



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

" Life, alas, is very drear.
Up with the glass, down with the beer!"
Louis Untermeyer



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September 2005

15 Harvard Court
Rockville, MD 20850



**September Meeting
BURP Oktoberfest and
"War Between the States"
ALTercation 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
Sunday, October 23, 2005
1:00 PM – 6:00 PM**

**November Meeting
9th Annual Real Ale Festival
At The Aaronridge Residence
Rockville, MD
Saturday, Nov 12, 2005
1:00 PM – 6:00 PM**

Cannon's Canons

By Colleen Cannon, Fearless Leader

Greetings fellow BURPers!

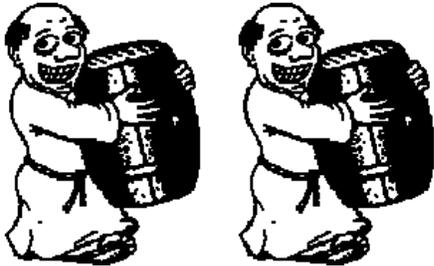
September has brought us a break from the heat and constant humidity, so you know what that means, time to fire up your brew kettles again for the fall season. I hope everyone had a good time emptying their kegs and reducing inventory over the summer to make room for their fall brews. September is a good time to brew those holiday beers, to give them plenty of conditioning time to mellow out the flavors of high gravity and spiced beers. We've had a lot of fun experimenting over the years, a strong spiced lager inspired by Lakefront Brewery's "Rocket Fuel," beers spiced with cinnamon, ginger and orange peel, Belgian style beers, breakfast cereal beers . . . almost anything goes, so let your imaginations run wild. Or you can start trying out your ale recipes for the upcoming Real Ale Competition in November.

I have heard many positive reports from MASHOUT and look forward to reading a report in the BURP News. Many thanks are in order to those who helped out with MASHOUT in many ways, including site preparations, registration, cooking, brewing, sponsors, delivering, beer, ice and supplies (not to mention hauling the BBQ trailer – thanks Dan!), organizing the Clone competition, and the rest of the crew who helped out in more ways than I know about. Go ahead, take the rest of September off.

As summer comes to a close, I am thankful to all of you who have provided some of the BURP highlights of the summer, again – our MASHOUT and AHA Conference crews, our meeting hosts, **Mike Horkan** completing his rounds with SOFB prize deliveries, **Woody & Dona Lee** for coordinating the trip to the

Great Taste of the Midwest, and a personal thanks to those who have thrown some wonderful summer parties. Summer vacation is over, and Beer is our business, so get back to work....

Cheers, Colleen



Cellar Notes From The Two Drunk Monks

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

Schenkerla Clone Competition

Congratulations go out to all the brewers who participated in the Clone competition conducted at MASHOUT 2005 August 20, 2005. A special thanks goes out to the judges: **Andy Anderson, Brian Matt, Craig Somers, Mel Thompson** and Chief Steward **Rod Rydlun**. The winners are:

- 1st Place – **Bill & Christie Newman and Greg Weisz**
 2nd Place – **Bud Hensgen**
 3rd Place – **Team Aaronridge: Wendy Aaronson & Bill Ridgely, Paul Langlie, Alison Skeel, & Mike Graham**

Competition Schedule

- September** – **ALTercaction Civil War** (Alts and Kolsch)
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)– See the July newsletter for details on the range of the theme.
January 2006- American Ale and India Pale Ale – Brewer of the Year - Cat 10 and 14
February 2006 - Barley wines - Brewer of Year – 2 bottles

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 (see below) that is passed annually to the winning team of the winning state. The defending Champion are the Maryland/DC Brew Crew 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.

September Choral Lessons: As a supplement to the BURP Doxology for the month of September we provide this catchy little tune. In the years past, **Tom "Vienna Boys Choir" Cannon** has led the Oktoberfest Choral in a rousing edition. Remember not to be caught singing with an empty glass.

Ein Prosit, Ein Prosit, der gemütlichkeit
 Ein Prosit, Ein Prosit, der gemütlichkeit
 Eins, zwei, Drei g'suffa!
 Zicke, zacke, zicke, zacke, hoi, hoi, hoi,
 Zicke, zacke, zicke, zacke, hoi, hoi, hoi,
 Prost!

