



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"Oh, lager beer! It makes good cheer, And proves the poor man's worth; It cools the body through and through, and regulates the health."

Anonymous



Bill Ridgely, Editor
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June 2005

15 Harvard Court
Rockville, MD 20850



**AHA Conference in Baltimore, MD
Thurs-Sat, June 16-18**

**June Meeting
Light Lager & Pils Competition
SOFB Awards Presentation
Annandale, VA
Saturday, June 25
1:00 PM – 6:00 PM**

**July Meeting
Wheat & Rye Beer Competition
Nokesville, VA
Saturday, July 23
1:00 PM – 6:00 PM**

**18th Annual MASHOUT
Schenkerla Clone Competition
On Popenoe's Mountain
Fri-Sat, Aug 19-21, 2005**

Cannon's Canons

By Colleen Cannon, Fearless Leader

Greetings fellow BURPer's,

I'd like to first give a hearty thank you to **Keith Chamberlin, Mike McGuire, Betsy Kepler, Jim Hanson, Mike Horkan**, and all the SoFB volunteers, stewards, and judges on another successful Spirit of Free Beer Homebrew competition. Thanks also to everyone who provided Free Beer!

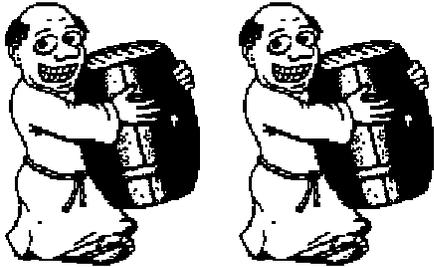
We are coming up on another of this year's major events, the American Homebrewers Association Conference. **Steve Marler** has put together an awesome line up of beers that will showcase the great brewing talent this club has to offer. Bring out your lederhosen, your dirndls, and get ready to get down and polka at our Club Only night BALTOBERFEST extravaganza! We have BURPer's involved in virtually all aspects of the conference, including the homebrew competition, BJCP exam, professional brewers exhibit, and the hospitality events. The full conference tickets are SOLD OUT, so those of you who got in early enough, you're in for a good time!

Finally, summer is upon us, time to enjoy those beers that have been lagering all winter or spring, or brew up a quick batch of weizen for a summer refresher. And save a few bottles for our upcoming BURP competitions, starting with the Pilsner/Helles lager competition in June. Remember the June meeting is our SOFB Prize giveaway meeting, so please show up and claim your prizes, or make other arrangements ahead of time if you can't be

there. Also remember it is a FREE BEER meeting, do not bring any beer other than your Pilsner competition entries and SOFB leftovers to drink up!

With that, relax, don't worry, have a homebrew, and a safe summer! Enjoy your summer beers responsibly and have fun,

Colleen



Cellar Notes From The Two Drunk Monks

*By Bud Hensgen & Mark Hogenmiller,
Co-Ministers of Culture*

So much has happened since the last newsletter. The spring has brought us some excellent hosts, weather, and venues with some interesting beers to be sampled and judged. We also have some accolades to report on for the recent AHA Club Only and Regional Contests. This is a good omen leading up to the AHA Nationals and Convention to be held in our backyard in Baltimore next week.

Iron Brewer BURP Results

Congratulations go out to all the brewers and judges who participated in the "Iron Brewer BURP – Honey" Contest held in April. The creativity shown by the 6 entries was unique, but only One Team could be crowned the Iron Brewers. The winners were:

1st Place - **Dickheads - Dan Fapp, Janet & Pat Crowe, Colleen & Tom Cannon** - Honey Maibock

2nd Place - **Bud Hensgen** - Oakey Doakey Pale Ale

3rd Place - **Steve Marler** - Flanders Honey Red

"Best Beer With Chili" Competition Results

The May 2005 meeting was the "Best Beer with Chili" contest. Here are the Beer Winners:

1st Place - **Christine Lewis, Rick Garvin and Tim Artz** - Kellerbier

2nd Place - **Dickheads - Janet & Pat Crowe, Colleen & Tom Cannon, Steve Marler** - Dusseldorf Alt

3rd Place - **Andy Anderson** - Saison

AHA Club Only and Regional Contests

Congratulations to **Jay Adams** for his Third Place Finish with his Flanders Red Ale in the AHA "*In Like A Lion, Out Like A Lambic*" Club-Only Competition held April 17, 2005. This competition covered Category 17, Sour Ale, of the 2004 BJCP style guidelines. Jay was chosen to represent BURP based on his first place finish at the Spirit of Belgium.

Congratulations to the following BURPers for placing at the **AHA National East Regional**:

Category 2 Pilsner: 3rd Place - 2b **Lou King**

Category 5 Bock – 3rd Place - 5a **Mark Hogenmiller**

Category 6 Light Hybrid Beer - 1st Place - 6c **Mark Hogenmiller**

Category 11 English Brown Ale - 2nd Place - 11a **Mel Thompson**

Category 12 Porter - 2nd Place - 12a **Mel Thompson**

Category 15 German Wheat and Rye Beer - 2nd Place - 15b **Calvin Perilloux**

Category 16 Belgian and French Ale - 2nd Place - 16e **Steve Marler**

Category 17 Sour Ale – 1st Place- 17d **Dave & Becky Pyle**

Category 23 Specialty Beer: 1st Place - 23- **Rick Garvin, Christine Johnbrier, Tim Artz**

Congratulations to the following BURPer for placing at the **AHA Southern Regional**.

