



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"Good ale, the true and proper drink of Englishmen. He is not
deserving of the name of Englishman who speaketh against ale"

George Borrow



Bill Ridgely, Editor
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October-November 2005

15 Harvard Court
Rockville, MD 20850



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
12:00 PM – 6:00 PM**

December Meeting

**BURP Holiday Banquet &
Holiday Beer Competition
Date and Time to be Announced**

Cannon's Canons

By Colleen Cannon, Fearless Leader

Greetings fellow BURPERS!

The months of October-November have to be the loneliest for a BURP president. With BURP Officer nominations coming up in November, these are the months that no one will talk to you for fear of being roped into running for office. Really, being a BURP Officer is fun and fulfilling; just ask any one of us. Seriously, this is the time to ask yourself if you want to give back to the club that has provided you with FREE BEER, social events, homebrewing tips, recipes, equipment upgrades, and opportunities to enter and judge in homebrew competitions from the local to national levels. The most important qualifications for an officer, any officer position, is the ability to plan, direct volunteers, and communicate with others. No job in BURP depends on the abilities of just one person. One of the great attributes of this club is a solid cadre of BURP members who have the experience and knowledge to conduct anything from a monthly club meeting event to a large conference event, and the willingness to pitch in and ensure success. If you have any interest in running for office, please ask any one of us about what the position requires and what support is available to help get the job done. Rumor has it that there was a grass-roots "Cannon, President for Life" campaign started in September. I take this opportunity to reject this notion here and now. I would be glad to see someone else take over the reigns as Fearless

Leader in 2006, so let's get the buzz going about nominations for next year. Don't force me to run a negative ad campaign against myself. It could get ugly.

Enough about club business. The days are shorter, the nights are cooler, and the air is filled with the smell of wet leaves and ... malt, hops, cinnamon, nutmeg, and ginger ... at least those are the smells in our neighborhood as we have all been busy brewing our real ales and Holiday beers in preparation for the Real Ale competition and upcoming holiday season. For new members and novice brewers, not sure how to brew a real ale? My advice to you is get a good recipe and just brew it. There will be several experienced brewers of real ale at the October meeting who can give you advice on kegging and conditioning your beer so it is at its peak conditioning and flavor in time for the Real Ale Competition on November 11. The important thing is that you get it brewed and fermenting right away so there is time for it to carbonate naturally in the cask. I'm looking forward to the October meeting. Hopefully, this Sunday meeting will draw some members who normally have work or other obligations on Saturdays. See you at "The Point."

Cheers, Colleen



Cellar Notes From The Two Drunk Monks

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

Virginia wins Battle, but loses the War to Maryland/DC

The VA team of **Steve Marler**, **Dave Pyle** and **Kris Featheringham** won the battle with their 1st place Koelsch, but it was not enough to push the

VA teams over the defending champions from MD/DC. The MD/DC team lead by **Pete Ryba** and **Mel Thompson** were able to garner enough team votes to walk away with the "War Between the States" championship cup for the second straight year.

A special thank you goes out to the Battle Observers (judges) of **Wendy Aaronson**, **Andy Anderson** and **Jim Rorick**. Final results of the War Between the States:

- 1st Place: (VA) **Steve Marler**, **Dave Pyle** and **Kris Featheringham** - Koelsch - 5 points
- 2nd Place: (MD) **Pete Ryba** and **Mel Thompson** - Koelsch - 4 points
- 3rd Place: (MD) **Drew Martin** and **Chris Cave** - Dusseldorf Alt - 3 points
- 4th Place: (MD) **Paul Langlie**, **Jamie Langlie** and **Dave Derricotte** - 2 points
- 5th Place: (VA) **Janine Petra** - Koelsch - 1 Point

Final MD - 9

VA - 6

Brewer of the Year Standings (Current Top Ten)

The Brewer of the Year will be decided within the next two remaining BOY events of Baltic Porter and Real Ale.

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

October Club Competition: Reminder that the October Club Competition will be Baltic Porter, BJCP category 12C. Remember to bring two 10 to 14 oz brown bottles. Please have entries in by 1:30 so that the judging can start on time. Those interested in judging, please let Bud (bhensgen1@verizon.net) know that you are interested.

