



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

" The aroma of the beechwood in the beer and the logs on
the fire conjure entertainingly Gothic dreams."

Michael Jackson



Bill Ridgely, Editor
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August 2005

15 Harvard Court
Rockville, MD 20850



**18th Annual MASHOUT
Schenkerla Clone Competition
On Popenoe's Mountain
Fri-Sun, Aug 19-21, 2005
(Registered Attendees Only)**

**September Meeting
BURP Oktoberfest and
"War Between the States"
ALTerccation Competition
At Turtle Creek Farm
Brandywine, MD
Saturday, Sep 24, 2005
12:00 PM – 6:00 PM
(Overnight Campers Welcome)**

**October Meeting
Baltic Porter Competition
Hosted By Nick & Terri Steidl
At The Riverfront Park
Mason Neck, VA
Saturday, October 22, 2005
1:00 PM – 6:00 PM**

Cannon's Canons

By Colleen Cannon, Fearless Leader

Greetings fellow BURPers!

At the time of this writing, many of you are gathering your kegs, tents, sleeping bags, kegs, camp stoves, and kegs for MASHOUT 2005! Your MASHOUT crew has been busy for several months now, actively engaged in planning, organizing, and site preparation. Thanks to the efforts of **Bill Ridgely**, aka Mr. MASHOUT, your MASHOUT hosts **Chuck and Helen Popenoe**, and the entire staff of organizers and helpers, we are set for yet another fun-filled event. Be sure to check the "Two Drunk Monks" column for details about the Schenkerla clone competition and other upcoming contests.

The word sure spread fast about **Tom Cannon's** recent BJCP promotion to Grand Master, and many of you have kindly given him your congratulations. For all the times I have said things in jest about the BJCP's ranking hierarchy and various metaphors for Grand Poo-bah/Master judges, I figure it's high time I revealed the other side of the story; that is, the work I've seen Tom putting into BJCP over the years, and just what it takes to earn the title "Grand Master."

Of course, anyone who has ever taken the exam knows that the first step is getting a combined essay/tasting score of 90 or above, and that in itself is no small feat. The time that Tom and his study group spent studying for a re-take of the BJCP, with the goal of improving their previous exam scores, was comparable to the effort one would put into a graduate level course (or two). I know this because I was in grad school at the time. And to their credit, everyone in that group improved their scores. That was in 1998. With approximately five years of judging experience already accumulated, it still took six to seven more years of volunteer work to accumulate the experience points necessary to earn the title.

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. **Do not include graphic files.** Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to membership@burp.org.

Now, let me tell you, experience points aren't all about judging beer. While over two-thirds of Tom's points are from judging and organizing competitions (as Organizer, Judge Coordinator, Beer Registrar, and more), probably the hardest earned points are from grading exams. At 1/10 point for each exam, he has graded 200 exams to get his 20 grading points. That alone is about 200 hours of service. Add to that points earned from proctoring exams (4 times) plus his work on the Exam Committee and one year as Exam Director, and what it all adds up to is the equivalent of a part-time job in volunteer service to the homebrew community.

And now you have to ask yourself "why do they do this?" Is it for the honor, the glory of seeing your name in boldface print in the BURP News? For the right to have Certified judges like me poke fun at your Grand Masterdom? The answer is simple my friends. It is for the love of beer. Mmmm, sweet beer.

Have a fun time at MASHOUT, campers, and be safe!

Cheers, Colleen



Cellar Notes From The Two Drunk Monks

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

German Wheat and Rye Beer

Congratulations go out to all the brewers and judges who participated in the German Wheat Beer and Roggenbier Competition - BJCP Cat 15 - held July 23rd. The winners are:

- 1st Place – **A. J. DeLange** - Weizen
- 2nd Place – **Mel Thompson** - Weizen
- 3rd Place – **Mel Thompson** - Roggenbier

Brewer of the Year Standings (Top Ten)

Andy Anderson	26
Mel Thompson	23
Ed Bielaus	14
Becky Pyle	13
Dave Pyle	12
Jay Adams	11
Tom Cannon	10
Keith Chamberlin	10
Bud Hensgen	9
Mark Hogenmiller	9