Category 17 Sour Ale - 2nd Place - 17b **Jay Adams**

Club Competition Schedule Update

June - Light Lager and Pilsner Competition - BJCP Cat 1 & 2 – Brewer of Year – 2 bottles

July - Wheat Competition – BJCP Cat 15– Brewer of Year – 2 bottles

August - Clone Beer Competition at Mashout - Schenkerla Clone Competition (not for Brewer of the Year). Entries must be entered by 10 AM on Saturday of Mashout. Judging will begin at 10:30 AM. Bottle only - 2 bottles required.

September – ALTercation Civil War (Alts and Kolsch)

Team brew Maryland/DC versus Virginia. BJCP category 7A Northern German Altbier, 7C Dusseldorf Altbier, and 6C Kolsch. We have a perpetual trophy that is passed annually to the winning team of the winning state.

- Kegs only.
- Teams: min 2 brewers, max 4 brewers. Each individual brewer may be on one team only.
- Each team may have one entry.

October – Baltic Porter - BJCP Cat 12C - Brewer of Year – 2 bottles

November – Real Ale Fest – November 11th and 12th

December – Holidays Beers (not for Brewer of the Year)– Spiced Holiday Beers, British Christmas ales, German *weihnachtsbier*, French *bière de Noel*, etc.... This will be a keg preferred, with winners selected by popular choice. Next month will feature an article on Holiday Beers from around the world, for those that can't wait drop me a line at mehogenmiller@cox.net and I can send you the Draft article.

January 2006- American Ale and India Pale Ale - Cat 10 and 14 - Brewer of Year – 2 bottles

February 2006 - Barley wines - Brewer of Year – 2 bottles

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RYDler

Q. Who holds the all-time record for beer consumption over a 24-hour period? Remember?

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April Meeting Report – Iron Brewer BURP 2005

By Joseph Gherlone

The April meeting was held on the 16th – a spectacular spring day. Thanks so much to **Bud & Helen Hengen** – our dedicated host and hostess. Their yard was a beautiful setting to be paired with a beautiful day. Should'a worn a hat, though – short hair has its disadvantages!

Early on, **Mark Hogenmiller** busied himself with setting up the kegs for sampling. He cut a fine figure in his own version of what could only be called "Beer Bling" – multiple neck straps holding a glass, a couple of nametags, and bottle openers and other implements.

The table was well laden with everything from homemade kimchee to fresh-caught and cooked rockfish to cookies and everything in between. The 30-40 attendees roamed freely, exchanging beer and other comestibles – some great stuff was shared, though only six were dedicated to the Iron Brewer competition. The competitors were (in arbitrarily assigned numerical order):

Oakey Dokey Ale – **Bud Hensgen's** raspberry honey ale finished with oak chips
 Honey Bear Honey Beer – **Mark Hogenmiller**
 KatieDee Bumblebee Honey Maibock – **The Dickheads - Tom & Colleen Cannon and Pat & Janet Crowe**
 Flanders Honey Red – **Steve Marler**
 Belgian Honey Brown – **Steve Marler**
 Horney Heather Scottish Ale – **Alan Hew**

As the beer arrived, Bud was kept jumping setting up stands for the multiple beer engines – by the time all was in place, it looked like a rather strange yard sale.

The style tasting of the day was Baltic Porter, loudly and enthusiastically led by **Bill Newman** and **Mark Hogenmiller**. The style was an unfamiliar one for more than a few, and there was significant discussion of the properties perceived as the offerings were sampled. "Baltika" was first, which reminded many of a strong dunkel or schwarzbier, followed by "Sinebrychoff Finnish Porter", evincing coffee notes and full malt character. "Perkunos Hammer" was felt to remind many of beans, especially after it was noted that the label claimed beans as one of the ingredients. Wrapping up were "Utenos Porteris", and "Aldaris Porter" – at this point the discussion had broken into so many separate conversations that there did not seem to be a consensus.

Finally, the moment arrived for the voting for Iron Brewer BURP 2005. There was much discussion over the voting, but when all was said and done, the results were tallied and the results were:

In 3rd place: **Steve Marler** for his Flanders Honey Red

In 2nd place: **Bud Hensgen** for his Oakey Dokey Ale

And topping the list, the Iron Brewer(s) BURP for 2005 were:

The Dickheads, with their KatieDee Bumblebee Honey Maibock!!