Style Guidelines and Commercial Examples

Vital Statistics	OG	FG	IBUs	SRM	ABV
12C. Baltic Porter	1.060-1.090	1.016-1.024	20-40	17-30	5.5-9.5%

12C. Baltic Porter

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent, tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth Schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominate and persist through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavor.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts or specialty beers. An ABV of 7 - 8.5% is most typical.

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Commercial Examples: Sinebrychoff Porter (Finland), Zywiec Porter (Poland), Baltika Porter (Russia), Carnegie Stark Porter (Sweden), Dojlidy Polski (Poland), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Koźlak Porter (Poland), Stepan Razin Porter (Russia)

Competition Schedule

November – Real Ale Competition & 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. Kegs and bottles (must check in minimum of 6 bottles) accepted.

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

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

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RYDler

Q. It's winemaking time, so how about a wine question? Who's on first in the world's exports?

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Travels With Craig

BURP Virginia Wine Tour, 10/16

By Craig Somers

Nestled in the scenic foothills of the Blue Ridge Mountains are Naked Mountain (www.nakedmtn.com), Oasis (www.oasiswine.com) and Linden (www.lindenvineyards.com) wineries. On Sunday, October 16, BURP members will visit Naked Mountain at 11am, Oasis at 1pm and Linden at 3pm, spending an hour or more at each winery sharing bottles and eating the cheeses, breads and meats sold there. The view from the decks of these wineries is splendid, and they are less than an hour's drive west of the Beltway along Rt. 66.

Some of us will bicycle a 32 mile hilly loop to visit all three wineries or opt for a less strenuous 21 mile route and skip Oasis winery. Map with cue sheet will be provided. The bicyclists will start from the Linden Commuter Parking Lot at 10:30am. Contact Craig Somers at 301-423-0380.

Directions to Linden Commuter Parking Lot: From Rt. 495, take Rt. 66 west to the Linden Exit #13. Go left at the stop sign coming off the exit. Proceed .3 miles to stop light at Rt. 55. Turn right onto Rt. 55 and go .1 mile and turn right onto Dismal Hollow Road (Rt. 647). The Linden Commuter Parking Lot is .4 mile ahead on the right. Allow an hour from the Beltway & Rt. 66 to drive to the Linden Commuter Parking Lot which is six miles east of Front Royal.



BURP 2005 Real Ale Competition

By Andy Anderson

Announcing the 9th BURP Real Ale Competition to be held in conjunction with the November 12th

BURP meeting at Bill and Wendy's house in Rockville. Thanks to our brewers, this competition has become the second largest Real Ale Competition in the US!

As a slight change in contest organization personnel, **Tom Cannon** is taking a sabbatical from the RAC this year, so in his place as Contest Organizer will be **Andy Anderson**, and **Betsy Kepler** will be the Judge Coordinator. For those who have not participated in the past, this is a keg-only competition with entries accepted in the following British ale categories: Mild, Ordinary Bitter, Special or Best Bitter, Strong Bitter (ESB), Strong Mild, Old Ale, Scottish Light 60/-, Heavy 70/-, and Export 80/-, Scotch Strong Ale, Northern English Brown Ale, Southern English Brown Ale, Brown Porter, Classic Dry Stout, Sweet Stout and Oatmeal Stout. All entries must be naturally conditioned (no forced carbonation, please), and will be served by hand pump without the assistance of any extraneous gas. Style guidelines and complete competition rules are available on the BURP webpage (<http://burp.org/Articles/RealAle.asp>). If you can't access the BURP page, contact **Andy Anderson** (Andy@Burp.org) for more information. Owning a beer engine is not a prerequisite for entering the competition. Simply enter your beer, and we will find the beer engine to pump it.