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RYDler

Q. Where does your beer fit into the new Glucose Revolution and the Glycemic Index? (...or don't you care?)

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A Brief Review of MASHOUT 2005

By Ben Schwalb

The 18th annual MASHOUT took place on Popenoe's Mountain on August 19-21. It was the 14th time that **Chuck and Helen Popenoe** had hosted it.

About 50 people came up on Thursday. It seems that people become more and more eager every year!

On Friday, it was overcast but not raining as the field filled. There were many good beers throughout the locale. The Cross Street Irregulars brought their Crustacean Station of Inebriation, a crab whose legs each held a tap. They also proudly displayed the Pissoir d'Or (Golden Urinal) that they won for bringing the most beer to the National Homebrew Conference in June.

In the late afternoon, DuClaw brewer **Jim Wagner** served up a firkin of cask conditioned Twisted Kilt (a Scotch strong ale). Many folks lined up for this naturally carbonated treat.

Keg Row was as fruitful as ever, with about 30 beers and 2 sodas (courtesy of BURP's **Bob Cooke**). Commercial kegs were donated by Victory, Gordon Biersch, Clay Pipe, Brewer's Art, Duclaw, Franklin's, Dogfish Head, and Summit Station. Several of the homebrews were quite nice. **Alan Hew** deserves special mention for his cassis, a great, musty ale that was kept well iced all weekend.

The Channel Cats had many attendees watching and some dancing as they played blues in the barn. The 5-member band hailed from the Cumberland area and played from 8:00 PM until well after midnight.

The weather stayed nice for most of the night, although it was very foggy. In fact, on Saturday morning, you couldn't see from one end of the field to the other. But it soon burned off, and the weather became hot and sunny.

People engaged in all sorts of activities. **Gordon Goeke** led his annual bike ride on the C&O Canal to Cumberland and back. Some folks played and sang bluegrass. Others played volleyball or horseshoes. Several went to Rocky Gap State Park and swam and/or showered. Astronomer **Bill Prewitt** couldn't set up his big telescope due to unsettled weather, but he set up a pair of large binoculars with filtered lenses through which we could see the sun and sunspots.

BURP Minister of Culture **Bud Hensgen** ran the annual homebrew competition. The goal this year was to clone Aecht Shenkerla Rauchbier (smoked lager) from Bamberg, Germany. The winning beer was brewed by BURPers **Bill & Christie Newman & Greg Weisz**. Unfortunately, none of the 1st place brewers attended MASHOUT, so they couldn't bask in the glory.

CRABS (Chesapeake Real Ale Brewers Society) held their annual Big Beer Tasting on Saturday afternoon. This event gets bigger every year. All are invited, and the etiquette is that each person brings the equivalent of 4-6 bottles of their best homebrew or high-quality, high-alcohol commercial brew. This year about 40 people sampled more than 50 meads, homebrews, microbrews, and imports from Belgium and elsewhere. Quite a few of these people never made it to dinner on Saturday night.

The banquet featured large quantities of great food. There was chicken, pork, corn on the cob, baked potatoes, fresh tomatoes, salads, pasta, pies, cookies, and even ice cream! Following dinner, **Jamie Langlie & Mac McEwen** conducted a traditional English-style pub quiz. Each of seven teams (3-5 people per team) was asked a series of questions on a variety of beer and non-beer related subjects. Answers were written down and handed in after each round, and the team getting the most right answers won nifty prizes. Since two teams were tied at the end, a final question was given to determine the winner. Unfortunately, I didn't write down the name of the winning team or its members. Two homebrew supply shops, Maryland Homebrew and Jay's Brewing generously contributed the prizes.

The evening saw lots of camaraderie as folks played music, sampled brews, told jokes and socialized under the full moon. Eventually, it began to thunderstorm, with bright flashes of lightning. Some retreated to their tents. Others stayed up, a few not hitting the hay until 4 a.m.

The Sunday sunrise had both the sun and moon shining from opposite directions. The day was bright and beautiful. Many folks ate a brunch of beer-battered pancakes, bacon, eggs, juice, coffee, and various contributed food items (such as the scrapple brought by **Les White**).

There was still a good amount of beer at Keg Row, but it slowly disappeared as people took their kegs home. It had been another great but too-short weekend.

