



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"What event is more important to an English colony
than the erection of its first brewhouse?"

Reverend Sidney Smith



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

November 2004

15 Harvard Court
Rockville, MD 20850



November Meeting
8th Annual Real Ale Festival
and 2005 Officer Nominations
Rockville, MD
Saturday, Nov 13, 2004
12:00 PM – 6:00 PM
(Education Session 1:00 PM)

December Meeting
BURP Annual Holiday Banquet,
Winter Warmer Competition
And 2005 Elections
Gaithersburg, MD
Friday, Dec 17, 2004
6:00 - 10:00 PM

Spirit of Belgium 2005
Fri-Sun, Jan 14-16, 2005
Sheraton National Hotel
Arlington, VA

Garvin's Grist

By Rick Garvin, Fearless Leader

BURP is entering a very busy period. We have the Real Ale Festival and 2005 officer nominations in November, the holiday party and 2005 officer elections in December, and the Spirit of Belgium in January quickly followed by the Spirit of Free Beer competition and the AHA National Conference. If you have been waiting for your chance to volunteer, you have a lot of opportunities to choose. BURP runs on volunteer labor; lot's of it.

The BURP officer nominations are an opportunity for officers and members to choose their successors. This usually goes better with a willing victim. Most of the offices are relatively undemanding. Being an officer is a good opportunity to guide the club, participate in the decision-making, and delegate the hard work. You will receive a lot of help.

I had a wonderful time at the **Crowe's nest** for the October meeting. **Janet and Pat** are always excellent hosts. Thanks to all the judges that helped out with the IPA and Imperial IPA contest (I did not think my beer was catty! Meow...). The new stone patio extension from the wood deck gives the Crowe's an enormous party venue.

I've got three beers to keg for the Real Ale Festival as soon as I finish writing this. This has become a signature BURP tradition. I'm a big fan of lower gravity beers and this is one of the best places, outside of a CAMRA festival in England, to try this style of beer. Please respect our cellarmen during the meeting. It takes a lot of logistics to line up

40+ casks of ale for dispense at the Aaronridge pub.

We have set the date for the December meeting as December 17th. This will be in Montgomery County. It is a non-traditional meeting day that is a little further out than we prefer. I promise that the holiday buffet and the winter warmer keg only competition will provide the right amount of cheer. **Christine and I** have our grain measured out for our winter warmer and we'll be brewing as soon as we can. The better to lubricate our officer elections!

Spirit of Belgium is heating up. This promises to be a very special event. We are receiving PayPal payments and checks in the mail every day. I don't want anyone to be left out. If you put off registering, you will have to read about it in the paper. Zymurgy and the Mid-Atlantic Brewing News will be doing feature articles about the event. But, those pictures just don't taste the same as a unique Belgian beer sitting in that fine commemorative glass in your hand. See you there.

Cheers, Rick



Spirit of Belgium 2005 – A Celebration of Belgian and Belgian-Style Beers

- Dates:** January 14-January 16 – Martin Luther King Day weekend
- Venue:** Sheraton National Hotel
900 S. Orme Street
Arlington, VA 22204
(Special rate for SOB attendees – Call 703-521-1900 for reservations)
- Cost:** \$175 before November 15 2004, \$190 after November 15 2004
- Web Site:** <http://burp.org/events/sob/2005/index.html>

Planning for Spirit of Belgium 2005 is moving quickly, and the list of distinguished participants and speakers grows by the day. Here is a current list of confirmed attendees (in alphabetical order):