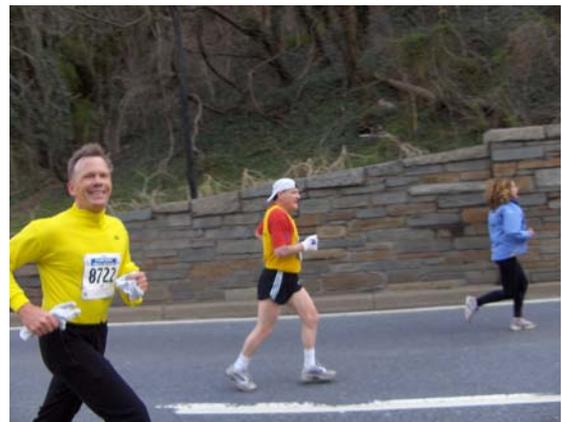
Congratulations to the Iron Brewers and see you next time!



No Cherry Blossoms, but Enthusiastic Homebrewers!

By Pat Crowe, Co-Li-Beerian

Undoubtedly, many of you read Johnny Inkslinger's piece in the Editor's Corner of the last BURP newsletter about the "Team BURP" Cherry Blossom 10 Mile Run in April. Well, here's a photo of some of the Happy Cherry Blossom runners in their stylish BURP signs. We were peppered with the question "What is BURP?" throughout the race. We took the opportunity to explain that we are the best homebrew club in the country, great publicity for BURP. In addition to the BURPers Johnny Inkslinger mentioned, there were many friends of BURP. Pictured left to right are **Ann Maresh**, Friend of BURP (FOB), **Carol Brown**, FOB, BURP Fearless Leader **Colleen Cannon**, who ran a personal best in the Cherry Blossom 10 Miler, **Cathy Maresh**, FOB, BURP Li-beerian **Janet Crowe**, and our illustrious artisan **Trish Koch**. We all need to thank Trish for the awesome signs she made. Three BURP guys would not pose but also sported signs, BURP Libeerian **Pat Crowe**, **Scott Bickham** and **Woody Lee**. In addition, we had several other FOBs that participated in the run.



Although the guys wouldn't pose, we did catch **Woody Lee** (in yellow shirt) as he raced thru Rock Creek Park where **Betsy & Bob Kepler** and Bob's brother, **Mike** were cheering us on.

Beer and Volunteers Needed for AHA Conference

By Steve Marler

BURP is supporting the AHA Conference in Baltimore by hosting the hospitality room and participating in Club Night. We need donations of 5-gallon kegs, especially for the hospitality room. Even if you are not going to the conference, you can help the club by donating 5 gallons of beer. Arrangement can be made to take your beer up to the conference.

For those of you attending the conference, BURP has the Thursday, June 16 3:30 to 6:00 PM time slot for the hospitality booth. We may also have the 2:00 to 3:30 slot that same day. Volunteers are needed to pour beer.

Club night is Friday, June 17 from 7:00 to 10:00 PM. Our theme will be Baltoberfest, and we need volunteers to look German, and to serve food and beer, and to sell BURP bottle openers.

Please let me know if you can help out by sending me an email at marler.stephen@dol.gov, or give me a call at 202-693-4804 during the day.



Spirit of Free Beer XIII Wrap-Up

By Keith Chamberlin, SOFB XIII Organizer

Thanks to all the judges, stewards and SoFB team for making the 13th Annual Spirit of Free Beer a wonderful success. There were 222 entries, which is a little lower than usual, but from what I hear, a lot of homebrew competitions are having a lower

turnout this year. The entries were collapsed into 18 categories, with the largest being category 18, Strong Belgian Ales with 28 entries. I think the Spirit of Belgium might have had something to do with that! A special thanks goes out to **Betsy & Bob Kepler** for hosting the Friday night judging at their home.

The competition went about as smoothly as I've seen it run, thanks to the great effort by the Registrar **Mike McGuire**, Assistant Registrar **Pat Crowe**, Judge Coordinator **Betsy Kepler**, and Steward Coordinator **Jim Hanson**. Also, **Mike Horkan** did an excellent job getting prizes for the competition. And of course, don't forget our sponsors and especially Old Dominion Brewing for hosting our event once again.

The prizes and awards will be given out at the next monthly meeting on June 25, 2005. This is a 'no beer' meeting, meaning don't bring your own beer. All those that took home beer from the competition should bring the SoFB left-over beers. And bring them cold.

Again, a big thanks to all the judges and stewards listed below! FREE BEER!!

Full competition results are posted on the BURP website at <http://burp.org/events/sofb/>.

Stewards:

Kai Langlie, Don Kaliher, Joseph Gherlone, Sharon O'Rourke, John Gardiner, Andrew Humenay, Craig Somers, Christine Johnbrier, Debbie Parshall, Ed Dyer, Melanie Wilson, Beth Fox, and Alison Skeel.

