



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES
1981-2006 *Silver Anniversary*

"John Barleycorn was a hero bold, Of noble enterprise,
For if you do but taste his blood, 'Twill make your courage rise"
Robert Burns, "John Barleycorn"



Bill Ridgely, Editor
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January 2006
Special Two Meeting Report Issue!

15 Harvard Court
Rockville, MD 20850



January Meeting
Pale Ale/IPA Competition
1st Annual BURP Beer Dinner
& Brewer Appreciation Awards
At Old Dominion Brewpub
Ashburn, VA
Sunday, Jan 22, 2006
Starting at 3:00 PM

February Meeting
Barley Wine Competition
Ijamsville, MD
Saturday, Feb 25, 2006
1:00 – 6:00 PM

March Meeting
McCoubrey Memorial Stout Competition
McLean, VA
Saturday, Mar 18, 2006
1:00 - 6:00 PM

Marler Mash

By Steve Marler, Fearless Leader

Welcome to the first edition of Marler Mash. This mash will focus on BURP volunteers which are a vital ingredient to the success of our club. But first I want to highlight some decision made at the most recent officers meeting.

- For the AHA National Competition, the club will pay for the shipping of entries for members. If we get over 50 entries from club members, BURP will cover all of the entry fees.
- If there is enough interest, BURP will hold a BJCP class. Participants will pay for the cost of the class and the exam fee up front. The exam fee will be reimbursed to all those in the class that take the exam.
- We plan to have a 25th Anniversary logo competition to be placed on a commemorative shirt.
- BURP will make available personal brewing coaches (dependent on their availability). The coaches will come to your home when you brew and provide advice.
- If the interest is there, we are considering having a couple of extract brewing classes, and an advanced brewing course.

Since this is BURP's 25th Anniversary, we want to celebrate often. To do that, the club will need to sponsor lots of activities. These activities will need

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.

coordinators and people to assist in bringing the activities to fruition. There is not reason to have events unless people volunteer to participate in them. Let's take a look at some of the wonderful volunteer opportunities available:

Competitions – The one BURP annual event that is the soul of the club is the *Spirit of Free Beer*. There are many critical components for which volunteers are needed: registrar and judge coordinator to mention a couple. We also are in need of a motivated volunteer to help spearhead the BURP Home Brew Club of the Year campaign.

Education – One way that a club can give back to its members is through its education program. A couple of ideas are on the table: first to have members volunteer to conduct a couple of extract brewing demos; second is to team up experienced all grain brewers with professional brewers for an advance brewing class. Participants would discuss recipe design and brewing processes while brewing a batch.

Special Events – Club competitions and the *Spirit of Free Beer* are enough to keep the Ministers of Culture busy throughout the year. However, as I mentioned above, we want to have lots of events for BURP's 25th Anniversary. The club is in need of a Special Events Coordinator. This person would take some of the ideas that are out there, refine them, and recruit members to plan and implant the event. That said, volunteers are needed to work on these events. Some of the events that have been suggested are: local wobbles; trips to beer cities; a road trip to the AHA Conference in Orlando; a BURP birthday party; and a possible tasting at the Brickskeller focusing on home brewing's contribution to craft brewing.

Public Relations – This is a year that BURP needs to get its story out to the public. We need a volunteer to be BURP's public relations coordinator. The coordinator would not only work to get BURP's story out but also recruit new home brewers into the club and get entrants from around the country for the *Spirit of Free Beer*.

This is going to be a great year for BURP, but it will not happen without you pitching in to make it happen. The volunteer hotline is now open. Call

703-527-4628 or send an e-mail to marler@burp.org to volunteer for any of these opportunities or others that may be available. Maybe you have an idea for an event that you would like to coordinate. Give me a call and let's talk.

May Ninkasi live with you – Let her pour your beer everlasting.
My sister, your grain – its beer is tasty, my comfort.
Sumerian Greeting



Brothers & Sisters in Beer

*By Bud Hensgen & Jamie Langlie,
Co-Ministers of Culture*

Greetings from your 2006 Ministers of Culture.