- Tomme Arthur**, American west coast brewer of distinctive Belgian style ales (Pizza Port Brewery in Solana Beach, CA)
- Peter Bouckaert**, Brewer at New Belgium Brewing Co in Ft Collins, CO and former brewer at Brouwerij Rodenbach in Belgium
- Jean-Louis Dits**, Owner and guiding light of Belgium's La Brasserie à Vapeur
- Stan Hieronymus**, Award winning beer writer and author of the forthcoming Brewers Publications book "Monk Brew"
- Dave Logsdon**, Founder and current president and brewmaster at Wyeast Laboratories, provider of brewing yeasts to breweries (and homebrewers) throughout the world
- Phil Markowski**, Brewmaster at Southampton Publick House in Southampton, NY and author of the forthcoming Brewers Publications book "Farmhouse Ales"
- Jeff Sparrow**, Writer for "American Brewer" and author of the forthcoming Brewers Publications book "Wild Brews"
- Rob Tod**, Founder and president of Allagash Brewing Co in Portland, ME, brewer of distinctive Belgian-style ales
- Tim Webb**, Author of the CAMRA "Good Beer Guide to Belgium and Holland" since 1991 (see <http://www.belgianstyle.com/mmguide/book/>). Tim Webb ranks with Michael Jackson as one of the great advocates of Belgian beer and brewing. He will be the Spirit of Belgium keynote speaker.

A number of BURP's best Belgian-style brewers will be contributing homebrewed beers to the opening reception to be held on Friday evening, Jan 14. Reception beer coordinator **Mel Thompson** reports that 16 kegs have already been confirmed for the event.

The Saturday and Sunday technical sessions will feature a wide variety of presentations and panel discussions, including an American brewers roundtable, talks on homebrewing Belgian style ales, and a BURP Belgium travelogue (Many club members have toured the country by car, train, and bicycle).

Abundant beer and food will be provided as part of the conference. In addition to the homebrew reception on Friday evening, there will be a Belgian beer tasting Saturday evening and a tasting of American-brewed Belgian-style ales on Sunday afternoon. The closing awards banquet on Sunday evening will feature Belgian cuisine matched with Belgian beers.

Of course, the Spirit of Belgium Homebrew Competition (to be held Saturday morning) will be a major part of the conference. If you have not started brewing for this event, please start firing up those kettles. This BJCP-sanctioned event will be the most prestigious homebrew competition in the country focusing on a single region with its wide array of beer styles.

The cost of the conference is \$175 before Nov 15 and \$190 after Nov 15. If you have not already made your reservation, please do so as soon as possible. This event has sold out in the past and is expected to do so again.



Da Champs! Pete Ryba (L) & Mel Thompson (R) hold the coveted Civil War Trophy

Maryland/DC Wins Civil War Trophy!!!

By Mel Thompson, Co-Minister of Culture

The BURP Oktoberfest competition at the **Roricks'** Turtle Creek Farm was an outstanding showcase of BURPers' ability to brew Oktoberfest-style beers. There were eleven entries, seven from Maryland and four from Virginia. All eleven were truly exceptional fest lagers, difficult styles to brew well.

A team of very experienced judges was assembled consisting of professional brewer **Bill Madden**; CO-MoC **Dave "Big Red" Pyle**; **Rick "Fearless Leader" Garvin** (judged Maerzens only); **Jamie "I'll Bike Anywhere for a Decent Beer" Langlie**; **Phil "Mr. AHA" Sides**; and **Jennifer Sides**. Jennifer, though a novice, displayed an exceptionally sensitive palate and nose.

Entries were judged according to BJCP category 9 Viennas and Maerzens. There were five Viennas and six Maerzens, and a total of five went forward to the BOS table. All judges, except Rick, judged the BOS round (Rick could only judge Maerzens as he had entered a Vienna). All five beers were placed since the Civil War Trophy was dependent on the total scores based on the top five beers. The placings were:

- 5th place Maerzen representing MD: **Wendy Aaronson & Bill Ridgely** - 1 PT.
- 4th place Vienna representing MD: **Rob Hanson & Paul Kensler** - 2 PT.
- 3rd place Maerzen representing MD: **Bill & Christie Newman & Greg Weisz** - 3 PT.
- 2nd place Vienna representing VA: **Rick Garvin & Christine Lewis** - 4 PT.
- 1st place Maerzen representing MD: **Mel Thompson & Pete Ryba** - 5 PT.