Entries will be accepted at Bill and Wendy's house beginning Sunday, 6 November. A minimum of three gallons of beer is required in the keg for each entry. (**PLEASE NOTE**: This is a change in the rules. In the past, only one gallon was required, but in some years that meant that there was very little of the winning beer for the club to sample, so for the good of all, we are asking for more beer). Three or five-gallon Cornelius kegs with standard pin or ball lock fittings are the most readily used form of keg, but if you wish to submit a Sanke or a Hogshead of Real Ale, please be our guest :-). If you plan on entering beer for the RAC, please let Bill or Andy know as soon as possible for planning purposes. Understanding that Rockville is a bit of a schlep for those of us that live in Virginia, **Tom Cannon** has volunteered to transport kegs up for entries from Virginia. Give him a call (703) 204-2256 or drop him an email, Cannon@burp.org, if you want Tom to take your keg up for you.

It is recommended that all entrants submit their keg(s) a few days before the competition in order to allow the beer to settle and clear, but entries will be accepted right up until the time of the competition. Our crack team of BURP cellermen/women will adhere to any conditioning directions given them, but in the event that no directions are given, we will do whatever we think is best for the beer. We are asking entrants to please provide only the gas-in fitting for their keg entry (2-Pin fitting for Pin Lock kegs or "G" fitting for Ball Lock kegs). In addition, it is advised that you put your name or initials (or any other identifying symbol) on the fitting to facilitate its return in case it is separated from the keg. Tie your fitting onto the keg top with enough slack in the string so that the fitting can be used and then removed without having to cut the string tying it on. We will do our best to insure that fittings are returned to their owners after the competition. The competition will be held Friday, 11 November during a closed-judging session, but the remaining beer will be available for tasting at the BURP meeting on Saturday the 12th. Because of the quantity of Real Ale available for Saturday's meeting, the November meeting will not require members to bring beer.

The purpose of the competition is to celebrate British-style Cask Conditioned Real Ale. The beers will be judged according to their quality as well as their adherence to these British styles. We will endeavor to recruit the most knowledgeable Real Ale judges from within BURP and the professional brewing community. There will be no cost to enter the competition and each entry will receive feedback. Ribbons will be awarded for first, second and third place, and the winner will also receive the coveted 2005 BURP Real Ale Competition Cup. Additionally, we will continue the tradition of awarding a special "Cellarman's Choice" award for the beer, deemed by the crack team of BURP cellermen/women to be of special merit! This beer may not necessarily be one of the ribbon winners from the competition - another reason to get a Real Ale into RAC 2005!

VERY IMPORTANT: The Real Ale Competition, on the Friday before the BURP meeting, is a closed competition for judges and stewards only. If **Bill**

Ridgely, Andy Anderson, or Betsy Kepler has not contacted you to either judge or steward, please don't show up Friday night. Don't worry, though. There will be plenty of Real Ale to drink at the meeting Saturday, and we'll make sure every entry is on for at least two hours during the meeting.

The BURP Real Ale Competition is registered with the BJCP. We expect requests to judge to be heavy, but we reserve the right to choose the best judges available, particularly giving preference to BJCP judges who have been to the UK specifically to drink Real Ale and have entered beer into the competition and/or provided a beer engine. In addition, we have formed an experienced team of stewards who have participated in this competition consistently over the past few years. Given that the competition is a busy one in a small space, with very little time to train up new people, it is unlikely we will be asking for additional steward volunteers. If space becomes available, we will let you know.

On Saturday, in order to allow each entry to be on long enough for club members to try all of the beers, the November meeting will begin at 12:00. We will endeavor to have half of the kegs on from 12:00 until 2:00 and the other half from 2:00 to 4:00. The winning beers will be announced after the beers have been changed over at 2:00. An educational session has been discussed, but right now there are no guarantees. However, Tom and Andy will be available throughout the meeting to answer any questions about real ale.

Calling all Beer Engines

As part of the 2005 BURP Real Ale Competition, we will once again be calling on all BURP members for their beer engines for use in the competition and the tasting at the November meeting. We have expanded the bar area on the Aaronridge porch, so we now have additional space for beer engines. That means we want more beer engines than in the past. If you are a BURPer, and you have a beer engine (there are lots of you), we hope you will let us use your pump for the biggest Real Ale tasting on the East Coast! RAC organizers will be contacting you, but if you think we will forget you, please contact Bill, Tom, or Andy. Thanks!

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

See you all at the Aaronridge Pub!