During the coming months we will update you on competitions and other important topics. The purpose of BURP monthly competitions is to further the art & science of homebrewing by providing thoughtful feedback to club brewers and by developing a cadre of well qualified, educated judges.

The Christmas beer competition, judged by popular vote at the December meeting at the Lyons Park Community Center, was a tremendous success with over 15 entries. Congratulations to the winners--

1st Place (Old Ale) -- **Mel Thompson**
2nd Place (Doppelbock) -- **Rick Garvin & Christine Johnbrier**
3rd Place (Smoked Schwartzbier) -- **Steve Marler**

The January competition will be Cat 10, American Ale (including 10A American Pale Ale, 10B American Amber Ale, and 10C American Brown Ale) and Cat 14, India Pale Ale (including 14A English IPA, 14B American IPA, and 14C Imperial IPA). We also will be running a separate competition to determine the

entry to the February AHA club-only competition which is Cat 18, Belgian Strong Ale (including 18A Blond Ale, 18B Dubbel, 18C Tripel, 18D Golden Strong, and 18E Dark Strong). Two bottles will be required for each BURP competition. The Belgian ale winner will then be required to provide 3 additional bottles for the AHA club-only competition. Please bring your beers to the Beer Dinner at Old Dominion on January 22. Or, you can drop your beer off at **Jamie Langlie's** house in Kensington, MD or at **Bud Hensgen's** house in Arlington, VA by January 22 at noon. These beers will be judged on Monday evening, January 23 at **Jamie Langlie's** house. We will need at least five or six judges, so please volunteer to judge Monday evening. If you are available to judge, contact **Jamie** IMMEDIATELY at jamie@langlie.com.

Beer drop-off locations:

Maryland:

Jamie Langlie
3701 Decator Ave
Kensington, MD 20895
301-933-3081

Virginia:

Bud Hensgen
1327 N. Vernon St.
Arlington, VA 22201
703-524-7630

The February competition will be Cat 19, Strong Ale, which includes 19A Old Ale, 19B English Barleywine, and 19C American Barleywine.

The March competition will be Cat 13, Stout, including 13A Dry Stout, 13B Sweet Stout, 13C Oatmeal Stout, 13D Foreign Extra Stout, 13E American Stout, and 13F Imperial Stout. The winner of the March competition will represent the club at the September AHA Stout competition.

The style calendar for the rest of the year will be published shortly. Consult the BJCP Guidelines for further information.

Urgent – we are also seeking volunteers for the *Spirit of Free Beer*.

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RYDler

Q. Everyone knows that Anheuser-Busch is currently the top brewer in the U.S. However, this was not always the case. Who were the top 5 U.S. brewers in 1950?

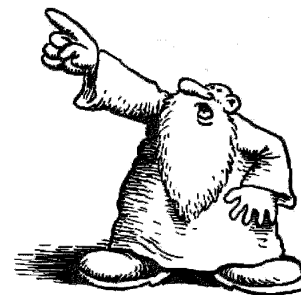
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Places Still Available for BURP's January Award Dinner

By Bud Hensgen

Places are still available for the January BURP meeting/dinner at Old Dominion Brew Pub in Ashburn, VA to be held on Sunday, January 22 starting at 3:00 PM. There will be a cash bar until 4:30 at which time dinner will be served. (See last month's newsletter for full details).

As of December 29, there are twenty places left for the Beer Dinner honoring **Jerry Bailey** with BURP's first *Brewer Appreciation Award* and thanking him and the Old Dominion staff for their consistent support of BURP and the Spirit of Free Beer. Cost to members is \$25/person, tax and tip included. Non-members pay \$40.00 tax and tip included. See the form at end of this newsletter. BURP is picking up the balance as a way to say thanks to BURP members for being people who appreciate great beer!



That's Educational!