Competition Schedule

August - Clone Beer Competition at Mashout (Schenkerla Clone) – Not for BOTY

September – ALTercaction Civil War (Alts and Koelsch) – Kegs only - Not for BOTY

October – Baltic Porter - BJCP Cat 12C - BOTY – 2 bottles

November – Real Ale Fest – November 11th and 12th – Kegs only - BOTY

December – Holidays Beers - not for BOTY

January 2006- American Ale and India Pale Ale - Cat 10 and 14 - BOTY

February 2006 - Barleywines – BOTY

(BOTY = Brewer of the Year qualifying competition)

August: Schenkerla Clone Competition at MASHOUT

Schenkerla, considered by many to be the premier smoked beer of Bamberg, Bavaria in Germany is fundamentally a maerzen-style beer using a high proportion of smoked malt in the grain bill. This year's competition at Rocky Gap will be hotly contested by members of several regional homebrew clubs. Bottles (2), kegs and growlers will be accepted and must be delivered to **Bud Hensgen** at the covered pavilion by 10:00 AM on Saturday morning.

As of publication of this newsletter, Bud is still looking for two more judges. If you can judge, please contact him at bhensgen1@verizon.net.

September: Oktoberfest Civil War – ALTercaction

Team brew Maryland/DC versus Virginia. BJCP Category 6C Kölsch, 7A Northern German Altbier, or 7C Düsseldorf Altbier. We have the perpetual trophy that is passed annually to the winning team of the winning state. The defending Champion is the Maryland/DC Brew Crew consisting of **Pete Ryba** and **Mel Thompson**. To refresh brewers on the Civil War competition rules:

- BJCP Category 6C Kölsch, 7A Northern German Altbier or 7C Düsseldorf Altbier.
- 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 1st, 2nd, and 3rd places.
- Points will be calculated for the first five places overall on a descending scale: 5 pts for 1st, 4 pts for 2nd, 3 pts for 3rd, 2 pts for 4th, 1 pt for 5th. The state with the highest total number of points is the winner. The highest placing team for that state will be awarded the trophy on behalf of the state represented and keep the trophy until the competition the following year.

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RYDler

Q. What is the connection between beer, matchbooks, and eBay?

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German Altbier - the Beer Steeped in Tradition

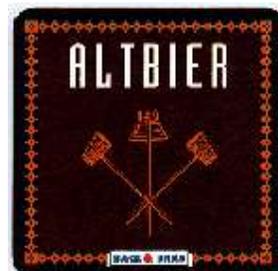
By Mark Hogenmiller, Co-Minister of Culture

When bottom-fermenting, or lager, styles developed in Vienna, Budweis, Pilsen and Munich in the 1800's, they were not embraced by every city in the German-speaking world. Some cities farther west and north, especially Düsseldorf, stuck to the old (Alt, in German) method of top-fermentation. Although one brewpub in Münster produces a golden Altbier, the style is usually taken to be bronze or copper-brown. A typical German Alt has quite big malt and hop flavors, tightly combined, in a smooth, easy-drinking beer. (Original gravity is around 12 ° Plato). Top-fermentation brings some fruity, estery flavors, but these are restrained by a period of cold maturation.

Many taverns in Düsseldorf feature Altbier as the everyday beer. Several brew their own. These taverns and brewpubs frequently pour Altbier direct from the barrel. With a good but not huge head, the beer is traditionally served in short, cylindrical glasses. Several breweries in North America and Japan have in recent years introduced their own styles of Altbier. Altbier is Germany's closest style to the ales of Belgium, Britain and North America. It is, however, rounder and cleaner than many of those products. Belgium's ales tend toward a spicier yeast character, Britain's to more complexity and fruitiness, and North America's to more assertive, flowery hop aromas.