Ein, Zwei, Drei, G'Suffa! September Meeting Report

By Ben Schwalb

The annual BURP Oktoberfest and Campout, hosted by **Jim & Linda Rorick**, took place on September 24th and 25th. About 50 BURPers came to Turtle Creek Farm on a very pleasant day to share brews and, as usual, too much food.

This "mini MASHOUT" event had a "mini Keg Row", with many homebrewed and commercial brews. German, Belgian and American beers flowed like ... like beer. One standout was a bottle of Dogfish Head "Raison d'Extra", bicycled in by **Craig Somers**. There were several alts and rauchbiers. **Steve Marler** brought plastic "Kiss Me, I'm German" lederhosen bibs for people to wear and make the atmosphere even more Oktoberfest-like.

Jim and Linda cooked up a whole mess of scrumptious chickens on their trailer-mounted grill. Folks brought a slew of foods, including homemade hamburger jerky and homemade goat cheese. There was also smoked salmon, which went very well with the rauchbiers.

The War Between the States ALTercation Competition drew a number of entries. While a VA team took top honors, MD won the coveted trophy once again for accumulating the most overall points. Additionally, awards were given out for the winners of the Shenkerla clone rauchbier competition that was held at MASHOUT.

A few dozen folks stayed to enjoy a pleasant evening around the campfire listening to bluegrass on XM radio and then hot jazz on WAMU. Most folks headed for their tents not long after midnight.

Sunday brought more nice weather. Breakfast beers (saisons, lambics and the like) were a nice accompaniment to the food (or was it the other way around!) as we relaxed and enjoyed a fine morning. Five people biked to the Merkle Wildlife Refuge, a nice 20 mile round trip in perfect cycling weather.

Thanks to Jim and Linda for hosting another great event!



Las Vegas Casino Beer Report – Part II

By Dan Fapp, Minister of Prosperity

"All we need is love and beer!"
*Bowling for Soup,
"Shut-Up and Smile"*

In the August newsletter, we took a look at the brewpubs located in several of the Las Vegas' casinos. Overall, these breweries produce some of the best beer you will find while taking a chance with your money in Las Vegas. If, however, you find yourself in "Sin City" and you can't make it to any of the casino brewpubs, you still can find some very good commercial beers at casinos all around town.

How Las Vegas Works

The secret to finding drinkable brews around town is knowing a bit about the casinos themselves. Las Vegas casinos can be broken into four distinct categories. The first are those casinos that lie along Fremont Street in Downtown Las Vegas. These "Downtown" casinos tend to be much older than the casinos that line Las Vegas Boulevard, or the "Strip," and cater to older, lower betting players. The second group consists of the older, smaller, and/or not-quite premium casinos along and adjacent to the Strip that serve mainly younger visitors from California. Group three casinos are the swank, premium properties along the Strip and the new resort areas outside the city limits. The fourth and final group consists of the so-called "Local" casinos spread around town that primarily serve the Southern Nevada residents.

In simple terms, as you move from Group 1 to Group 2 to Group 3 casinos, you can find larger and better selections of brews (the Local casinos are a different story that I'll discuss later). The reason for the differences can be boiled down to two issues: cost and customer taste. Because the Downtown casinos operate on slimmer margins and target the older, low-roller "a shot and a Bud back" crowd, they tend to stick to main line commercial beers. In most cases, a premium beer Downtown is a Corona or a Heineken. In contrast, the Premium casinos along the Strip reach out to younger gamblers willing to wager more, and expecting more for their gambling dollars. At these casinos, don't be surprised to see even some Belgian ales being served at the bar.

With that being said, here's a few places around town where you can find a decent to excellent brew.

Downtown Casinos

As its name indicates, Downtown casinos are indeed located in downtown Las Vegas, only a block away from City Hall. This is the oldest part of the city, and the casinos in this area tend to show their advancing age for the most part.

If you find yourself Downtown and can't make it to the Main Street Station's Triple 7 Brewpub, your best bets are to head to the International Beer Bar in the Golden Nugget Hotel and Casino, or to the Chicago Brewing Co. and Cigar Lounge in the Four Queens Hotel and Casino. The International Beer Bar usually offers 10 brews on tap, including Widmer Hefeweizen, Guinness, Newcastle, Anchor Steam and, occasionally, a selection of Gordon Biersch beers. In addition, they also have about 40 bottles, mainly western-U.S. micros and crafts such as Red Hook and main-line imports.