By Tom Cannon, Co-Minister of Enlightenment

Happy New Year to all BURPers and welcome to BURP Education 2006! The BURP Enlightenment Team (**Wendy & Tom**) is poised to teach you all

something in 2006, but the question is "What do you want to learn?"

We would like to sponsor a BJCP exam in 2006, but we first need to gauge interest. If you would like to take the exam and to participate in a series of preparation classes, you need to let the Enlightenment Team know. There's been talk of some current BJCP judges interested in improving their score through some kind of "Masters" BJCP prep course. We can help, but we need to know who is interested.

What else? We'd like to do more brewing education in 2006. One suggestion has been that some of our less experienced brewers (or non-brewers) have been a bit intimidated by the general level of brewing knowledge in the club and have therefore avoided bringing homebrew to a meeting or even brewing. Would some classes on basic (extract) brewing be of value to our membership?

We could also do some advanced brewing educational events such as equipment workshops. It would be nice if we could do everything, but seeing as the Enlightenment Team also likes to drink beer, it's important that we prioritize what we would like to achieve in 2006 and then get to work putting it all together.

Bottom line, for this first educational post in 2006, is what do you want? We have some ideas, but it's your club. Let us know what we can teach you!

A December Meeting Diary Entry

By Drew Martin

Dear Diary,

I had a great time at the BURP meeting tonight. I got there a little bit late but luckily was still able to enter my Chocolate-Raspberry Stout. **Bud** seemed to really like it, and I was made #11, the last entry (I think). There were TONS of beers there, and a good number of people -- I guessed around 30 or so -- hanging out and drinking from the kegs. The food was great, too ... especially the Italian Sausage that someone brought. As I was eating, some funky looking guy, **John Gardiner** I think his

name was, came up and said it was traditionally the new person's responsibility to write a report about the meeting, asking me if I'd do it. What did I know about traditions, this being my 2nd or 3rd meeting? So, I agreed, hoping to help. About 8:30, some guy got up and started talking ... I think he called himself the new Fearless Leader or something. I thought he'd just had too much to drink, but turns out he was actually assuming some leadership position. He told us that next month was the start of BURP's 25th year ... cool! After he went on for a bit, we finally got to the interesting part of the night, the competition and the raffle. **Andy Anderson** walked away with the Homebrewer of the Year award, doing a Lance Armstrong impersonation as he left the stage. As for this meeting's competition, I was so bummed that my beer didn't place, I forgot to write down the names of the winners. Hopefully, someone will send that out on email tomorrow so I can see what I missed when I was crying in the bathroom. The raffle was fun, too ... looks like we got a special on Mad Elf this month. All in all, it was a good time, and I can't wait to go to my next BURP meeting.

Till next time, Drew

December Meeting Report: The Lyon in Winter or Remember the Mane

By Phillip DeBeers

'Twas the fortnight before Christmas,
And all through the Lyon Clubhouse,
The world's best home-brews were gathered,
And our thirsts we did douse

HO! HO! HO! The December BURP meet. **Bill Ridgely** put me in charge of the Lyon meeting report. Obviously, I was the most qualified! If he wanted a BURP biking reporter, he'd have chosen **Craig Somers**. If he wanted a reporter for pub crawls, he'd have chosen **Steve Marler**. But **Bill** wanted a *Lyon reporter*. Every BURP officer has called me that! I'm the *mane* man!

Was dazzled as I entered the Lyon Park Community Center! There were BURP officers and Christmas lights hanging from the ceiling. Let me rephrase

that, I mean the lights were hanging, and the BURP officers were doing the hanging. They were really bright! Okay, I mean the lights were bright, certainly not the BURP officers. 'Twas a cathedral ceiling and they were colorful and very well hung. Come on now, **you know** I meant the lights that time!

I assigned **John Gardiner** to find our meeting reporter, and he *draughted* **Drew Martin**. **Drew** did a wonderful job with a submission from his diary to the BURPlist. However, I volunteered to come in early and wanted to brag and tell y'all about my adventure.