MASHOUT 2005 Kudos

By Bill Ridgely, MASHOUT XVIII Coordinator

The 18th annual MASHOUT was another resounding success thanks to the hard work of many people. We had a sellout crowd of 200 homebrewers, family, and friends registered from all over the mid-Atlantic region. The weather was much more accommodating this year, although there was a brief thundershower on Sat evening. This happened long after dinner, though, so no real harm was done.

I'd like to recognize all of the folks who contributed time and effort to the event. Many thanks go to:

* First and foremost, **Chuck and Helen Popenoe** for allowing us to take over their wonderful mountaintop property for the weekend (and Chuck in particular for coordinating all mountaintop facilities, including port o' pots and the delivery of fresh gravel for the driveway). Helen also deserves special recognition for her efforts to collect plastic grocery bags for the local Mennonite farm.

* The "Pork Crew" consisting of **Dan Allers** (who hauled the rental grill all the way from Vienna, VA) and cooks **Dan Higgins, Rick Garvin, Mac McEwen, and Jim Kelly**. There were others that jumped in and helped out at various times, so if I've left anyone out, I apologize. Thanks also to **Jim & Linda Rorick** and **Barb & Tom Williams** for preparing wonderful barbecue sauces and to **Bob Cooke** for preparing rub for the meat.

* **Bob and Kathleen Warriner** for once again coordinating the MASHOUT Check-In Table. And

thanks to all those who volunteered their time to man the table over the weekend.

* **Rod Rydlun** for coordinating commercial sponsors for this year's event. There was an abundance of tasty beers for the thirsty crowd, and a fair number of brewers showed up as well. See the full list of sponsors on the [MASHOUT Sponsors Website](#). Thanks also to those who picked up donated kegs, including **Rod, Paul & Jamie Langlie**, and **Alison Skeel**.

* Culture Minister **Bud Hensgen** for coordinating the Schenkerla clone competition on Saturday.

* **Bob Cooke** for his usual great job coordinating the water supply for the event (not an easy job considering all of the water is at the base of the mountain). **David Kalter & Jeanne Osburn** also brought back full carboys of water each time they visited the state park. Many thanks to both.

* **Bob Cooke** again for making two kegs of non-alcoholic soda for the event.

* **Jamie Langlie & Mac McEwen** for creating the "1st Annual Popenoe Mountain Pub Quiz". A fun time was had by all answering some whimsical and, in many cases, difficult questions. And special thanks to **Jason Russ** of [Jay's Brewing](#) and **Chris Mattes** of [Maryland Homebrew](#) for contributing prizes.

* My lovely partner **Wendy Aaronson** for coordinating both the Saturday dinner and the Sunday breakfast.

* **Gordon Goeke** for organizing and leading the Saturday bike ride along the C&O Canal.

I'm sure I've left some people out here, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning. Also, special thanks to those who helped with pre-MASHOUT preparations – especially spreading fresh gravel on the driveway and tearing down the old outhouse.

Finally, thanks to all those who served on the MASHOUT Planning Committee and had to put up with my often rambling and frantic e-mails.

This was so much fun, let's do it again next year!

Cheers, Bill



Roll Out a Barrel of Homemade Kraut

By Tim Artz

The most common reaction to my homemade sauerkraut is "I hate sauerkraut, but I love this!" Like homebrewing, making your own kraut is easy, fun and delicious.

Most people associate sauerkraut with Eastern European fare or German cuisine, but pickled cabbage actually has its origins in ancient China. Records indicate that over 2,000 years ago, workers building the Great Wall were sustained on a diet of sauerkraut and rice. Their version of the dish was made by fermenting cabbage in wine. One can imagine they did not save their best vintages for this purpose, and most likely the acidic wine served to preserve the cabbage.

The common theory on sauerkraut is that it was introduced to Europe about 1,000 years ago by Tartars who had conquered China, Russia and parts of Europe. The cultivation of cabbage was quite widespread in Europe, having been proliferated by the ancient Romans over 2,500 years ago. Roman politician and general, Cato the Elder (234-149 B.C.), was a noted proponent of the consumption of cabbage (and the urine of those who had consumed cabbage) for a wide variety of ills. Among his quotes on cabbage:

"The cabbage surpasses all other vegetables. If, at a banquet, you wish to dine a lot and enjoy your dinner, then eat as much cabbage as you wish, seasoned with vinegar, before dinner, and likewise after dinner eat some half-dozen leaves. It will make you feel as if you had not eaten, and you can drink as much as you like."