At the Four Queens, the Chicago Brewing Company has opened an outpost mainly serving its own beers but also offering other micros as well. People indicate that the beer is very good, but the service can be a little spotty. The time I was there, I ran into the opposite situation. The only Chicago Brewing Company brew available was a blonde ale that was nice, but getting a little old, but the service was wonderful, and the bartender was extremely helpful in tracking down the location of some of the better brews in town. If you're really set on tasting the Chicago Brewing Company's other brews, you are much better off taking a cab to their brewpub.

Tip No. 1 – One of the big draws for Downtown (some would say the only draw) is the Fremont Street Experience, a canopy that runs the length of the Downtown casino area offering nightly light and music shows. The shows run for approximately 10 to 15 minutes at the top of every hour from 8:00 pm to midnight. If you are Downtown at night, grab a to-go cup of beer from the International Beer Bar or the Chicago Brewing Company and head outside for the show.

Sub-Premium Strip Casinos

This group has by far the largest number and widest selection of casinos. It's also where,

Unfortunately, you will have the hardest time finding top-notch brews. These Sub-Premium hotels and casinos consist of older resort casinos like the Stardust, Tropicana and Riviera that have been unable to keep pace with the new premium casinos, small casinos such as the Westward Ho, Slots-of-Fun, and Barbary Coast, and the large family oriented casinos like Circus-Circus, Excalibur, and New York-New York that target those people that bring their kids to Las Vegas with them.

What you will find mostly at these casinos are frozen margaritas served in large, novelty cups and glasses (New York-New York serves their margaritas in cups the shape of the Statue of Liberty), not-quite top shelf mixed drinks and plenty of lite pilsner beers. You're best bet at finding something other than Bud Lite, Coors Lite or Miller Lite is at the Nine Fine Irishmen Pub located within the New York-New York Hotel and Casino. They always have Guinness and Harp on tap, and will occasionally have other "guest" beers like Murphy's Stout. The Pub also has one of the best entertainment bargains in town with its nightly Dueling Piano Show. If you arrive before 9:00 pm, there's no cover charge, and you might still be able to get the Pub's Happy Hour prices on Guinness.

An alternative to the Nine Fine Irishmen Pub is to head across the street and indulge in some decent ale at the medieval-themed Excalibur Hotel and Casino. The bars in the Excalibur serve the standard commercial fare but also keep a couple of ales on tap to continue the "medieval" theme of the hotel. When I was there in July, they were pouring Red Hook ESB as their "olde-tyme ale" (their term, not mine), and Boston Ale. While nothing spectacular, the ales beat drinking one of the giant frozen margaritas and experiencing permanent brain-freeze.

Tip No. 2 – While not one of the most esteemed food choices in Las Vegas, the 99¢ one-pound hotdog at the Westward Ho Hotel and Casino is a culinary experience that everyone should try. For less than a dollar, you receive a decent, but large, hotdog including all the standard condiments. The best part, for only \$1 more you can add chili, melted cheese and/or peppers, and wash it all down with a 75¢ Heineken or Corona. While not quite as bad as it initially sounds, if you are looking

for a way to stay awake at the Blackjack tables or slot machines, this sitting in your stomach will serve the purpose.

Premium Strip Casinos

The Premium Strip casinos are some of the newest and largest casinos in Las Vegas. They stretch from the Mandalay Bay Hotel and Casino at the southern end of the Strip to the brand new Wynn Hotel and Casino at the northern end, and include the ever increasing number of resorts around Lake Las Vegas, including the Hyatt and J. W. Marriott resorts. All of these Premium casinos carry an extensive selection of American and imported lagers and ales, and don't be surprised to see a Belgian brew or two as well.