Walked in at 5 o'clock with fellow volunteer **John Esparolini** - the meeting didn't even start 'til 6! Brought some decorations and thought I'd be the big hero. Forget it. BURPers were working way before we arrived. Saw **Bill Ridgely, Wendy Aaronson, Steve Marler, Mike Horkan**, and lots of others. Has anyone noticed, too few of the same BURPers do most of the work? I'm dropping a hint here. Fellow BURPers like me, who don't do as much as we should, need to volunteer more.

The same crew that did all of the set up and decorating stayed late and did most of the clean up. That's not fair. There were others who stayed to help but they tended to be the same BURPers. Come on fellow BURPers -- step up and volunteer. We don't want to burn out the wonderful group of regulars. 2006 is BURP's 25 year celebration, and you can help. Ask yourself, is BURP better because you're a member? Do you want it to be?

1. Volunteer your home or community center for a meeting. If you live in an apartment check out your party room. BURP will even pay a moderate fee. BURPer's make wonderful guests. And you get first dibs on leftovers, including **homebrews!**

2. Submit an article to [BURP News](#). If you go on vacation and discover some great bars, pubs, breweries, etc., tell us about it.

3. Do a meeting report. We need a reporter(s) every month. Volunteer! We need new voices. **John Gardiner** will help. Write it up and send it to him. He and **Bill Ridgely** will punch it up, if you want, and make sure you spell everyone's name

right. Nothing will be published without your approval. If you only write one meeting report a year you'll be a hero. Think how "published author" will look on your resume. Look where I am today!

4. Ask any officer how you can help. We need interns to train to be officers next year.

5. Run for office. **I need new people to humiliate.**

6. Help clean up after a meeting. It doesn't take long with several people.

7. Be creative. **Craig Somers** has created BURP bike tours. **John Esparolini** has designed BURP T-shirts. He and **Lou King** have been dependable club photographers. **Bill Ridgely** created the position of Club Historian. Aren't these guys great? There are many other examples. Make BURP **YOUR** club.

Okay, back to the meeting. Thousand of dollars worth of prizes were being handed out to BURP volunteers. I was glad to see BURPers like **Jude Wang** get a thank you gift. She does so much work behind the scenes.

The food was so good I almost forgot the beers. **John Gardiner** brought smoked pork loin al la Hop Pocket, cooked in his masonry stove. **Andy Anderson** made a hickory smoke dip with three barbecues. **Bill Ridgely & Wendy Aaronson** brought a super beer cheese dip. It was made with their "Scotch Wee Heavy" homebrew. There was African Pork Fire Stew made with homemade ale, another dish from **Bill & Wendy**. **Steve Marler** brought lamb carbonade made with Appalachian Noel Christmas ale. I found hot Italian sausage with onion and Rouge Knucklehead Barley Wine from **Lynne & Doug Kruth**. **Robert & Anne Stevens** made cheese spread Bordon double heavy. It was incredibly strong and really good.

There was a yummy Turkey Country Salad. Now that's confusing? (I was going to *toss* you a *bunch* of word plays. However, *lettuce produce* them after the holidays). Someone brought wonderful fried pork. There were clams casino, a beer cheese dip made with "chucklehead barley wine", a pork shoulder with Samiclaus, garlic crust and meatballs

with smoked porter. There was pork curry and veggie cheese curry, both with Hop Devil. Everything I tried was wonderful. WOW! And this is only a partial list! I'm bad, I didn't find out who made all these great dishes.

We all know beer is food. But tonight the food was beer! I ate so many wonderful beers. If a cop stopped me on the way home, I could honestly say I only drank one or two beers. He would never think to ask, "How many did you eat?" I'd have to say, "Only about forty."

I don't know who won the contests, and I can't report on the homebrews, except for those disguised as entrees. There was also plenty of room for the food (on the tables that is). Usually it's so crowded. This was one of our best banquets ever!