This sounds good to me.

The history of pickling goes back over 4,000 years, with the first written records coming from India. Pickling is a means of preserving the harvest through the use of salt and acid. There are two basic types of pickling. The first uses a brine to draw water out of the item to be preserved, and then the water is replaced with vinegar or another acidic liquid. The second method uses a brine to create proper conditions for fermentation which produces acid needed to preserve the pickled item. Sauerkraut falls into this second category.

Sauerkraut is made by mixing shredded cabbage with salt. According to Harold McGee's wonderful book, *On Food and Cooking: The Science and Lore of the Kitchen*, this mixture creates the proper environment for the lactic acid bacterium *Leuconostoc mesenteroides* to grow. When the pH drops sufficiently, then the conditions become right for *Lactobacillus plantarum* to take over. My own experience in making kraut shows that as long as you take simple precautions to avoid making conditions right for various wild yeasts and molds, it is pretty easy to make some of the best kraut you ever tasted.

My first batch of sauerkraut was made in 1985 (also the year I started homebrewing). I obtained a ceramic pickle crock and a copy of USDA Home and Garden Bulletin Number 92 (*Making Pickles and Relishes at Home*). I packed the salted cabbage in the crock and left it on my dining room table as I left for a business trip. When I returned, I found a crack in the crock's glaze had allowed the brine to slowly leak out of the crock. My apartment was ripe! The kraut was wonderful. My grandmother, who had been pickling vegetables her whole life, told me it was the best she'd tasted – when could I get her some more? I was hooked. (On the other hand, my grandmother told me homebrew would kill me. All I can say is that it is a slow and happy death so far.)

How can you make your own kraut? First, line up the equipment you will need:

- Seven-gallon plastic food grade bucket. Plastic is lighter than a crock, and you should not need to worry about leaks. I use one of my early plastic bucket fermenters, but if you do not have one, food grade buckets are easy to come by for resourceful homebrewers. This size bucket will hold a full case of cabbage (about 50 pounds).
- Slicer. I have used a food processor and a knife, but have settled on a mandoline. The

food processor is limited by the size of the feed chute and often leaves some big pieces that will not ferment evenly. A knife does a fine job, but it is painfully slow. A mandoline produces large thin slices that give the finished kraut the best texture, in my opinion. Use a knife to finish off the last bits that you can't feed into the mandoline without slicing your fingers. Good mandolines are expensive, but you can get an inexpensive one for this job and the few other things you might use it for around the kitchen. There are special-purpose slicers that are just for kraut, but I have never used one.

- Mixing tray. You need a large tray to hold five pounds of shredded cabbage to mix it with the salt before packing in the bucket.
- Scale. A kitchen scale is used to weigh out cabbage for mixing with salt.
- Large, non-reactive kettle. This is for heating the fermented kraut before packing in jars for final processing.
- Canning jars and canning kettle. You can keep your kraut in the fermenter and use it from there, but for longer-term storage, you will need to can it in a boiling water bath.

My wife, Dot, and I work as a team in making kraut. We buy a full case of cabbage for each batch. Local markets charge \$10-12 for a nominal 50-pound case. Over the years, we have gotten a lot of stares going into supermarkets and filling a cart with cabbage! 50 pounds makes about 14-18 quarts of finished kraut.

Cleaning the cabbage is a must. Dot pulls off the outer leaves, washes each head under cold running water, quarters the heads, and slices out the core from each quarter. Leave just enough core to hold the head together.

I slice the cabbage and put the cabbage slices into the mixing tray. Placing the tray on a scale makes it simple to work the five-pound increments. Once I have five pounds in the tray, I measure out three tablespoons of pickling salt and sprinkle it over the shredded cabbage. Mix this thoroughly to ensure even salt distribution, then let it wilt for about five minutes. Dot comes back into action to punch the wilted cabbage into the fermentation bucket. It has to be packed tight with no air pockets. There should be a lot of juice present at this point, so getting the air out is usually not an issue.

When all of the salted cabbage is packed into the fermenter, I place one of our finest pieces of dinner china on top of it to weight it down. You may choose to use your everyday china instead. On top of the plate, I place a large food-grade plastic bag. Inside the bag I place two two-gallon Ziplok bags full of water to make a complete seal. The pressure of the bags against the inside rim of the bucket is sufficient to keep out debris and it prevents the kraut from being exposed to air. I have never had a problem with mold or wild yeast with this technique.