Typical recipe formulation would include two or more malts, the predominant being a Pilsner type, with one or two variations of Munich malt, and a small addition of black malt. Some homebrewer's recipes will also add small additions of caramel (crystal), wheat malt, and other specialty malts. Some breweries favor a single infusion mash, but the decoction mash would also bring out the malt flavor of the grains. Hops used are traditional noble hops of Spalt, Hallertau, Tettanger and Perle, with a hoppy bitterness of high 20's to an occasional 50 IBU. Fermentation is characterized by the use of top fermenting ale yeasts with a period of cold conditioning or lagering after the primary fermentation. Cold maturation leads to a smooth palate and an overall balanced beer of malt and hops.

Commercial examples include: *Diebels*, *Zum Uerige*, *Zum Schluessel*, & *Im Fuchschen* (Germany), *Widmer UR-Alt* (Oregon), *St Stan's* (California), *Schmaltz Alt* (Minnesota), and *Alaskan Amber* (Alaska). *Pinkus Mueller* is the blond alt beer that uses Wheat. *Grolsch Amber* is considered a Northern German or Münster style Altbier. These variations are generally less highly hopped than the Düsseldorf recipes. *Zum Uerige* is excessively hopped and is on the high range of IBUs for even the Düsseldorf styles. *Diebels* is the largest selling Altbier in Germany with about 60% of the market. It has a nice copper color and is balanced with malt and hoppiness. Some of the more popular Altbiers in Germany are only available at the local brewpubs and unfortunately unavailable to us. Sounds like a good reason to brew your own at home.





Las Vegas Casino Beer Report – Part I

By Dan Fapp, Minister of Prosperity

"Grab a Brew. Don't cost nothin'."

John "Bluto" Blutarski

Animal House

These prophetic words from moviedom's most famous 7-year non-college graduate come pretty close to summing up how Las Vegas casinos provide beer to their customers. While we all know that nothing's free, not even in Las Vegas, many of the casino companies have come pretty close to giving good beer away, if you know where to look.

Las Vegas has a good history of providing brews for those people that didn't necessarily want to venture into the city's gambling halls. *Gordon Biersch, Chicago Brewing Co, Barleys's* and *Big Dogs* have been operating in the city for several years now, mainly catering to the locals and those looking for a respite from the ever-present mega-breweries' standard fare. The major casinos have taken a little longer to come around to the world of craft and micro-brewed beers, but improvement is happening. While most of the casinos have gone the easy route of bringing in better brews from primarily western state craft and micro-brewers, two casinos near Las Vegas Boulevard, or the "Strip," and one property in Downtown Las Vegas have gone the extra-mile and opened brew-pubs in their casinos.

Ellis Island Casino and Brewery - Located just east of the Strip behind Bally's Hotel and Casino, the *Ellis Island Casino and Brewery* is the smallest of the three casino-breweries, and the one catering least to the typical Las Vegas tourist. The atmosphere is decidedly the opposite of the mega-resorts that line the Strip - not surprising since, despite the fancy name, the hotel is actually a Super-8 Motel franchise - with the best entertainment in the casino being the nightly Karaoke. Rumor has it that many of the Elvis impersonators that inhabit Las Vegas practice here working on their ever-increasing repertoires of Elvis songs. The casino is small

and smoky by Strip standards, with the standard assortment of slots, video poker, blackjack, craps and roulette.

Brewmaster Joe Pickett tries to keep his 5 beers on tap, but every time I've been there, only three or four seem to be available. Unlike other breweries that attempt to come up with names of local or historical significance for their brews, Ellis Island keeps it simple by naming its beers "Amber," "Light," "Dark," "Hefe Weiss," and "Stout." While the brewery does not have the best reputation in town, I found the beers to be drinkable, especially compared to the 96-ounce, thirst-destroyer margaritas that most people strolling along the Strip imbibe. The Stout was a bit out of character, seeming more like a brown ale than a stout. The Hefe Weiss was better, with a nice little bite to it. The only problem was that the bartender had a bad habit of dropping in a lemon wedge without asking if we wanted it. The Amber, which was advertised as being made with two types of malt, 9 varieties of hops and RICE!, was thin as expected, and not much to write home about.