Final score was Maryland 11, Virginia 4. The Civil War trophy will be engraved with the name of the winning state and kept on display by the first place team of Mel and Pete until next year's competition. Many thanks to the judges, thanks to **Alison Skeel** for being head steward, and thanks to all entrants for providing eleven kegs of most delicious fest beers.

A note: This is most likely **Paul Kensler's** last brew for a BURP club competition as he has moved to (hurricane ravaged) Florida. His delicious beers will certainly be missed.

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RYDler

Q. What corporation is now the world's largest brewer?

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BURP Real Ale Competition and Festival 2004

By Tom Cannon, Competition Organizer

Just a reminder that the November meeting will be in conjunction with BURP's Eighth Real Ale Competition. Because of the massive number of beers we are expecting and the fact that all of the brewers would like them to be drunk (the beers, not the BURPers!), the meeting will start at 12:00 Noon. We will endeavor to have half of the kegs on from 12:00 until 2:00 and the other half from 2:00 to 4:00. The winning beers will be announced after the beers have been changed over at 2:00.

For the competition, kegs are being accepted at **Bill and Wendy's** house beginning Sunday, 7 November. Please contact Bill if you are planning on dropping off a keg. Understanding that Rockville is a bit of a schlepp for those of us that live in Virginia, I will be happy to transport kegs up for entries from Virginia. Give me a call (703) 204-2256 or drop me an e-mail (cannon@burp.org) if you want me to take your keg up for you. For all entries, please provide a gas side fitting attached to each entry (unless you have a keg that can be vented without a fitting). If the fitting is attached, there's a much better chance that it won't disappear during the meeting.

VERY IMPORTANT: The Real Ale Competition, on the Friday before the BURP meeting, is a closed competition for judges and stewards only. If **Bill Ridgely, Andy Anderson**, or I have not contacted you to either judge or steward, please don't show up Friday night. Don't worry, though. There will be plenty of Real Ale to drink at the meeting Saturday, and we'll make sure every entry is on for at least two hours during the meeting.

Also, since we'll have plenty of Real Ale, November is a no beer meeting; that is, you don't need to bring any beer to the November meeting, unless, for some weird reason, you don't like British Style Ales!

After the meeting has started and we are confident the beer is pouring smoothly, Andy Anderson and I will be holding a Real Ale educational session in Bill and Wendy's rec room. If you want to learn more about this distinctive style, including what is and what is not Cask Conditioned Real Ale, plan on being at the meeting before 1:00. The session will feature lots of pretty pub pictures!

Calling All Beer Engines!!! If you have a beer engine, we need it. Please contact me if you would like me to take your engine up for you. In addition, we are asking all Beer Engine owners to also provide a length of beer line attached to the pump with a fluid side fitting (Coke or Pepsi) attached to the beer line.

One final note. We are asking everyone attending this great BURP event to please respect our members property, which are the beautiful beer engines out on Bill and Wendy's deck. Understand that these pumps are a significant investment for their owners, and, if their owners are anything like me, love them like they are one of their children. Everyone is encouraged to pull their own pints at the meeting, but please don't mess with any of the fittings, and if you think there is anything wrong with the engines, let Bill, Andy, the owner of the pump, or me know so we can straighten it out. We've already lost one beer engine (and a nice one) to this meeting because someone did not respect that person's property. We don't want to lose any more.

See you all at the Aaronridge Pub!

Judge Selection Process for BURP's Real Ale Contest

By Andy Anderson, Judge Coordinator

There are three basic parts to the BURP Real Ale festival, and although they have changed in relative importance over the years, they still remain: contest, education, and celebration. The primary purpose of the Real Ale event is a celebration of Real Ale. That means we want many kegs of quality-brewed beer being consumed on Saturday afternoon. Along with that consumption is the education concept, where we try to educate BURP members into being smarter consumers. The

contest is the third leg of this festival. While I believe the Saturday celebration of Real Ale is the primary reason for our event, without the contest we would not get as many kegs of well-brewed beer.