When I forget to taste homebrews because the food is so good, you know it had to be very special! It truly was. I found a large white oval platter. Let me know if it's yours, I'll bring it to the next meeting. And I'm looking for a large wreath that was in a big green trash bag. I fear it was thrown away. If anyone saved it, let me know.

Hopefully, someone else will tell us about the unimportant stuff like who our new officers are and what great homebrews were available. Just kidding, I realize the homebrews are important. Beery Christmas to all. Have a Hoppy Brew Year. Who knew you could get a hangover from eating?



Trivial Beer-Suits

By Charlie Pavitt

A few years ago I was speaking with my physician, who recommended that I drink a bit of alcohol, in

the form of red wine, every day. I told him that I drink beer, and that I could show him evidence that beer provides health benefits equal to those of red wine. He did not take me up on my offer, but if he had, one article I would have shown him, published in *Science* in November 1996, reported evidence that beer has an inhibitory effect on one of the cancer-causing substances in charred meats and fish. The cancer-causing substance is called Δ tryptophan pyrolysate product number 2, or " Δ Trp-P-2" for short. A research group at Okayama University led by Hiroka Hayatsu found that the addition of as little as .1 milliliter of beer halved the mutation rates in bacteria infected with Trp-P-2. Further, although several compounds found in beer were known to combat cancer, beer itself was a better inhibitor than those compounds alone, leading to the ubiquitous need for more research.

This might imply that it is a good thing to drink your beer at a barbeque. However, more recent research also from Okayama University (led by Sakae Arimoto-Kobayashi) that I found at New Scientist.com from this past January 19 muddies the water (or, can I say, the mash). After feeding what I believe to be (the report wasn't clear) Trp-P-2 to mice, having them then drink non-alcoholic beer led to an 85 percent reduction in DNA damage to their liver, lungs, and kidneys. Almost a year before that (February 2, 2004, at Realbeer.com), a team at Kirin Brewery noted evidence that both non-alcoholic, freeze-dried beer and malt extract alone reduced the formation of lesions on rats that might have turned into colon cancer. Interestingly, dark-roasted malts were more effective than pilsner, but hop extract did no good at all. Note the "non-alcoholic"; nobody knows whether real beer helps or hurts.

Studying this issue via good ol' Google came to my mind in the first place when I recently noted further evidence that beer fights cancer; and in this case, it is hops doing the good deed. According to an article by Joy Victory (whom I presume has no relation to the brewery) posted at ABC News Online on November 7, hops contain a micronutrient called xanthohumol that has apparently undergone a good bit of research over the past decade due to its ability both to inhibit the growth of tumors and of enzymes that activate cancer cells and to increase the water solubility of some unhealthy

compounds so they can be excreted. The hopper the beer, the more xanthohumol, and as xanthohumol was first isolated and is still being studied by researchers at Oregon State University, OSU assistant professor Fred Stevens made it a point to note that Oregon craftbrews are particularly healthy in this regard. Unfortunately, mice studies show that xanthohumol is metabolized quickly in the body, making it hard to get a large amount of benefit at one time.

Perhaps what is needed is a beer with, say, ten times the normal amount of xanthohumol. The evidence that really convinced me that this solves the problem was announced in an article published on line on January 13, 2003, stating that researchers at the Technical University of Munich were doing just that. Although unwilling to commit to its cancer-fighting efficacy, the researchers were reportedly allowing for sale of their "superbeer" to begin in the following year. And where was this earth-shattering news story published? At the website of that bastion of journalistic integrity, my very favorite of all supermarket tabloids, the *Weekly World News*. I might add that the same webpage also included links to recent news regarding alien and UFO sightings, adventures of the Bat Boy (who had graced the cover of this periodical several times), and a late-breaking report that potatoes at a farm in Idaho had gained intelligence and had actually communicated with a *Weekly World News* reporter by blinking their eye in Morse code (photo of potatoes with a very human-like eye included).