The casino that I found to have the best selection of brews was the Mirage Hotel and Casino. The first of the large, Premium Strip casinos, the Mirage sits at the center of the Strip and still holds its own against the newer casinos lining the street. While sitting and playing Black Jack, I asked the cocktail waitress whether they had any other beers than the usual commercial brews. She dutifully informed me that while she was not sure of all the beers the casino had, she did know that they carried Anchor Steam, Anchor Porter, Anchor Liberty Ale, and the complete line of Sierra Nevada brews. After conferring with one of the bartenders, it turns out that the Mirage also carried several of the Fuller's ales, including the ESB, and four different lambics. Clearly, the Mirage was head and shoulders above the other casinos when it came to their beer selection.

Not too far behind the Mirage in terms of beer selection was the MGM Grand Hotel and Casino. While not having the breadth of the Mirage's selection, it still carried a very wide selection, including all the Anchor brews as well as draft versions of Guinness Stout and New Belgium Brewing Company's Fat Tire.

Tip No. 3 – A relatively inexpensive way to drink the better brews at the Mirage, the MGM Grand, or any other of the Premium Strip resorts is by ordering them as the complimentary drinks available in the casino's sports book. As is the custom in Las Vegas, players receive free drinks

while wagering. A simple \$2 wager on a horse race in the sports book will provide you a drink ticket good for one "comp'd" cocktail, wine or brew. I actually ended up about \$20 ahead after spending the afternoon drinking Guinness and Fat Tire ale in MGM's sports book and hitting a few long shots on the ponies.

Local Casinos

The last group of casinos, the so-called Local Casinos, chiefly targets the metro population as its primary customers, but you will find the frequent out of town visitor, too. The casinos are spread throughout the Las Vegas Valley and are exceedingly different from the casinos you'll find on the Strip or Downtown, with most of the Local Casinos abstaining from flashy shows and large pools with waterslides and instead providing movie theaters, bowling allies and food courts along with their casino games and slot machines.

Because the Local Casinos primarily attract the region's growing retiree population, the casinos tend to serve more coffee and tea than beer, and are inclined to restrict their selections of brews. One exception to this is the Green Valley Ranch Resort and Casino in nearby Henderson. Part of the Station Casino Group, the Green Valley Ranch is a true resort, complete with an expansive pool and on-site health spa. The resort's guests tend to have a little more exotic tastes than the locals who frequent the casino, and the Green Valley Ranch meets these tastes by serving a wide variety of micro and craft-brews, including Red Hook and Sierra Nevada products and a fairly wide variety of imports, from Harp to Czechvar.

Tip No. 4 – Because the Local Casinos rely so heavily on repeat customers who live nearby, they tend to be more relaxed than the other casinos in town and provide better deals on food and games. Most of the Local Casinos also provide free shuttles between their various properties and the Strip and Downtown. So if you're staying on the Strip and want to get away from the endless neon and flashing lights of the "tourist" casinos, then catch one of the shuttles and watch a movie or bowl a few games.

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Answer to Oct-Nov RYDler:

A. In the global scene, Australia is now the fourth largest wine exporter after France, Italy, & Spain, and its wines are exported to more than 100 countries. So where is the USA? After South Africa and Chile.

<http://www.just-drinks.com/membersclub/>

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Oct-Nov 1985

The main order of business at the October BURP meeting, held at the home of **Dan McCoubrey** in Wheaton, was a post-mortem of the 2nd Mid-Atlantic States Homebrewers Conference (MASH-II). The club absorbed a significant financial loss as a result of the conference, and discussion ensued on how best to rebuild the club treasury. One large expense was the purchase of BURP t-shirts, the majority of which were not sold. All members were therefore urged to buy a shirt at the sale price of \$8.00. Members were also asked to consider paying their 1986 membership dues of \$12.00 early to help the cause. On Oct 29 & 30, BURPer **Bob Tupper** conducted a tasting of 6 German beers at the Brickskeller. The \$16.00 admission price featured a light German buffet and an appearance by the St Pauli Girl.

The November meeting was held on Sat the 23rd at the Ft Washington home of **Ralph Bucca**. Featured was a bushel of fresh bay oysters brought by BURPer **Bill McLaren**. A kitty was provided at the meeting so everyone could contribute to the cost of the oysters, and all members were requested to bring a snack accompaniment and homebrew (preferably stout).