As a contest, the BURP Real Ale contest is rather unusual in that its constraints are different from the average homebrew contest. The main two constraints are the location of the competition, which is Bill and Wendy's house, and the timing of the competition, which is a Friday night. That means we do not have much space or much time to run what has become a fairly sizeable competition. The first year we did this we had only 12 entries, which made Friday night pretty easy to do. The second year we were over 20, which started to make things tight. Now we're in the forties, and we really don't get out of there until past 11:00 PM and that's even with us really pushing on getting the judging done and the BOS moving. Of course, if you've previously judged or stewarded, you've seen this and you know what I'm talking about. In terms of the size of the venue, we really have to hold the number of flights to five. There is not enough room for more, but more importantly, the real problem is having too many beers on the BOS table with more flights. Five flights means around 10 beers on the table, which is about as many as we can handle (and I haven't mentioned the pint glass issue, which we could get around by using plastic cups, but that would cheapen the experience). A driving goal is to get the competition completed as early as possible that evening so that we can get people out of the house as Wendy and Bill still have to get ready for the next day's meeting. Adding EXTRA people, over the present number of judges and stewards would make this much more difficult. So given these constraints, we are limited to 28 people: a maximum of 20 judges (five flights of 4 judges per flight) and an associated 5 stewards, plus a glass washer, Bill Ridgely, and Tom Cannon.

Now, it has been suggested that we could hold the contest on Saturday itself and then more people could judge, but I don't see that as being feasible. What happens if it rains on that Saturday and all the drinking BURP members move inside and are trying to occupy the same space as the five tables of judges? Or, you could start the competition at 7

AM, but would people really be that keen to show up so early? No, I'm afraid that from a logistical position, it really works best if the contest is held on Friday night. After all, the celebration of Real Ale at the actual Saturday meeting is the main focus of our event, so it's best if the judging is already out of the way before Saturday's meeting begins. Then the judges can socialize with everyone else.

Now, to address the comment from some people that this competition has become too elitist. While I realize that I am biased, I really do not agree. This really has nothing to do with being elite. The competition is all about providing the best quality beer for the club. It's actually about providing lots of good quality real ale for the club. By holding a contest and ensuring that the best possible judges are involved, we can guarantee both high "quantity" and high "quality" real ale for Saturday's meeting. Unfortunately, from the point of view of some BURP members, they know that there is a lot of high-quality beer on Bill & Wendy's back porch, but only a few of them get to drink on Friday night, and because they're members of BURP they believe they too should be able to drink on Friday night. But because they can't, since we have a competition to run in a small space over a short period of time, they start using terms like "elitism". Well ... let me be polite and censor my original thoughts and just say that attitude is "misguided".

Regarding the contest itself, every year we add new people to judge. But, the maximum limit on judges has always been 20. However, people enjoy judging in this competition. But if you open it up to too many more people, you have to throw someone out who participated last year. And that causes friction. I am now doing that job primarily because Tom became tired of being the bad guy each year. Tom's position when he was Judge Coordinator was that since there was so much of a demand to judge, this should be a reward for our better judges, and for people who enter beer and provide a beer engine or two. I tend to agree with that sentiment, although I do not believe that should automatically allow selection as a contest judge given the number of beer engines now in the club. But in order to ensure "new blood" and to continue the real ale judge education process I do plan to rotate at least 5 judges a year. So if you

judged last year, I'm afraid that does not automatically qualify you to judge this year. My apologies in advance if I offend someone by not inviting them to judge this year, but we must continue to train new real ale judges. In addition, as this is a BJCP-sanctioned contest, I will insist that at a minimum, all judges (unless professional) must be in BJCP.