Ellis Island's claim to fame amongst the locals that tend to hang out there is not the type of beers made but the price of the beers. Every beer is \$1 per pint, 24-hours a day, 7-days a week. And if you don't like the beers, don't despair, because virtually every drink is \$1. While you won't find any top-shelf Scotch, vodka or gin being poured, the bar staff did make a reasonable Manhattan. Not a bad deal for 8-bits.

Tip No. 1 - While the beer at the Ellis Island may not be amongst the top brews in town, the casino can boast of having the top dining value in Las Vegas. Available 24-hours a day, the complete steak dinner for only \$4.95 can't be beat. It includes a 10-ounce filet-cut sirloin cooked to order, along with soup or salad, choice of potato, and side of vegetables and rolls. While not what you would get at Morton's or Ruth's Chris, it's better than what you find at many mid-level steak restaurants. It's not listed on the menu, so you will have to ask for it, but it's worth the trip, especially if the Elvis impersonators are in the house.

Monte Carlo Pub and Brewery - The *Monte Carlo Hotel and Casino* is in many ways the complete opposite of the *Ellis Island Casino and Brewery*. Situated near the heart of the resort area of the Las Vegas Strip, the Monte Carlo sits between the New York, New York casino on its right and the Bellagio on its left. Its target market is upper-middle class visitors looking for the mega-resort experience – think spa treatments and big pools with waterfalls – without the mega-resort hassles – think big bucks.

The Pub and Brewery are located at the back, and I do mean back, of the casino in a small retail shop area. If you're not specifically looking for it, or know where it is, there's a pretty good chance you will miss it. Once you move through the relatively small Pub entrance, you come upon a fairly impressive facility. To the right lies the brewery itself, including its own bottling line for retail sales. To the left lies the cavernous bar and restaurant. During the day, the pub looks like your typical sports/brew-pub with big screen televisions everywhere tuned to ESPN, Fox Sportsnet and closed-circuit telecast of live horseracing (this is Las Vegas after all). At night, though, the tables are pushed back a bit, and the pub turns into a nightclub, complete with a stage for bands, a DJ booth and spotlights.

Monte Carlo tries to keep 6 to 7 brews on tap at all times, rotating through a selection of 11 brews on the brewmaster's slate. The days we were there, the taps included their High Roller Red American Red Ale, Jackpot American Pale Ale, Las Vegas Lites light lager, Raspberry Wheat, Winner's Wheat Hefe Weizen and Silver State Stout. All were good to very good beers. The Raspberry Wheat and the Silver State Stout were the best in my opinion, with the Raspberry Wheat going down well in the heat and the Stout just going down well. The High Roller red ale, the Jackpot American Pale Ale and the Las Vegas Lites clearly are intended to accommodate the taste of commercial beer drinkers, and tend to be less hoppy than you would like.

What the Monte Carlo's beers may lack in taste in some cases, the casino tries to make up with volume. Along with the usual half-pints and pints, the Monte Carlo also serves beer in 1, 2 and 5-liter beer pillars, tall clear plastic tubes with spigots on the bottoms. In addition, they also sell beer in their own signature growlers, which are nice to have if you also have a refrigerator in your hotel room.

Tip No. 2 – To avoid the crowd that congregates along the sidewalk in front of the Bellagio for its nightly water-show, take the overhead tram that runs between the Monte Carlo and its next-door neighbor. The Monte Carlo's tram stop is right next to the Brew Pub and the tram drops you off at the Bellagio's backdoor, only a short-walk through the casino to enclosed viewing platforms.

Triple 7 Restaurant and Brewery at Main Street Station Casino – The *Triple 7 Restaurant and Brewery* was the last brewery visited, and, based on conversations with locals, is considered the best casino brewery in town. The brewery is part of the Main Street Station Casino, a somewhat eclectic hotel and casino that primarily serves locals, visitors from Southern California, and charters from Hawaii (the hotel's owner,

Boyd Gaming, got its start running junkets between the Islands and Las Vegas). The free-style nature of the hotel is seen in its mixing of a 19th century San Francisco theme, with a brew-pub serving both traditional "pub-grub" and sushi, and a men's restroom that contains a large section of the Berlin Wall. Needless to say, the Main Street Station Casino is a must visit for this strange mix alone.