So what's to make of all this? Keep it dark and hoppy? Happily, I've got a stout in the carboy as I write this, although I suppose I should have hopped it with more than 2 ounces of Kent Goldings and a bag of our home-grown mystery hops to finish. Sometimes we need to work with what we've got. As that other Charlie P. suggested, I shall relax and not worry.

Tech Talk – Tidbits from the Literature

By Wendy Aaronson, Co-Minister of Enlightenment

Your esteemed newsletter editor, **Johnny Inkslinger**, was so desperate for newsletter

articles that he wanted me to submit my recipe for the African Fire Stew that I brought to the Holiday Banquet. A girl can't give away her secrets, so I decided to actually enlighten you with some tidbits of information found in a peer-reviewed journal.

Yeast harvested from very hoppy beers is less viable than yeast harvested from beers with low hop bitterness. The authors observed this in yeast that was harvested from 150 barrel production batches containing either 45-50 bittering units (BU) or 18-25 BU and in a series of benchtop fermentations containing 0, 10, 50, or 100 BU. Better think twice about repitching yeast from those imperial IPAs. J. Edgerton. "The Impact of Bitterness on the Viability of Harvested Yeast." *J. Amer. Soc. Brew. Chem.* 2005. 63(1):28-30.

Have you had problems with premature yeast flocculation (PYF)? If you were told that your beer is too sweet or worty or it seems unattenuated, then PYF could be the problem. There is a lot of information about yeast flocculation, but I know you only want the short story. Yeast flocculation occurs when carbohydrates on the yeast cell wall interact with lectins (another component on cell surfaces) on adjacent yeast. Sugars such as maltose and glucose inhibit flocculation to a certain degree because these compete with the lectins, but as the sugars are consumed, the yeast flocculates. A highly flocculent yeast has a lot more lectin on its cell surface so it can flocculate early even in the presence of a high concentration of sugars. It is widely known in the brewing industry that barley that is harvested under wet conditions and infected with fungi can contribute to PYF. The experiments described in this paper show that the presence of fungi is linked to PYF in malt. More importantly, washing malt before milling reduced PYF. If interested in the proposed mechanism of PYF, you can read the article. The take home message for the homebrewer is that malt can be a major contributor to yeast that flocculates too early and if you notice a problem with a newly opened bag of malt, you may want to use a different malt. You could wash the malt, but I don't know how a homebrewer can dry it. S. N. E. van Nierop, A. Cameron-Clarke, and B. C. Axcell, "Enzymatic Generation of Factors from Malt Responsible for Premature Yeast Flocculation". *J. Amer. Soc. Brew. Chem.* 2004. 62(3):108-116.

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Answer to Jan RYDler:

A. 1) Joseph Schlitz Brewing Co. (5,096,840 barrels); 2) Anheuser-Busch, Inc. (4,928,000 barrels); 3) Ballantine, Inc. (4,375,000 barrels); 4) Pabst Brewing Co. (3,418,677 barrels); 5) Liebmann Bros. (2,965,522 barrels). The only other brewer in the top 10 that still exists today is Miller Brewing Co. (#9 with 2,105,706 barrels).

Liebmann Bros. produced Reingold Beer, a popular brand in the 1950's.

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jan 1986

The first BURP meeting of 1986 was held on Jan 14 at the home of **Tom Vogl & Katherine Long** in Bethesda. The main order of business was nominations for 1986 club officers, but turnout was light due to a snowfall during the day. There was also a noticeable lack of homebrew at the meeting, a situation that elicited much discussion considering BURP had also conducted its first homebrewing demonstration and tasting at the Brickskeller that same month. Seven club members participated in the demonstration and brewed beers for the event, which was very well received by a large audience.