Judges:

Tom Cannon, Colleen Cannon, Charlie Gow, Lyle Brown, Lynne Ragazzini, Bud Hensgen, Herb Rose, Jamie Langlie, Paul Langlie, Mark Hogenmiller, Mike Buddle, Bill Ridgely, Wendy Aaronson, Kathy Koch, Janet Crowe, Randy Paul, Betsy Kepler, Bob Kepler, Christie Newman, Calvin Perilloux, Rick Garvin, Mike Graham, Bill Madden, Phil Sides, John Dittmann, Andy Anderson, Steve Marler, Mel Thompson, Wendell Ose, Pat Crowe, Bruce Bennett, Robert Stevens, AJ Delange



20th Annual BURP "Red Hot Tournament" Meeting Report

By Rod Rydlun

Saturday, 7 May, was not a chilly day. But, it was a Chili Day to remember - 17 strong with 9 chili-matching contest beers serving perhaps 100 BURPers. Lots of little BURPers in wagons circled the field. Guests and neighbors even supplied a few new members! In fact, a distant Allers, from Florida, threatened to challenge the field next year with a "Gatortail" entree. Hats off to **Dan & Christina Allers** for a swell, down right perfect venue!

Here is a brief rundown on the competition chilis:

#1) No Beans "Vintage Viking Veggie" chili swam in a Belgian style triple homebrew with a side of Mexican cornbread concocted by **Jamie, Paul, & Nina Langlie**.

#2) No Beans "Jumpin' Jackrabbit" boasted 10+ varieties of gourmet spices along with Terlingua cherry peppers in an ESB homebrew, courtesy of **Bill Ridgely & Wendy Aaronson**.

#3) No Beans "MexBeerQuila" on a base of homebrewed stout by **Bill & Beth Madden** and Spirits

#4) No Beans 5-way "Big Storm in the Queen City" Cincinnati chili by **Big John Esparolini** and his lady **Christine** on a base of **Scott Schabillon's** homebrewed maibock.

#5) Beans "Crimson Smokescreen" chili by **Tim & Dot Artz** with homemade whole pod chili paste, home-smoked bacon, estate-hived honey in their homebrewed porter.

#6) Beans "Find the Finger" chili in a homebrewed wheat beer with Chicago animal parts by **Jen Beer, Dave & Paul Fiorino**.

#7) Beans "Buffalo Horseradish Chili" with borrowed homebrew and still more fingers from **Wendell Ose & Christina Allers**.

#8) Beans "Jackalope" melded chili from the **Cannons, Crowes, Marlars, Sampsons**, served with homebrewed old ale and dubbel cerveza.

#9) No Beans "Barkin' Spider" chili with homemade chile powder, smoked brisket, homebrewed saison by **Andy Anderson & Kathy Koch** with matching green chips, dips, and shirts.

#10) No Beans "Satan's Sphincter" chili by **Christine Johnbrier & Rick Garvin**, served with a homebrewed kellerbier.

#11) Beans "Sexy" style chili with alternate peppers and meats by **Trish Koch**.

#12) No Beans "BK Con Carne" in a pils homebrew by **Bob & Betsy Kepler**.

#13) Beans "Hot Clean Pipe" caustic solution by **Mike Horkan** brewed in his IPA.

#14) Verde with Beans "Start Early" chili by **Alison Skeel** in a homebrewed saison.

#15) Verde No Beans "Possum Verde" "Dead Pig" "More Pork than U Can Stand" in **Keith Chamberlin's** tripel by **Jim & Linda Rorick**.

#16) Beans Veggie style "No Possum" chili by **Jim Rorick** in **Keith Chamberlin's** tripel.

#17) Beans "Freezer Leftovers" chili by **Wendy Aaronson** in her scotch ale.

... and the winners were:

Best Chili with Beans – **Tim & Dot Artz**, "Crimson Smokescreen"

Best Chili without Beans - **Andy Anderson & Kathy Koch**, "Barkin' Spider Chili"

Best Chili Verde – **Jim & Linda Rorick**, "Possum Verde"

Best Overall Chili – **Andy Anderson & Kathy Koch**, "Barkin' Spider Chili"
Hottest Chili - **Christine Johnbrier & Rick Garvin**, "Satan's Sphincter"

Many thanks to **Jim & Fred Parker** of Hard Times Café for their generous contribution of prizes to the competition.

1st Prize Chili Recipe – Barkin' Spider Chili 2.0

Courtesy of Andy Anderson

Ingredients:

A. Meat Preparation

1.2 lb Italian Sausage
 6.5 lb Beef Brisket – smoked with oak
 Olive Oil
 Garlic

B. Flavoring/Spices

2 tsp Tabasco
 2 tsp Cayenne
 2 tsp White Pepper
 2 tsp Mexican Oregano
 1 pulped white Onion
 1 smoked white onion
 4 Beef Bouillon cubes
 2 Chicken Bouillon cubes

C. Essential Chili ingredients

(4) 14.5 oz cans of beef broth
 16 oz Tomato sauce (no salt)
 32 oz Stewed Tomatoes
 12 Tbl homemade Chili powder
 2 Tbl Cumin
 4 Arbol peppers & 10 Cascabel peppers - chopped up
 4 Chipotle – chopped up
 2 smoked California Verde – chopped up
 4 Guajillo peppers – whole
 Beer: Dos Equis, weizen, & saison (continue to add if chili becomes too thick)