The Triple 7 Brewery serves as the primary made-to-order restaurant in the casino and sits directly next to the award-winning buffet. The food service is wide-ranging from traditional pub fare to sushi as mentioned above, to steaks, chops and seafood. The prices are about average for what you will pay for menu service in Las Vegas, but the quality and quantity served are certainly above average. Burgers come served on a platter that is completely filled with fries, while the fish-and-chips are as good as I've seen anywhere. I can't personally vouch for the sushi, but based on the number of people enjoying it, I assume it's much better than average.

While the food is above average, the Triple 7's beers are the best I found in Las Vegas. The brewery only had 6 brews on tap during our visit, 5 regular beers plus a seasonal, but a conversation with the bartender indicated that the brewery has 14 active brews on its docket. The 5 regular brews consist of the High Roller Gold, Royal Red Lager, Marker Pale Ale, Blackchip Porter, and Doppelbock. The seasonal brews run through a mix of fruit beers – Apricot Amber Ale, Apricot Cream Ale, Black Cherry Stout, Mango Cream Ale and Raspberry Infusion – a Dunkleweizen, a Double IPA, and a Barley Wine named El Diablo, the seasonal on tap during our visit.

The two best of the regular beers seemed to be the Hibernator Doppelbock and the Black Chip Porter. The Hibernator Doppelbock had a nice mouthfeel with big smooth body and grainy maltiness, while the Porter had a wonderful chocolate coffee flavor. The other brews were all well within style and very good to excellent. If you only have the time to visit one casino brewery when you're in town, this is the one.

Tip No. 3 – The Triple 7 Brewery had the best service hours of the three casino breweries, open 11:00 am to 7:00 am every day of the week. If you happen to visit during the 4-hours the pub is closed, the Main Street Station serves its in-house brews at the main casino bar. Even better, like almost every bar in Las Vegas, the Main Street Station's bar features built-in video poker machines, at which patrons playing the machines receive complimentary drinks, including the in-house micros. A few well-placed quarters in the machines can buy you the wonderful Triple 7 beers for almost no cost at all,

with the possibility of actually winning some money back.

Next Month – More Casino Beer News

A Swimming Good Time in July

By Tom Cannon, Grand Master Meeting Reporter

After last years dynamite meeting report from the BURP annual pool party, it was inevitable that I be asked to do this year's report. No problem, because I can always be counted on to say disparaging things about **John Gardiner**.

Anyway, it was another clear hot day for the July meeting. This year, the theme was Wheat beer to go along with the festivities in the **Bennett/Cozier** swimming-drome. So there was a keg of Wheat beer there, but there was also a keg of Stout and a keg of IPA, all of which were quite tasty. But, remembering that the theme was Wheat beer (along with the swimming), it has to be said that it sure is good to have **A.J. DeLange** back brewing! A.J. led the wheat beer education/discussion to start the meeting and appropriately noted that most imported bottled wheat beer can't be as good as fresh, kegged wheat beer. And the keg A.J. brought along was perfect to prove the point. It was, indeed, an excellent keg, though the bottles weren't too bad. And, at the end, our Minister of Culture rep, **Bud Hensgen**, threw in a California Rye beer that sort of hopped it's way out of style. It was a very nice Wheat Beer discussion accented by A.J.'s fine beer. Welcome back, A.J., it's good to have you.

The IPA keg was kind of interesting. It was brought by **Tim Artz**, but it was brewed by **Charlie Gow**. Glad to see Mr. Gow is making some attempt at approaching a BURP meeting.

By now, we all know how far out **Bruce and Nancy's** house is (well documented in last year's meeting report). Well, it hasn't gotten closer, but it was a fine day to spend by the pool. Hot enough to make some of the great beers on offer seem mighty refreshing, but it was cool enough in the limited shade to really be able to enjoy the day.