As for stewarding, Tom wants to have reasonable control over who is on that back porch to steward and/or help out to avoid a previous situation where a "steward" just showed up and only stayed on the back porch to drink. There really is not enough room back there for people who just want to hang around and drink. The first couple of years we did this contest at Bill and Wendy's, we had lots of people just "dropping by" to see how things were going and, of course, to drink. We don't have time or the room for that on Friday night. Again, it's too busy a competition for that. So, I prefer using previous stewards simply because they know exactly what to do with the minimum of instruction. We really need the porch on Friday night to be a model of efficiency, not a model of the United Nations.

In a perfect BURP world, the people that work the hardest on helping the club and improving their judging would be the ones to benefit from something like judging at the Real Ale Competition. Unfortunately, too many in the club think that their \$15 dues gives them full rights for everything BURP does. We did the Real Ale competition to provide beer for the club and to provide education. When Tom and I have tried to do the education bit before the meeting, people used it as an excuse to come early and drink. We would then be hassled by particular people if we did not allow them to tap the kegs until after the education segment. While some might consider that elitist behavior by Tom & myself, I tend to construe the behavior of those particular people as simply being selfish.

I wanted to take this opportunity to explain how the contest is run. I am trying to make this process of selecting judges as transparent as possible; there is no desire on my part to hide anything. If any of you have suggestions on how to improve this event, I would be happy to listen to your

suggestions. Send me an email, or better yet, talk with me in person over a beer or two.

Cheers, Andy



Upcoming British Real Ale Festivals

By Bill Ridgely

The best way to experience and learn about British bottle and cask-conditioned real ale is to take advantage of cheap off-season airfares and attend a festival or two in the UK. Wendy and I attended two such festivals in 2002 and had a great time. One of these festivals was small and intimate, giving us a great opportunity to meet people one-on-one and talk real ale with them. It also involved a short and scenic train ride out of London to a lovely coastal town, and the featured beers were primarily winter warmers. The other was a large festival giving us the chance to try many different beers, ciders, and perries. Here are the descriptions of the 2004 editions of these festivals from the Campaign for Real Ale (CAMRA) website (<http://www.camra.org.uk>):

Dec 2-4 (Thursday-Saturday): 3RD HARWICH & DOVERCOURT BAY WINTER ALE FESTIVAL, Kingsway Hall, Kingsway, Dovercourt. A short walk from Dovercourt Station. 38 beers with the emphasis on dark and seasonal brews including Harwich Charter Ale specially brewed for the Festival this year by Elveden Ales. Real ciders, bottled continental beers and local wines. Open

11am-11pm each day. Admission £1 except Friday & Saturday - £2 after 6.30pm. Admission FREE to card-carrying CAMRA members at all times. Live music Friday & Saturday evenings. We have our commemorative half-pint tankards available as usual. Contact Richard Oxborrow on 01255 871111 (w) or richard@oxonet.co.uk. Website <http://www.harwich.net/beerfest>.

Dec 7-11 (Tuesday-Saturday): 23RD PIGS EAR BEER FESTIVAL, York Hall, Old Ford Road, Bethnal Green, London, E2. NEW VENUE! From Bethnal Green Tube, walk up Cambridge Heath Road and the hall is on the right, past the Museum of Childhood. Open 4-11pm Tuesday and all day 11am-11pm the rest of the week. Admission: Tuesday - Thursday after 4pm, £2; Friday all day, £3; Saturday all day, £2. Members Wednesday & Thursday after 4pm and Friday all day £1, all other times FREE. In excess of 100 draught ales from breweries from across the country, and of course, the usual "specials" brewed specially for the Festival! Bottle conditioned ales, foreign beers and the ever popular ciders & perries. Sorry, no crèche this year. Apologies for any inconvenience caused. NEW VENUE, BUT STILL A MUSIC-FREE FESTIVAL! Staff always welcome!

A Hoppy Meeting Report

By Jim Hanson

Awash in the full color of the fall season, BURPers gathered at the Crowe's nest on Saturday, October 16th to celebrate and appreciate one of the most popular styles of ale. India Pale Ale, steeped in history as a hop-fortified beverage, was available for plentiful consumption both in commercial and homebrewed varieties.