At about 70 F, fermentation takes about four weeks. You can periodically lift the bags to check on the color and odor of the kraut. You can even sneak a bit of it before it is fully fermented; it will still be pretty good. I would recommend heating the fermenting kraut before eating it unless you have a strong tolerance for such microflora.

When fermentation is done, heat the kraut in batches in your large, non-reactive kettle. When it is simmering (185-210 F), pack it into hot sterile canning jars. Seal with new lids. Keep the jars warm in a 200 F oven until you have enough to process in your boiling water canner. Place the jars in the rack in boiling water in your canner. Water needs to cover the lids. Process quarts for 15 minutes from start of boil (0-1,000 feet above sea level), 20 minutes (1,001-6,000 feet), or 25 minutes (over 6,000 feet). Due to the acid content of the finished kraut, pressure canning is not necessary. Remove from canner, space the jars out by two to three inches on a heatproof surface, and cool to room temperature. Check the seals and refrigerate any jars that do not seal.

To enjoy your kraut, take it from the jar and heat in a saucepan to serve as a side dish, or you can place a browned pork roast on a bed of kraut to finish in the oven. An easy weeknight dinner would be to brown some sausages or seasoned pork chops in a fry pan, and then place them on a bed of kraut in a small roast pan to finish in the oven. The meat juices make the kraut even better. Serve with horseradish mashed potatoes and your finest homebrewed Oktoberfest. Try a Reuben sandwich with your own kraut; stuff kraut into banana peppers and can those for a great beer snack or sandwich topper, or try kraut on a hamburger. OK, you get the idea; we eat a lot of kraut at our house. True to our Pennsylvania Dutch heritage, we know how to eat till it hurts.

A Primer on Making Real Ale

By Andy Anderson

Come on ... you know you want it. You yearn for it. You lust after it. So, what is it, you ask? Your goal is to have a keg of your very own Real Ale sitting on Bill & Wendy's porch this November at the annual BURP Real Ale meeting.

For anyone who has toyed with the idea of entering his or her own keg of real ale, but thought it might be too late, too difficult, or logistically impossible, this article is for you. Part of the reason behind the BURP Real Ale meeting is to increase the club's knowledge on this special style of beer, and there is no better way of learning about real ale but by making your own. This article is intended to be the impetus as well as the assistance to help the new real ale brewer make a batch for the November 12 meeting. That's why this article is going in the September newsletter, so that you have time to get everything done at your own pace. In fact, to further assist you, I will leave my phone number & email address at the end of this article, so please feel free to contact me at your convenience if I can help this brewing odyssey in any way.

The first thing to keep in mind when making a real ale (or any beer for that matter) is the schedule needed to accomplish the task. The beer itself only needs 2-3 weeks to produce, but an additional two weeks is needed for optimal conditioning. This means that if the BURP Real Ale meeting is on 11/12/05. You really need to brew your real ale no later than mid-October.

The key to making good real ale is actually what you do AFTER the beer is finished fermenting, but I would be lax if I didn't at least walk you through a basic recipe. Here is an all-grain recipe for 5 gal of Ordinary Bitter, assuming an efficiency of 25 pt/lb/gal. But you can also make real ale with extract, and if you wish to do so, just skip ahead to the post-fermentation stage.

5 Gallons of Ordinary Bitter

OG = 1.038

FG = 1.009

Bitterness = 25 IBU

Grain = 6 lb of pale, 1 lb of Vienna or Munich, & 10 oz of Crystal Malt (40-80 Lov)

Hops = 2 oz of East Kent Goldings (5% AA):

1 oz for 60', ½ oz for 15', and ½ oz at end of boil

Irish Moss – 2 tsp added to boil when only 20' left in boil

Yeast: Any English strain (WL 002 and Wyeast 1968 are both quite good)

Mash the grains at 152F for 1 to 1.5 hours. Raise mash up to 165 and hold for 15', and then begin sparging. Collect 6.5 gal of wort and boil down to 5 gal, adding hops and Irish Moss when appropriate. Cool down to 65-70F and pitch yeast. (You can add oxygen if you want, but for wort this low in sugar it really isn't necessary – assuming you have plenty of viable yeast.)