Not too much else you can say about the annual July BURP pool party at Bruce and Nancy's. Hot weather, cool pool, stellar hospitality by the hosts, and some really good beers. I think there was some food there too, but I had trouble getting past the Wheat beer keg to the food table in the garage.

Oh, and **John Gardiner** was there too.



MASHOUT 2005 Update

By Bill Ridgely, MASHOUT Coordinator

Registration for the 18th Annual Mid-Atlantic States Homebrewers CampOUT will be closed on Aug 15, so if you have not yet registered, there is very little time remaining. Also, please keep in mind that registration is limited to 200 people, so once that number is reached, the roster of attendees will be closed regardless of the date. Signups from other homebrew clubs have been coming in heavily this year, and for the first time in memory, there are as many non-BURPers attending the event as there are BURPers. Let's have a great showing from the club that both sponsors and organizes this wonderful event. Please register now while there is still time.

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

Site Preparation – The annual pre-MASHOUT work weekend went well, with quite a few BURPers helping to prepare the site for the event. A 15-ton load of fresh gravel was spread on the driveway to fill muddy areas from last year's extensive rains. The old outhouse on the property was torn down so the wood could be used at the MASHOUT campfire. Field mowing was postponed due to mower problems, but the job was later completed by a neighbor. The weather was great for the work weekend, the lake was refreshing, and the hot showers at the bathhouse actually were. Many thanks to all those who participated!

Cooking Teams – The MASHOUT committee is seeking volunteers to help with cooking the barbeque for the Saturday dinner and pancakes for the Sunday breakfast. Our regular barbeque caterers, **Jim & Linda Rorick**, may not be able to attend the event this year. While we have arranged to have a trailer-mounted grill brought to the site, we will need help with preparing the pork for the grill (applying rub) and then pulling the meat prior to serving. We could also use some sauces for the barbeque, so if you have a special sauce recipe, and you'd like to see it featured at MASHOUT, please bring some to the event. We'll also need help shucking corn

on the cob and preparing potatoes for baking. BURPer **Wendy Aaronson** will be seeking volunteers for the Sunday pancake breakfast. If you can provide a camp stove and are willing to help with the cooking, please contact Wendy at aaronson@burp.org. Of course, we'll also need as many tables in the pavilion area as possible, so if you can bring one or more along, please help us out.

Check-In – BURPers **Bob & Kathleen Warriner** are signing up volunteers to work on the check-in table. Please consider volunteering an hour or two to check in attendees as they arrive. The job will be an easy one this year since there will be no memorabilia to sell. If you are willing to contribute to the effort, please contact Bob & Kathleen at bkwarriner@aol.com or phone 301-588-3037. A keg of beer will be provided at the table for your enjoyment.

Ice – Once again, there will be onsite delivery of ice twice daily on Friday and Saturday. Both block and cube ice will be available at very reasonable prices (\$1.00 for either a 7 lb bag of cubes or a 10 lb block). Please support our ice vendor by buying as much as you need.

Homebrew Competition and Call for Judges/Stewards – BURP Minister of Culture **Bud Hensgen** will run the annual MASHOUT homebrew competition, open to all attendees. The theme this year is to clone [Aecht Schenkerla Rauchbier](#). Details on the competition can be found on the MASHOUT website (see below). Rumor is that there will be quite a few entries, so Bud needs help organizing entries and judges. The competition will be held on Sat, 8/20 starting at 10:30 AM (entries due by 10:00). Entries can include bottles (2), kegs, or growlers. Please contact Bud immediately at bhensgen1@verizon.net to volunteer to work on this unique event. He is looking for six judges and two stewards.

Entertainment - Once again, a great live band will be featured on Friday evening, Aug 19. Western Maryland's most popular blues combo, the [Channel Cats](#) will be performing from 8:00 PM until midnight. Details on the band and a link to their website can be found on the MASHOUT FAQ.