D. Final addition – 30 Minutes

1 Tbl Cumin
 1 tsp Mexican Oregano

Recipe:

1. Brown the Italian sausage, chop up as fine as possible, and drain off the grease.
2. Heat the Chili pot along with garlic and olive oil; place the beef in the pot. Brown the beef and SAVE the juice in the pot.
3. Add the greaseless Italian sausage to the chili pot.
4. Add all the ingredients listed above in Sections B and C.
5. Stir constantly (or try to) to avoid sticking and burning.
6. Keep on low flame and add beer & water when it gets too thick.
7. Cook for 2 hours and then taste. Add additional spices only if necessary.
8. Cook for 1/2 hour more and add additional Cumin & Mexican Oregano (Section D).
9. Cook for 1/2 hour more and serve. Total cooking time is about 3 hours.

MASHOUT 2005 Survey Results

By Bill Ridgely, MASHOUT Coordinator

This spring, BURP conducted the first ever MASHOUT survey. The response was overwhelming. To date, nearly 100 people (97 at last count) have responded to the survey. Below are the raw numbers from the survey along with some brief analysis:

FOOD QUESTIONS:

1. The fee for MASHOUT has traditionally included a Saturday barbecue dinner and a Sunday pancake breakfast. Would you like to see this tradition continued?

Responses: Yes – 97; No - 0

Suggested Alternatives: None mentioned

Answer 2-4 below only if you answered "Y" to question 1.

2. Pork barbecue is currently the entrée provided for Saturday dinner. Is this still your preferred entree?

Responses: Yes – 88; No - 9

Suggested Alternatives: BBQ chicken, burgers, hotdogs/brats

3. Are pancakes still preferred for Sunday breakfast?

Responses: Yes – 89; No - 8

Suggested Alternatives: Eggs, Egg McMuffins

4. The current format for Saturday dinner is to have meats provided and side dishes contributed by all attending. Would you prefer to have the Saturday dinner fully catered (with side dishes provided)?

Responses: Yes – 15; No - 82

ENTERTAINMENT QUESTIONS:

5. There has been a live band at MASHOUT for a number of years. Would you like to continue having a live band at the event?

Responses: Yes – 72; No - 25

Answer 6-9 below only if you answered "Y" to question 5.

6. Which day would you prefer to feature the band?

- a. **Friday:** 30
- b. **Saturday:** 43

7. What style of music would you like to hear?

Responses: Blues (18 votes); Rock (18); Bluegrass (9); Zydeco (6); Top-40 Covers (5); Others (1-2 votes each)

8. What do you think is a reasonable budget for the band?

Responses: A wide range was proposed. Most votes: \$200-500 (15 votes); \$600-1,000 (12 votes)

9. Can you recommend a band that you think is appropriate for MASHOUT and within your recommended budget?

Responses: Many suggestions and websites were provided. The planning committee is considering all options.

BEER QUESTIONS:

10. In addition to homebrew, MASHOUT has featured commercial beers from a number of local and regional breweries. Would you prefer:

- a. **More commercial beer:** 64
- b. **Less commercial beer:** 19
- c. **No commercial beer (Homebrew only):** 5

(Note: No option was provided for "Same Amount" – This was noted by several people and voted on accordingly).

11. MASHOUT has featured a homebrew competition for some time. Would you like to see the homebrew competition continued?

Responses: Yes – 85; No - 12

12. If you answered "Y" to question 11, would you prefer a:

- a. **Style competition** (ex, wheat beers): 67
- b. **Clone competition** (ex, Brooklyn Brown Ale clone): 20

GENERAL QUESTIONS:

13. If the cost of MASHOUT is raised as proposed (\$5-10 per category), will you still plan to attend the event?

Responses: Yes – 89; No - 8

14. Recent MASHOUTs have been limited to 200 participants. Some attendees think this makes the site and facilities too crowded. Do you feel that 200 is still an acceptable number of attendees?

Responses: Yes - 80; No - 17

Suggested Lower Registration Limit: Range of 125-175 was proposed; 150 received most votes (10)

15. Current policy is to prohibit dogs at MASHOUT. Should the policy be changed to allow dogs at the event?

Responses: Yes – 25; No - 72

16. If you answered "N" to question 15, will you still attend MASHOUT if the policy is changed?

Responses: Yes – 80; No – 17

(Note: Questions 15 and 16 elicited some passionate responses. Typical of those voting "No" included comments to the effect that "I love dogs, but they don't belong at a large event in such a constricted space").

17. Organized sporting activities at MASHOUT are generally limited to volleyball, horseshoes, and organized bicycle rides. Are there any other sporting activities you'd like to see at the event?