The homebrew club competition judged a new category for the first time, the Imperial (or double) IPA. I had the honor of judging the combined American and English IPA categories and was pleased to know that my critiques of the beers were mostly in tune with my more experienced judging partner, **Becky Pyle**. The entries the two of us judged were all very good (no scores under 30), and the judges and all of the entrants would like to thank **Pat and Janet Crowe** for allowing us to conduct the judging in their home.

Upon the completion of my judging commitment, I ventured outdoors onto the deck where over 50 BURPers were enjoying themselves with food and a wide selection of IPA's. The raffle once again was conducted by **Kathy Koch**, and during the course of the announcements, a strange micro storm cell dropped rain on our heads while the sun was still shining. Everyone survived the weather mishap without incident, and we thanked Kathy for cranking out those tickets and Pat & Janet for hosting all of us on this wonderful day.

December Club Competition – Winter Warmers

By Mel Thompson

The BURP Club Competition for the December Holiday/Christmas dinner will feature Winter Warmers. Your kegged entry may be brewed as an individual or as a team. Ribbons will be awarded to first, second and third places based on votes received from attendees. Attendees will select their 3 favorite beers, and equal weight will be given to each selection when tallying the ballots. In case of a tie, a panel, made up of individuals who did not have an entry, will be selected and asked to break the tie.

Winter Warmers: Big and malty, warming from alcohol strength, generally not too hoppy or at least balanced more toward the malt (though there are some notable exceptions), complex, slow-sipping American, English or Belgian style ales or big malty lagers. It can range anywhere from a barleywine, American or English, to a Doppelbock, to a strong Belgian and anything in between. There can be spices such as nutmeg, cinnamon, clove or coriander. It can include fruit such as cranberries or raspberries. Or, it can include both fruit and spices, or none. Sierra Nevada Celebration Ale, Sam Adams Old Fezziwig, De Dolle's Stille Nacht, Young's Winter Warmer are classic examples of Winter Warmers that run the gamut of the style. Practically all small breweries and brewpubs brew an annual Winter Warmer. Nearly anything goes. The beer may be as light in color as a pilsner or as dark as an Imperial Stout. It may be 6% abv or 12%abv. What they all have in common is a big body, warming alcohol and a big nose. In

turn, they compliment rich food. It's an opportunity for you to stretch your brewing creativity.

Bring a keg or two to share with your fellow BURPers to compliment the plethora of delicious dishes they will provide for the holiday party. Cheers!

5 gallon recipe for an English-style Winter Warmer

12 # English pale malt
1 # crystal malt
8 oz toasted malt (20 min in oven at 325-350)
2 oz chocolate Malt

Mash at 152-155 F

1 oz Kent Goldings or other English hop – boil for 60 min.
1 oz Kent Goldings or other English hop – boil for 30 min.
Add later addition hop for flavor and aroma if you wish.
Yeast: Scottish Ale yeast (Wyeast 1728) or other English ale yeast that accentuates malt.

OG 1.070 at 75% efficiency
30 IBU
16 SRM

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Answer to Nov RYDler:

A. By volume of production, "InBev," the Belgian-based conglomerate brewer that formed in mid-October from the merger of Interbrew and AmBev. Mergers and acquisitions have brought Belgium to the forefront just in time for BURP's "Spirit of Belgium 2005." However, the race continues with SAM (South Africa-Miller #2) and A-B (Anheuser-Busch #3) both bidding for Harbin (in China, which just passed USA as world's largest beer consumer).