10 Years Ago, Oct-Nov 1995

BURP's proposed new Articles of Incorporation, written by Fearless Leader **Polly Goldman**, were reviewed on Oct 7. Following slight revision based on comments received, the articles were

unanimously passed in November, and the club assumed its new alter-ego of the "National Capitol Homebrewing Society". October's meeting, held at the home of **Ralph & Leigh Bucca** in Huntingtown, MD, featured weird beer and weird costumes as the theme. **Alan Hew** took the prize for best costume with his elaborate and impressive rendition of Victory Brewing Co's "Hop Devil" logo. Host **Ralph Bucca** took top prize in the weird beer competition with his Persimmon Ale (described in detail in the November issue of the newsletter). The October BURP News was a beer traveler's delight. It featured two travelogues by **Bruce Feist** (Minnesota and Colorado) and one by **Jim Blue** (New England). **Martin Wooster** reviewed America's Best Beers (not recommended due to one author's conflict of interest), and **Jim Dorsch** reported on the 1st brewery in an amusement park, the Williamsville Brewing Co located inside King's Dominion, in his monthly "Whole BURP Catalog".

The November BURP meeting was held at the home of **Pat & Janet Crowe** in Annandale, VA. While the meeting theme was Brown Ales, the weather took center stage. After enduring one of the hottest BURP meetings ever at the annual Chili Cookoff in July, club members did battle this time with falling snow and freezing temps in the 30s. Fortunately, there was plenty of food and good beer on the Crowe's back deck to keep everyone's spirits high. Head judge **Alison Skeel** announced the winners of the competition (held in the warmth of the Crowe's kitchen). **Bob Cooke** took 1st place for his American Brown followed closely by **Polly Goldman & Delano DuGarm** with their N. English Brown. November's BURP News featured yet more travel reporting, this time with an emphasis on the international beer scene. **Bruce Feist** scored again with a "tasty travels" report from Barbados. BURP expatriate **Andy Anderson** wrote from Bath, England (where he was working on a 2-year exchange program with the UK Navy). Andy introduced the BURP community to England's Campaign for Real Ale (CAMRA). Finally, **Bob Ambrose** wrote about the many breweries he visited and beers he consumed in the Canadian province of Quebec.



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

By Dan Fapp, Minister of Prosperity

MASHOUT

The final numbers are in for MASHOUT, and, as we thought, this year's event was a financial success for BURP. Total registration fees, shirt sales, and miscellaneous income amounted to \$4,338, against \$2,275 in expenses. Thank you to everyone for making MASHOUT an overall hit for the club.

Current Financial Position

Beginning Balance	\$20,289
Less: MASHOUT expenses	(\$323)
Bank fees	(\$14)
Ending Balance	\$19,952

Membership Update Oct-Nov 2005

By Jim & Linda Rorick, Ministers of Propaganda

Welcome this month to **Len & Fredda Valenti** of Gaithersburg.

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 this month to **Ben Schwalb**, who comes through once again with a concise report on the September BURP meeting and campout. A great time was had by all at Turtle Creek Farm, especially those of us who stayed through a beautiful evening. Thanks also to **Dan Fapp**, who completes his authoritative review of the Las Vegas beer scene, and to **Andy Anderson** for laying the ground work (in both this issue and last month's) for the upcoming BURP Real Ale Competition and Festival, one of the club's premier events. Those of you who have not yet attempted an English-style cask ale should definitely give it a try. To my mind, there is no more refreshing beer on a cool autumn day than a nice, low alcohol English bitter or mild (Even better, how about 45 or 50 different cask ales on one back porch, all served on traditional English beer engines)?

Brewing season has finally started for Wendy and me. We've brewed several entries for the real ale event, and we are planning out the remainder of our fall schedule. Included will be a heavier beer for the holidays and then a nice Scottish ale to celebrate Robert Burns' birthday on Jan 25. Our lager brewing season will start around the beginning of the new year. We always brew a pilsner and then 2 or 3 other lagers on a rotating basis. Last year, we tried our hand at a Bamberg-

style smoked lager. This year, I'm sure we'll take a shot at something different.

The October meeting along the Potomac River is always a great time, so I look forward to seeing you all there (and sampling some excellent Baltic Porters) on the 23rd.

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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