10 Years Ago, Jan 1996

The New Year brought BURPers to a new brewpub for the January meeting. Owner **Dan Litwin** kindly made his recently-opened Blue and Gold Brewpub in Arlington available to the club on Jan 13. Details on the meeting were whimsically covered by new member **Abner Oakes**, who was conscripted to write the report (which he titled, "My First BURP Meeting, or How I'd Like to Spend Most Saturdays"). Highlights included: commiserating with fellow BURP virgin **Bill Newman**, who helped him negotiate around all of the technical discussions, sampling a Sierra Nevada Celebration Ale clone proffered by **Pat & Janet Crowe**, who explained that they were part of a 5-person

brewing team (now known affectionately as "The Dickheads"), tasting **Steve Marler's** cranberry stout (brewed at Thanksgiving using the only fruit he could find in abundance at the time) and **Dave & Becky Pyle's** cherry stout (which used 10 lbs of cherries in a 10 gallon batch). Elections for 1996 officers were also held at the meeting. **Larry Koch** was elected as new Fearless Leader. His ministers included **Wendy Aaronson** (Education), **Dave & Becky Pyle** (Culture), **Bruce Feist & Polly Goldman** (Truth), **Bill Ridgely** (Propaganda), **Doug Kruth** (Finance), and **Bob Cooke** (History). Finally, a Pale Ale competition was held at the meeting. The winners were **Bob Dawson** (1st), **Doug Kruth** (2nd), and **Jim Busch** (3rd).

The January issue of the BURP News featured a review of the previous year's activities by outgoing Fearless Leader **Polly Goldman**, **Jamie Langlie's** recipe for the popular Pêche Mushrooms she and husband **Paul** brought to the holiday banquet, the continuation of **Andy Anderson's** European Beer Journal (a treatise on cask-conditioned ale), **Ben Schwalb's** article on hops, and a review of Shelly's Woodroast in Rockville by **Bob Ambrose** (Shelly's has since closed down, which is unfortunate considering it was the only place in the area that served beer in 22 oz glasses).



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

By Dan Fapp, Outgoing Minister of Prosperity

The BURP treasury is in process of being turned over to new Minister of Prosperity **Larry Koch**. Here are the final numbers from the outgoing Minister.

Current Financial Position

Beginning Balance	\$19,952
Plus: Raffle Proceeds	\$459
Membership Dues	\$630
Magazine Subscription Payments	\$237
Less: Meeting Expenses	(\$236)
Raffle Prizes	(\$240)
Holiday Party Door Prizes	(\$183)
Holiday Party Hall Rental Fee	(\$100)
"Brew Your Own" Payment	(\$236)
Returned Checks	(\$47)
Ending Balance	\$20,236

Membership Update Jan 2006

By Jim & Linda Rorick, Ministers of Propaganda

Welcome to **Stephen Conard** of Parkville, MD and also a welcome return to **Chuck Triplett** of Centreville, VA who recently rejoined BURP!

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: 262
 FAMILY: 75 (x2) 150
 INDIVIDUAL: 90
 HONORARY: 22

Editor's Corner

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

Many thanks to our two (count 'em) meeting reporters this month. I hope **Drew** and **Philip** continue to work together in the future.

Many thanks also to **Rob Hanson**, who graciously allowed me to use the "Brothers and Sisters in Beer" graphic from the BURP 20th anniversary beer label for the new Ministers of Culture column.

I look forward to seeing you all at the Brewer Appreciation Award banquet on the 22nd.

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
 Aaaaaaaaaaaaa, Drink!
 (Al Lowry, 1994)*

BURP 2006 OFFICERS

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Ministers of the Web	Paul & Stein Langlie	(301) 933-3081 paul@langlie.com support@webarbor.com
Minister of History	Mel Thompson	(301) 330-3578 thompson.mel@att.net

Old Dominion Beer Dinner and BURP Brewer Appreciation Award for 2006

3:00 PM, Sunday, January 22, 2006 at Old Dominion Brewpub; Dinner served at 4:30 PM

Please fill out this form and send your check, together with the form, to: **Bud Hensgen**, 1327 N. Vernon St, Arlington, VA 22201-4836

Please reserve () places for me

_____ Member @ \$25.00 per member

_____ Non-member @ \$40.00 per person