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Nov 1984

The Nov 1984 BURP meeting and oyster feast was held at the home of **Ralph Bucca** in Fort Washington, MD. BURP's "Purveyor of Fine Seafood" **Bill McLaren** brought a bushel of fat Chesapeake Bay oysters, and members were asked to bring homebrew (in particular stout) as a complement to them. BURP's "Dr Brew" **Phil Angerhofer** gave an extract brewing demo at the meeting, and volunteers **Ralph Bucca**, **Joel Spencer**, and **Bob Wright** were solicited for the election committee to develop the potential list of officer candidates for 1985. During the meeting, a heated debate developed concerning the chili cooking skills of BURP members, so it was decided to hold the first club chili cookoff in Feb 1985.

The November "Dear BURPers, Brewers, and Friends" newsletter announced a beer tasting to be held at the St Charles Hotel downtown sponsored by Berose Liquors, which at that time featured the largest number of craft-brewed and imported beers in the DC area. The tasting would highlight 30 different beers from 10 countries, and attendees would be charged \$4.00 admission.

10 Years Ago, Nov 1994

Nov 1994 featured a landmark event in BURP's storied history – the first "Spirit of Belgium Homebrew Conference & Competition", held at the Ramada Inn in Falls Church, VA on Nov 11-12. Thanks largely to the vision of **Phil Seitz** and the combined driving force of BURP President **Tim Artz** and fellow BURPer **Charlie Gow**, the 1st SOB became an internationally-recognized event bringing a huge amount of prestige to the BURP club. Friday technical session highlights included talks by author & consultant **Pierre Rajotte**, yeast expert **Dan McConnell**, Belgian brewing expert **Dr Phillippe Perpete**, and former Hoegaarden brewer (and Diplomme Braumeister) **Eric Toft**. On Friday evening, a reception was held featuring over 30 (at that time, an incredible array) of the great beers of Belgium. The homebrew competition was held on Saturday, followed by a tasting of Celis products hosted by **Pierre Celis**. Topping off the event was a 5-course authentic Belgian banquet featuring speaker **Don Feinberg** of Belgian beer importer Vanberg & DeWulf. Following dinner, competition awards were presented. BURPer **Scott Bickham** took Best of Show for his Witbier.

Second place BOS went to **Jim Liddil** for his pLambic, and third went to **Andy Anderson** for his Dubbel. Attendance at the conference was 80 people from 2 continents, with 130 attending the banquet. There were 87 entries in the homebrew competition.

And yes, there was a BURP newsletter published in November. Featured articles included Part 1 of **Bill Ridgely's** "The Making of Scotch Whisky" as well as **Jim Dorsch's** typically informative "Whole BURP Catalog". Jim mentioned some great Belgian beers that were coming available for the holiday season. Boy, what I'd give now to have a bottle or two of 1983 Boon Vintage Gueuze, 1989 Boon Vintage Kriek, 1986 Boon Marriage Parfait, and the newly-released Rodenbach Classic Magnum!



Editor's Corner

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

Did you all hear the NPR Metro Connection segment on BURP a couple of weeks back? A number of BURPers were interviewed at the Oktoberfest meeting at Turtle Creek Farm, and the report made it to the radio a week later. It was a lot of fun hearing those familiar voices coming over the airwaves. Hopefully, a copy of the tape will be provided for the BURP li-beery.

Many thanks once again to **Jim Hanson** for writing the Oct meeting report. This could turn into a full time job for Jim.

Also, welcome back to our esteemed Rydler, **Rod Rydlun**. Rod crossed the country in the Bentley over the summer and had lots of great stories to tell at the Oct meeting (especially about son **Leo** having to push the car over those high mountain passes).

Windy Ridge Brewing Co has some serious brewing on its agenda for the next couple of months. Wendy and I need to start on our beers for the Spirit of Belgium as well as brew a Scottish ale for Robert Burns birthday. We'd like to brew a couple of additional real ales as well. Don't want those beer engines to go to waste, you know.

We're looking forward as always to hosting the Real Ale event at the old Aaronridge Spit and Sawdust Pub this month. How about somebody giving poor Jim a rest and volunteering to write a report for the December BURP News? This could be a great opportunity to hone your reporting skills.

See you all on the 13th.

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