Try and ferment the beer at a temperature in the upper 60's. If the temperature gets much above 75F, many off-flavors will be introduced, and if the temperature gets much below 65F there is a chance the yeast will prematurely stop working. After a week to ten days, rack the beer. This is important to help the clarification of the beer. Wait another few days, and then rack into a keg.

Post-fermentation

OK, you notice in the last paragraph that I said "... and then rack into a keg". I have assumed that you have a corny keg into which this beer can be packaged. If you do not possess a corny keg, then when you were laying out your schedule for making the beer, you should insert an item labeled "borrow keg from friend in BURP". You need a keg to package the beer.

Some people add isinglass as a fining to make the beer more clear. When done properly, this can work. But done improperly, it can make a mess. For your first real ale, I would suggest skipping the isinglass, but the option is up to you.

Take ½ cup of corn sugar and boil in a cup or so of water. Pour into the bottom of a cleaned keg before adding the beer. Rack the finished beer onto the sugar water at the bottom of the keg. Seal up the keg and use a brief blast of CO2 at 10-15 psi to ensure the keg O-ring is properly seated. The living yeast inside the beer will convert the sugar into CO2 and carbonate your beer, but if the O-ring is leaky, you could lose all the carbonation.

Shake the keg thoroughly to ensure the beer and sugar are properly mixed, then let the keg sit

somewhere at around 70F for at least a week. This allows the yeast to convert the sugar into CO₂. After waiting for at least a week, try to lower the keg temperature to around 55F for another week. "PV=nRT" - There - that's all I remember after 5 years of engineering classes. But it applies to us now. What it basically means is that the colder your beer gets, the more CO₂ can be in solution for a given pressure. Real Ale should be served at around 55F, so you want your beer to sit at that temperature for several days so that the proper amount of CO₂ naturally goes into solution. Don't worry about extra CO₂, because the BURP cellarmen will be "burping" the kegs to remove excess gas. It's better to have too much natural CO₂ in your keg than too little. Too much can be fixed, too little cannot.

You now have a keg of real ale, but it's not yet ready to be served. You have to take it to Bill and Wendy's house ahead of time so that it can be placed on their deck and then not touched again so that it can settle and be truly clear. I would suggest taking your keg to their house no later than Tuesday, 11/8/05, to give the keg plenty of time to settle.

There, that's it. Now you, too, can make your own Ordinary Bitter, or any other British style, for this year's BURP Real Ale event. I look forward to trying your beer.

Cheers,

Andy Anderson
andy@burp.org
(H) 703 549-7224

Advanced Notice!!!

The 2005 BURP Real Ale Competition will be held in conjunction with the November BURP meeting on Friday, November 11 at Bill and Wendy's house in Rockville. This will be the 9th Real Ale Competition. Can anyone beat two-time champion **Calvin Perilloux**???

This year, for a change, **Andy Anderson** will be running the overall competition, and **Betsy Kepler** will be judge coordinator.

As in past Real Ale Competitions, the goal will be to recognize the best homebrewed Cask Conditioned Real Ale. The styles that will be judged can be found at <http://www.burp.org/Articles/RealAle.asp>. This will be a keg-only competition, and each entry will be

served from a Beer Engine. Entrants will not be asked to provide a Beer Engine since the club has so many.

Specific rules will be articulated in the October newsletter. If you can't wait that long, feel free to contact **Tom Cannon** or **Andy Anderson**. We're looking forward to drinking your Champion Beer at the November meeting!



BURP Meeting & 5th Annual Campout at Turtle Creek Farm

Saturday, 24 Sep & Sunday, 25 Sep 2005

15801 Bald Eagle School Road

Brandywine, Maryland 20613

Home of **Jim & Linda Rorick**

Any questions, please call Linda's Cell phone:
240-271-3451

The Annual BURP Oktoberfest and Campout will be held on the weekend of Sep 24 and 25, 2005. Hosts **Jim & Linda Rorick** will be cooking 24 chickens on their big trailer-mounted grill, so please bring a non-chicken food contribution in addition to the usual homebrew.

In conjunction with the BURP meeting, Jim & Linda would like to invite everyone to continue the party, pitch your tent and sit around the campfire till the wee morning hours. They'll have the "portable" cement grill set up for cooking. And of the course the luxurious port-a-potty so conveniently located for both the meeting and camping. Jim will be manning the grill for Sunday breakfast. Bring your bicycle along - some of the gang will be going for a bike ride sometime on Sunday. Merkle Wildlife Preserve is approximately 8 miles from the farm, and they have a great trail to ride through and see the wildlife sights. There will be a turn-by-turn map available for those interested.