Responses: See below

18. Are you satisfied with the number of port o' pots at MASHOUT?

Responses: Yes – 72; No - 25

19. Do you have any other suggestions to make MASHOUT a better event?

Responses: See below

Many suggestions were made for other activities at MASHOUT. Some, such as brewing a beer onsite, were not realistic for technical reasons (i.e., lack of brewing water). Others had safety and liability issues (i.e., fireworks display). Suggestions such as guided nature walks and Saturday homebrew technical sessions were good ones and will be considered. Recommended sporting activities included a bocce ball tournament, wiffle ball or kickball game, and a supervised water balloon battle. Also proposed were some more whimsical events such as mud wrestling, a wet t-shirt contest, and a beer belly contest.

Ideas for making MASHOUT better included a non-beer related inter-club competition of some sort (like a tug o' war). A number of people also recommended providing more port o' pots or having the existing ones cleaned out on Saturday. Availability of more water was also suggested by several people, and the planning committee is looking into possibilities (perhaps renting a "water buffalo" trailer from the National Guard).

The survey is still online at <http://burp.org/events/mashout/survey/>. Please feel free to provide your input if you haven't already.

BURP Member on the Road – Judging Ciders and Perrys

By Janet Crowe, Co-Li-Berian

At the end of April, eight of your fellow BURP members (**Pat & Janet Crowe, Tom & Colleen Cannon, Steve & Teresa Marler, and Bill & Beth Madden**) took off for London, England and Edinburgh, Scotland in search of good beer, of course. We planned to attend two beer festivals. Both festivals were in suburbs of London. The first was the Chippenham Festival, and the second and much larger was in Reading. So why, you might ask, is that noteworthy? BURPers attend festivals

all the time and all around the world. Well, this particular BURPer was treated to a very excellent experience. Not only did I attend the Reading festival, but I was also asked to judge in the National Cider and Perry competition.

I have really come to enjoy ciders in the past few years, and the Reading Festival is the largest showing of ciders in England. It is also where the National Champion Cider and Perry are selected. I showed up at the festival with my TUMS in hand and a printout of the 76 available ciders and 24 perrys (pear cider) sorted by ABV. Cider and Perry in England are no kids' stuff. They start at 5% alcohol (only 2 at this festival), and the majority range from 6.5% to 7.5%, with the remaining at 8% +. I was going to have to do small samples if I wanted to taste more than just a few. I walked up to the table and was met by a very knowledgeable cider volunteer. He started asking me what I liked, sweet, medium, dry, still or effervescent. I launched into my chat mode, chat, chat, beer, Beer Judge, beer trip, beer club. I knew my only hope if I wanted to taste a bunch and still remain standing was to make a friend. He pulled out a dog-eared cider guide and asked me about all the American ciders I drank. Sadly, the cider guide showed only a few in the US. I left the cider area after having made a friend and tasting five different ciders. Lucky for me, the woman working on the Cider and Perry competition had overheard our conversation. She came over to the table where eight happy BURPers were swilling - sorry I mean "sampling" - beers and ciders and asked if I would judge in the competition. I was undecided, but I looked up to see seven cheering, smiling BURPers behind her, and I said yes.

The judging was done in a separate tent. They paired me up with an English Cider Expert and two other local guys who were already chatting about their favorite local ciders. Twelve plastic numbered water bottles were placed on our table. The ciders and perrys were pulled directly off of the casks being served in the other tent. They were ambient temp, and we arranged them in order of how we wanted to judge them. The Expert had a listing which had a description of the type, sweet to bone dry, still to effervescent, and extra descriptors that the cider maker sent along. The score sheets were pretty simple, only four categories to rate – aroma,

appearance, taste and overall personal satisfaction. The score sheet also included a box for notes next to each category. Also the score had two sets of score columns, original score and revised score. The scores were a range of 1 –10 for each category. The bottom of the sheet included a total for both columns and a consensus score for the revised score column only. A single person poured for all, and then a sniff and a taste by each of us, and we started talking. Original scores were written down based on first impression, and revised scores were based on discussions and challenges. Challenges occurred when there was more than a five-point difference in a category score. You were then asked to defend your scores. All scores were totaled up per cider/perry and the totals recorded. The 1st, 2nd and 3rd for our group was first set with the totals from the consensus score. A final chance for discussion and challenges was given, and then paperwork was turned in. Lots of talking was encouraged. The English know their ciders and perrys. An excellent experience, and I got to taste 12 different ciders and perrys from England and Scotland that I would not have had an opportunity to taste. Some were very excellent, some not so good. This was the first round in the competition. Our 1st, 2nd and 3rd were then judged against other 1st, 2nd and 3rd placed ciders and perrys.

Homebrew Clubbing in Minnesota

By Katy DuGarm

Last weekend, there was a meeting of the St. Paul Homebrew club. There seems to be a lot of overlap between the St. Paul club and the Minnesota Home Brewers Association. I have been to two meetings of each group with **Delano**. He's been to a few more events. In any case, I recognize faces, don't know names yet, and don't know any of these people well enough to feel comfortable with them. (I feel very comfortable with BURP folks).

The meeting was at this guy's house. He (Curt) works at Northern Brewer, so I've seen him more than any of the other club members. This other guy, Thomas, was taking 5-gallon buckets and a several gallon container of honey out of his truck when we drove up, so we helped him bring stuff in.