In addition to the band, this year's MASHOUT will feature the [1st Annual Popenoe Mtn. Pub Quiz](#). The Quiz will be held after the Saturday night dinner, 'round the old campfire. This venerable trivia game is a staple in pubs across the British Isles. Teams of 3 – 5 contestants will have a go at answering 60 questions, 10 each from 6 categories. The team with the most points for correct responses will win glory and some great prizes donated by generous MASHOUT sponsors. **Mac & Diana McEwen**, together with **Paul & Jamie Langlie**, are

our Pub Quiz Publicans – and they've vowed to divulge neither categories nor questions prior to the big event. Registration forms and rules for Quiz teams will be available at the MASHOUT check-in station. Good Luck to All!!

A couple of things are still needed for MASHOUT. If you can help out with either of these, please contact the MASHOUT coordinator:

- * Jockey boxes for serving donated beer
- * Sankey taps for use with donated beer kegs

Full details on MASHOUT, including a downloadable registration form, can be found on the BURP website at <http://burp.org/>. Just click on the MASHOUT link. I hope to see all of you at MASHOUT 2005, the best outdoor homebrewer gathering in the nation!

Bill Ridgely, ridgely@burp.org, 301-762-6523.

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Answer to Aug RYDler:

A. Beer advertising matchbook covers have become sought-after collectibles on Internet auction sites. A 1916 matchbook promoting Brehm's Brewery in Baltimore brought \$43, while a 1930s cover promoting Eastside Beer from Los Angeles went for \$36. (From *The Opinionated Beer Page*)

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Aug 1985

The August BURP meeting, held at the home of **Dan McCoubrey** in Wheaton, was the last meeting prior to the BURP-sponsored Second Mid-Atlantic States Homebrew Conference (MASH II), scheduled for Sep 21, 1985. Dan, also the chairman of the conference, solicited registrations as well as volunteers for the many tasks needed to accomplish an event of this size. Registration limit was set at 235 people and, although brewers were signing up at a slow pace, it was expected that the event would attract many returnees from the previous year. Homebrew competition chairman **Phil Angerhofer** reported that he had plenty of cool, dark space to store entries and hoped that many BURPers would enter beers prior to the Sep 3 deadline. Conference speakers, the agenda, and the schedule,

were all in place, and hopes were high for a conference as successful as the first one.

10 Years Ago, Aug 1995

The August BURP meeting was the 8th Annual MASHOUT, held Aug 25-27 on Popenoe's Mountain near Rocky Gap, MD (by this point, the permanent site of MASHOUT). About 75 people attended, mostly BURP members but with a smattering of attendees from other mid-Atlantic homebrew clubs. The Saturday barbecue featured steamship beef, cooked on the permanent outdoor grill by **Chuck "Pops" Popenoe**. For the first time, a live band appeared at MASHOUT. "Poker Face", a blues and cover band from S. Maryland, played out of the barn to an enthusiastic crowd on Saturday evening. The MASHOUT homebrew competition featured porter. BURPer **Dave Pyle** took top honors, with **Bud Hensgen** coming in 2nd, and **Jim Blue** 3rd.

In the Aug-Sep issue of the BURP News, club president **Polly Goldman** outlined her plans to incorporate the club, which for reasons of potential liability, she felt was long overdue. Being a corporate lawyer, Polly offered to handle the formalities. The effort would require about two months, and Polly planned to have the draft Articles of Incorporation and Bylaws available for review by early October. Because Polly felt that "Brewers United for Real Potables" and its acronym BURP might cause difficulties when working with governmental organizations (such as BATF), she planned to incorporate the club under the more formal alter-ego of the "National Capitol Homebrewing Society".

