington, DC  
**Robert & Cathy Foster** from Alexandria, VA  
**Randy Jennings** from Alexandria, VA  
**Lou King** from Ijamsville, MD  
**Dan Lissit** from Takoma Park, MD

Please send your changes to [membership@burp.org](mailto:membership@burp.org)



## Editor's Corner

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

One of my favorite events of the year, MASHOUT, is now upon us. I really look forward to socializing with so many brewers from around the mid-Atlantic region. Over the last 10 years or so, MASHOUT has turned the corner from being a mostly BURP event to being a true multi-state, inter-club affair. I get e-mails from people all of the time saying they now plan for MASHOUT a year in advance. It's gratifying to see this level of interest from so many people.

This will be the lead-up to two other big campouts for Wendy and me – our traditional Labor Day campout in West Virginia followed by the BURP Oktoberfest later in September. We can hardly wait for these great events, and we have our entries ready for both the MASHOUT and Oktoberfest competitions. That Civil War trophy shown in this newsletter is awesome! I'd love to take that one home (but beating Andy and Mel won't be easy).

Many thanks to **Tom Cannon** for writing the July meeting report. Tom is a two-term BURP Fearless Leader and a true pillar of the club.

I look forward to seeing many of you at MASHOUT.

Cheers, Bill

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