We'd like to have a "relatively" close head count of campers so please send an email to linda@turtlecreekfarm.us by 21 September if you plan to campout.

Directions:

Coming from 495 N: Take exit 11A/Rt. 4 SE toward Upper Marlboro. Continue on Rt. 4 (about 5 miles) till you get to Rt. 301. Take Rt. 301 S toward Richmond. Stay on 301 S for about 5 miles. Make a left at 2nd traffic light onto Croom Rd. (Look for Bojangles fast food on your right, and a gas station on your left.) Follow Croom Rd for approx 10 miles. Make a right onto Bald Eagle School Rd. We are on the right hand side, about .7 mile. It's a white farmhouse, front porch, with a chain link fence on the back of the house. (If you get to a split in the road, which is Bald Eagle School Rd & Nelson Perrie Rd – you've gone too far – just backup one house.) The driveway is actually a "U" shape - turn right at the second entrance of the "U" next to the house. Drive between the swing set and the tobacco barn on the right, drive thru the field to the back of the property to park your car where the meeting is being held.

Wilson Bridge from VA into MD: Take exit 7A, Rt. 5 S toward Waldorf. Continue on Rt. 5 for 8.8 miles and turn left at the 2nd traffic light onto Brandywine Rd. In .5 mile you will cross Rt 301 – continue straight across. Go approximately 6.4 miles and make a left onto Baden Westwood Rd. There isn't any traffic light or stop sign to alert you at Baden Westwood Rd – it's the first left after the Baden Fire Dept (also on the left) and Baden Grocer/Gas Station on the right. In .5 mile, Baden Westwood Rd bears to the right at a 90 degree angle. In approx 1 mile, make a left turn onto Bald Eagle School Rd. In about a mile, you will dead end in front of a large tree. Make a right onto Bald Eagle School Rd. We are the first house on the left hand side - white farmhouse, front porch, with a chain link fence on the back of the house. Turn left onto the driveway next to the house (the driveway is actually a "U" shape – you will be turning into the first part of the "U"). Drive between the swing set and the tobacco barn on the right, drive thru the field to the back of the property to park your car where the meeting is being held.

½ Price Subscriptions to Brew Your Own

BURP has been given a special offer for ½ price subscriptions to Brew Your Own, the "How to Homebrew Beer Magazine". Most of you are probably already familiar with this magazine, which is chock full of good tips, recipes, and articles by well-known and respected beer writers.

One-year (8 issue) subscriptions are available to BURP members for \$12.47, ½ the normal price of \$24.95. It's well worth it just to try the magazine out for a year. In order to qualify for the low price, the club has to sign up at least 10 people. Four subscriptions were sold at MASHOUT this year, so we need a minimum of 6 more to qualify for the discount.

There are two ways to sign up. You can send a check for \$12.47, payable to **BURP**, to me at the address below. Or, you can bring your check (or cash) to the BURP meeting on Sep 24. I'll need to know if your request is for a new subscription or a renewal of an existing subscription.

Thanks very much. I hope you'll consider participating in this great offer.

Bill Ridgely
15 Harvard Ct
Rockville, MD 20850

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Answer to Sep RYDler:

A. A 12 oz. serving of regular beer contains about 11 grams of carbohydrate (just 4 grams in a "light" beer vs. 35 to 40 grams in a regular soft drink, for comparison). Most wines and liquors contain virtually none. If you consider a beer as "liquid bread", then its Glycemic Index might vary from 27 up to 95. The "Glycemic Index" is simply a numerical way of describing how carbohydrates in foods affect blood-glucose levels. (Visit Leatherhead Food International at <http://www.leatherheadfood.com/>).

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Sep 1985

The AHA and BURP-sponsored Second Mid-Atlantic States Homebrew Conference (MASH II) was held on Saturday, Sep 21, 1985 at the Dupont Plaza Hotel in Washington. The 9-hour conference began with a presentation on the business of hops by hop grower **John Haas** and ended with a tasting of 8 classic beer styles guided by AHA President **Charlie Papazian**. A taste-around of homebrews brought by attendees

closed out the festivities. In between were technical presentations on homebrewing by style, yeast cycles, and mashing theory as well as a survey of the breweries of Oregon (conducted by **Fred Eckhardt**). The homebrew competition featured four styles – dark & heavy (porters and stouts), ales, lagers, and specialties. Best of Show went to an interpretation of Papazian's "Rocky Raccoon Honey Lager" recipe.