The meeting was in the basement. We went around the side of the house, onto the back porch, through the mudroom and kitchen and down the stairs. It reminded me of going to **Dan Litwin's** house in Bethesda, where his wife stood with a friend in the front hall to make sure that we riff-raff went straight downstairs. Curt's house was more welcoming in that no one was barring us from going further. Actually it was more welcoming in that it looked lived in as well.

So Delano and I get down the stairs and there are six guys sitting in a line of chairs in front of the bar. One guy was on a barstool behind the bar. Curt was cleaning or making other brew preparations. By the way, this was a mead meeting. Delano and I brought a Crave Case from White Castle, since we know never to go to a homebrew club meeting without provisions.

I felt as though we were being judged, as everyone was lined up and seemed to be in private conversation. There weren't any more chairs, so we stood at the end of the bar. (In later conversation it turns out Delano didn't have high hopes for the meeting either).

Curt asked Delano if he wanted to start with hot or with cold. Neither of us knew what Curt meant, but I thought maybe he was talking in terms of alcohol "heat". Delano suggested we start without heat. Why start drinking with the high alcohol meads? It turned out that Curt thought we were there to make mead, and he was referring to the manufacturing process. This also did not bode well for the meeting.

Someone offered us a taste of his mead. I don't remember what the fruit addition or honey base was, but it was good. Eventually Delano brought out our last bottle of 1997 Sour Cherry Port. That was the closest thing we had to a mead to offer up at the meeting. It was very well received. Later, a sampling of meads was set up. I liked the tupelo honey mead best. There was a strawberry mead which had real strawberry flavor to it, not the overpowering taste from artificial flavoring.

By the time the meeting broke up, I was surprised that four hours had passed. I was only going to stick it out for two hours when we arrived. Delano

ended up buying some honey from Thomas' container, borrowing one of Thomas' buckets, and making a batch of mead which is now fermenting in our kitchen.

As Delano described it afterwards, "the meeting degenerated into a homebrew club meeting."

I hope by my example to get other women to attend meetings. Curt's wife came down the stairs at one point to ask a question, and at the end someone's wife and someone else's girlfriend came down to pick up their people. Either through suspicion on the part of other wives, envy on the part of the men, or maybe curiosity on the part of the women, I'd like to see more female participation. I think that the woman element is one of the factors in the success of BURP. BURP is a family group.

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Answer to Apr-May RYDler:

A. Oliver Reed, Actor, 109 pints! Many might consume 5 pints in an hour, but 24 hours? (MILESTONES, May 17, per Anthony Phillips, London).

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Pre-July 4th Campout

Ralph Bucca invites all to a pre-4th of July party and campout at his Chesbayvu Vineyard on **Sun, July 3rd**. Bring beer, bikes, boats, and camping gear. See the fireworks at Chesapeake Beach on the 3rd. Waffle breakfast will be provided by host. **RSVP** to Ralph at 410-414-3209 or e-mail chesbayvu@usadatanet.net.

Directions to Chesbayvu: 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).

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, June 1985

The BURP Club's annual commercial beer tasting was held on Saturday, June 5 at the home of **Fred Dandeneau** in Ashton, MD. The tasting was free to BURP members and was open to guests for \$4.00. Commercial tastings were wide open affairs in those days, with beers of all styles being placed on the table simultaneously. The major sources for beers for the commercial tastings were Berose Liquors near Dupont Circle and Rip's Wine and Liquors near Bowie, both of which had good selections of imports as well as the few craft brews available at that time.

On June 16, BURPers **Joel Spencer**, **Ralph Semler**, and **Garey Eakes** presented a well-received brewing demonstration at the Fairfax County Fair held on the campus of George Mason University. They passed out samples of homebrew while discussing BURP and procedures for brewing beer at home.

10 Years Ago, June 1995

The June BURP meeting and SOFB awards ceremony was originally scheduled for the home of **Trish & Larry Koch**, but they unfortunately had to cancel at the last moment. **Alison Skeel** saved the day by arranging with her sailing friend **Ron Hall** to hold the meeting at his place. Ron was a gracious host, virtually everyone found their way to the right location, and all was right with the world once again (at least until the big thunderstorm arrived in the afternoon). The storm dampened Ron's backyard but not the spirits of those in attendance. SOFB III organizer **Delano DuGarm** presented the competition awards while his beautiful and talented wife **Katy** ran the two June

club competitions (non-alcoholic soda and low-alcohol beer). The club officer and husband/wife team of **Polly Goldman & Bruce Feist** combined for all 6 entries in the soda competition. Amazingly, they also took all of the prizes! First place went to Bruce for his Jamaican Coffee Soda. Unfortunately, there is no record of who won the low-alcohol beer competition (or, for that matter, if anyone actually entered it).