Also in the issue, newsletter editor **Bruce Feist** continued his "Tasty Travels" series with four beer establishment reviews from the California Bay Area. Cultural VP **Delano Dugarm** wrote about brewing Fest Beer, and **Steve Marler** discussed wide variations in scoring for two beers he entered in both the National Homebrew Competition and BURP's Spirit of Free Beer. Steve felt that judge experience levels had much to do with the disparity, but he also recognized how subjective scoring could be. The monthly "Whole BURP Catalog" was now under the combined authorship of **Jim Dorsch & Greg Kitsock** and featured a plethora of interesting beer news. Amongst other tidbits, Jim & Greg reported on the upcoming raffle of a brewpub in Ft Lauderdale, FL (entry required \$100 and a 250-word essay on why you would want to own the brewpub), the 5th anniversary **Tom Dalldorf's** acquisition of Celebrator, the original "beeriodical" (founded in 1988), the awarding of "Best Superstrength Ale" to "Sam Adams Triple Bock" at the International Beer & Cider Competition in London, and the introduction of "Crimson Voodoo Ale" by the Dixie Brewing Co of New Orleans (a

companion product to the already released "Blackened Voodoo Lager").



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

By Dan Fapp, Minister of Prosperity

MASHOUT Expenses

Just a reminder, if you require any funds to cover MASHOUT expenses, please let me know as soon as possible, and I will make arrangements to cover the expense. Also, as always, please save your receipts for expenses you may have incurred for reimbursement after the event. You can either mail your receipts to me, or bring them with you to the September meeting.

Ooops!

In going through and performing a mid-year balance check on the Club's accounts, I (completely red-faced) came across an accounting discrepancy. Unfortunately, a deposit from our Spirit of Belgium receipts was incorrectly recorded in the ledger leading to an incorrect balance. The good news is it was in our favor and added to our account. The bad news is it happened in the first place. I have taken steps to electronically reconcile the accounts so such an error will not happen again. I apologize for any confusion and misinformation.

Current Financial Position

Beginning Balance	\$12,758
Plus: Receipts from membership fees	\$1,035
Raffle and bottle opener proceeds	\$225
MASHOUT Registration	\$2,310
Accounting Correction	\$4,121
Less: Membership expenses	(\$11)
Meeting expenses	(\$74)
SOFB expenses	(\$84)
MASHOUT Expenses	(\$18)
Ending Balance	\$20,262

Membership Update Aug 2005

By Jim & Linda Rorick, Ministers of Propaganda

Big "Welcome Back!" to **Scott & Annie Bickham**. Scott & Annie were members of BURP for many years till jobs took them out of the metro area. They are still living in Corning, New York – back with us again in spirit. Also, welcome to **Andrew Martin** of Upper Marlboro, MD.

Please keep your contact information up-to-date ... most importantly, your email address. If you are not receiving an electronic notification each month with the newsletter link, that means we don't have your current email address! Send your contact information to membership@burp.org, and we'll see that your info is updated.

CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 252
 FAMILY: 72 (x2) 144
 INDIVIDUAL: 86
 HONORARY: 22



Editor's Corner

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

Many thanks to BURP's newest Grand Master Beer Judge **Tom Cannon** for writing the July meeting report. I wonder if you can get additional BJCP service points by writing meeting reports? Thanks also to Prosperity Minister **Dan Fapp** for his excellent article on the beer scene in Las Vegas. The second part of Dan's report will appear in the September issue of BURP News.

One of my favorite events, MASHOUT, is coming up fast. I love both beer and camping (as well as live music, good food, and socializing), and there's no better way to bring all of these together. Many thanks to all of those who have worked hard to make this event happen.

And the fun goes on. In September, we'll have another beer campout with the BURP Oktoberfest. This is always

a blast as well. I can't wait to try the homebrewed Alt and Koelsch beers in the ALTercation competition.

As the summer winds down, Wendy and I are thinking about the upcoming brewing season. We never quite got around to brewing a Baltic Porter for October, but we'll definitely be making some beer for the Real Ale Competition in November. We also hope to brew a holiday beer and one or more Belgian ales for winter.

I look forward to seeing many of you on Popenoe's Mountain next week.

Cheers, Bill



The BURP Doxology

*Praise BURP from whom beer blessings flow,
 Praise BURP ye brewers here below,
 Praise BURP above ye heavenly hosts,
 Praise barley, hops and yeast the most
 Aaaaaaaaaa, Drink!
 (Al Lowry, 1994)*

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