Content-wise, the conference was a success, but it was a financial failure for the club. Attendance (160 total) was down considerably from the previous year, and one of the primary reasons for this was lack of support from BURP members. Only 13 members attended the conference, and only 4 BURPers entered beers in the competition. As a result, it was quite some time before BURP organized another major conference – the first Spirit of Belgium.

10 Years Ago, Sep 1995

The BURP Crab Feast was still an annual event in 1995, and the one held on September 10 was a memorable one. The site was **Ken Graham's** parent's house in Wheaton, MD, and the hot weather made the backyard pool particularly welcoming. While many BURPers frolicked in the cool water, President **Polly Goldman** and her lovely consort **Bruce Feist** steamed up 3 bushels of succulent crabs. BURP also provided fresh corn on the cob, and those in attendance provided copious quantities of beer and food accompaniments. There was even some leftover steamship beef brought from MASHOUT by **Chuck Popenoe**. Ken's brother **Harry Graham** kindly contributed a keg of Blue Ridge Amber Lager, but the beer unfortunately ran out before the meeting ended. Entries for the festbier competition were collected during the meeting, but the competition itself was held offline. Results, later posted by Minister of Culture **Delano DuGarm**, were **A.J. DeLange's** 1st and 3rd place beers bracketing **Tom Cannon's** 2nd place entry.

The other main event for September was the 2nd Annual Mid-Atlantic Beer and Food Festival, held at 11th and H Sts NW directly in front of the Capitol City Brewing Co. Over 30 beers from 12 local micros were featured, and it was estimated that over 25,000 people attended. There was also an extensive array of food from regional restaurants, live music, and seminars on beer and brewing. BURP had a major presence at the event and signed up quite a few new members. The festival was organized by the Mid-Atlantic Assn of Small Brewers (MASB), and after-

expenses proceeds went to the Anacostia Watershed Society.

There was no BURP News published in September since a two-month issue was published in August.



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

By Dan Fapp, Minister of Prosperity

MASHOUT Expenses

While we still have a few expenses outstanding, it appears that MASHOUT 2005 was as much a financial success as it was a camping success. Preliminary revenue numbers indicate that we received approximately \$4,900 in registration fees, while incurring expenses of approximately \$3,000 based on reimbursements to date and known outstanding expenses. We should have final numbers in the next newsletter. Thank you to those of you that have already provided me with receipts for reimbursement, and, to those that still require reimbursement, please forward your information to me so that I can cut you a check as soon as possible.

Current Financial Position

Beginning Balance	\$20,262
Plus: MASHOUT Income	\$2,627
Bottle opener proceeds	\$24
Less: MASHOUT expenses	(\$2,584)
Bank fees and returned checks	(\$40)
Ending Balance	\$20,289

Membership Update Sep 2005

By Jim & Linda Rorick, Ministers of Propaganda

No new BURP members were added this month.

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.

beer scene in Las Vegas will appear in the next issue of BURP News due to space limitations in this issue.

I look forward to seeing you all at Turtle Creek Farm on the 24th.

Cheers, Bill

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*

This newsletter finds BURP between campouts. We concluded a very successful MASHOUT in August and now look forward to a rousing Oktoberfest in September. Autumn is my favorite season both for camping and brewing. Time to get the old kettle down and start planning the schedule for the season.

With only a few months left until the BURP officer elections in December, it's also time to start thinking about where the newsletter goes from here. I've edited the BURP News for two straight years (and three years total - I was also editor way back in 1988). My plans are to retire from federal service at the end of this year, and I'd prefer not to be locked into a regular newsletter production schedule. Hence, I'd like to find a worthy successor. If you are interested in taking over this extremely important post for 2006, please let me know.

Many thanks to **Ben Schwalb** for his nice MASHOUT review and to **Tim Artz** for his very thorough article on the making of sauerkraut – certainly an appropriate topic for the Oktoberfest season. The second part of **Dan Fapp's** excellent review of the



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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