The AHA National Homebrewers Conference was held in Baltimore on June 14-17. BURP played a major role in the planning for the event and wanted to make a good showing. Little did club members know at the time that BURP would, in the immortal words of President **Polly Goldman**, "kick butt in Baltimore". BURP took multiple awards in the brewing competition, highlighted by **Rhett Rebold's** winning two gold medals and then taking Best of Show with his Munchner Helles. At the awards ceremony, BURP finished tying with the Foam Rangers of Houston for 2nd place in Club of the Year standings. The club had come a long way from its low point at the AHA Conference in Manchester, NH just a few short years earlier. Of course, BURP led the partying at the conference as well, hosting the hospitality suite with over 10 kegs of homebrew. One thing led to another, of course, and it was only natural that several club members would have their naked bodies kicked out of the hotel hot tub late on the last night of the conference.

The June BURP News featured **Delano DuGarm's** article on the brewing of wheat beer, **Brian Belensky's** travelogue on the beer scene in the Baltics, and **Tom & Colleen Cannon's** report on judging the first round of the National Homebrew Competition in Chicago (immediately following their honeymoon in Belgium).

In his monthly "Whole BURP Catalog", **Jim Dorsch** reported that imported beer sales rose 16% in 1994, with Heineken (22% increase), Bass Ale (18%), and Guinness (13%) leading the way. Canadian ice beers also pushed the trend, with sales of Molson's Ice quintupling in 1994. Jim also announced the release of Sam Adams Scotch Ale, the company's latest year-around product, brewed with three malts, including peat-smoked whisky malt.



BURP Buck\$ – Notes and Figures from the Minister of Prosperity

By Dan Fapp, Minister of Prosperity

Greetings to you all from the land of finance and prosperity. A number of events has happened in the financial arena in the last few months, so let's get started.

Titanium Bottle Openers

Thanks to the efforts of our dedicated InkSlinger **Bill Ridgely**, the club again has a supply of titanium BURP bottle openers. These openers are extremely high-quality and virtually unbreakable, and come engraved with "BURP" on the handle. We have sold-out about half of our 100 opener order and want to give BURPers the opportunity to acquire "the last bottle-opener you'll ever own" before we offer them for sale to the general public at the up-coming National Homebrew Conference. If you would like an opener, please drop me an e-mail, and I will set one aside for you. The cost of each opener is \$8.00.

Raffle Prizes

I just want to take this opportunity to thank everyone who has donated prizes for our raffles. We have received a wide variety of future prizes over the last few months, and will endeavor to include them in upcoming the raffles. We will also continue to try and offer several varieties of brews as part of each raffle. If you have any suggestions for future raffles or would like to donate prizes to future raffles, please let me know.

Current Financial Position

The final numbers are in from the Spirit of Free Beer 2005, and, unfortunately, we experienced a

slight financial loss of \$500.04 from this year's event. While we may have experienced a slight loss from the financial side, we gained, as always, in so many other ways, including maintaining the "Spirit" of free beer. With that being said, let's roll the numbers.

Beginning Balance	\$12,986
Plus: Proceeds from Raffles	\$390
Bottle Opener Sales	\$360
SOFB Registration Fees	\$1,152
Less: Meeting expenses and misc.	(\$587)
Bottle Openers	(\$639)
SOFB Expenses	(\$1,652)
Ending Balance	\$12,010



Editor's Corner

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

When I began compiling this newsletter, I was worried about having enough material to publish. As usual, my worries were unfounded. Many thanks to those who contributed this month, especially my two newest meeting reporters, **Joe Gherlone** and **Rod Rydlun**. Kudos as well go to BURP's co-li-beerians **Pat & Janet Crowe** for each contributing an article.

There are lots of great events coming up in the near future. In addition to the AHA Conference in Baltimore and the June BURP meeting, the Dominion Beer Festival is on tap for the weekend of June 24-26. This is one of the best festivals around, with both great beer and great music. Wendy and I plan to be there, either on Friday or after the BURP meeting on Saturday.

This year's International Tour de BURP bike trip to Montreal was a real blast. While many in the group

went their separate ways to do preliminary rides (Wendy and I cycled for 5 days in the Laurentian Mountains), the entire group of 10 people converged on Montreal beginning June 1st for the Mondial de la Biere Festival. It was a packed event, but it gave us the opportunity to sample many different beers, emphasizing craft beers from Canada not available in the states. My personal favorites were from the Microbrasserie Dieu du Ciel, right in Montreal. Their Imperial Stout was the best I have tasted since the demise of Courage in the early 90's, and the Smoked Porter was every bit as good as the classic from Alaskan. We all enjoyed these beers so much that we left the festival early to drink them at the source, an easy metro ride from the festival site.

Planning is underway for MASHOUT 2005, on schedule for Aug 19-21. The first planning meeting was held on June 7, and things are on track despite our losing **Jim & Linda Rorick** this year due to family obligations. As most of you know, Jim & Linda have graciously volunteered each year to prepare the barbecued pork for the Saturday night dinner. We are actively seeking alternatives for this year's event. The price of MASHOUT will also go up slightly this year due to increases in the costs associated with holding the event. It'll still be a bargain, though, for one of the best homebrew events in the country.

See you all on the 25th. Cheers, Bill

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