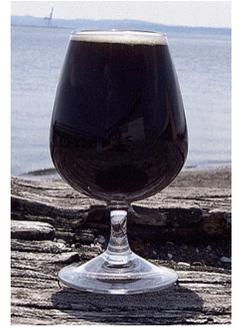




BURP NEWS

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

"Beer – A high and mighty liquor"
Julius Ceasar



Bill Ridgely, Editor
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Febrewary 2006

15 Harvard Court
Rockville, MD 20850



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

April Meeting
Extract Beer Competition
Arlington, VA
Saturday, April 8, 2006
1:00-6:00 PM

Big May Events!
May 6 – Chili Cookoff
May 13 – Spirit of Free Beer XIV

Marler Mash

By Steve Marler, Fearless Leader

The flame has been lit, and the spirit of competition has begun in Turin, Italy. This Olympic spirit is not just about the individual but also about team and country. For the Olympic athletes, depending on the sport, it has taken a combination of ambition, practice, luck, tradition, exploration, wonder, confidence, respect, determination, talent, risk, joy, and spontaneity to get them to the top of their sport. Can't the same be said about the home brewer?

During BURP's 25th Anniversary, the spirit of competition should be great. **Jamie Langlie** and **Bud Hensgen** have put together an exciting and challenging schedule. The AHA National competition is just around the corner with first round beer due on April 11. And of course our SoFB takes place in May with entries due by May 6.

I know some of you think that there is no point in entering your beer. You think that you are not going to win. This is not the proper spirit. Judging is subjective. You never know who is going to judge your beer and how they are going to award points. You also never know how your competitors will fare. **Apollo Ohno** was supposed to take home the gold, and a small slip will prevent him from doing so. I am not going to refrain from entering my Scottish ales just because **Bill Ridgely** and **Wendy Aaronson** usually take home a ribbon. It could also be that they made a slip while brewing.

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.

Antoine Deneriaz came out of nowhere to win the men's downhill, while the favorite going into the race, **Daron Rahlves**, came in 10th. The fact was that Deneriaz's run was better. And that may just be the case with my beers while **Mel Thompson's** are far behind.

You never know what is going to happen. You owe it to yourself, your brewing partners and your club to go out there and give it your all. So print the proper labels for those bottles and dust off your equipment and get brewing. If you have not brewed for a while, team up with some club members, dig out your old equipment, or borrow a club member's and embrace your competitive home brewing spirit.



Brothers & Sisters in Beer

By *Jamie Langlie, Co-Minister of Culture*

Congratulations to the winners of the January BURP Club Competition for Category #10 (American Ale: A. Pale, B. Amber, C. Brown) and Category #14 (India Pale Ale: A. English, B. American, C. Imperial). Ribbons and BOTY points will be awarded for each of the two categories. Winners include:

Category #10

1st Place - **Bud Hensgen**, 10A (American Pale Ale), Beer Name - "Happy Daze" (Bud's beer also will represent BURP in the April AHA Club Only Competition for Category #10.)

2nd Place - **Mark Hogenmiller**, 10A (American Pale Ale), Beer Name - "Green Tiger"

3rd Place - **Ty Ming**, 10A (American Pale Ale), No Beer Name

Category #14

1st Place - **Ty Ming**, 14C (Imperial IPA), No Beer Name

2nd Place - **Bill Ridgely & Wendy Aaronson**, 14B (American IPA), No Beer Name

3rd Place - **Wendy Schmidt**, 14A (English IPA), No Beer Name

A separate, non-BOTY judging was done to determine a BURP entry for the February AHA Club Only Competition for Category #18 (Belgian Strong Ale: A. Blonde, B. Dubbel, Tripel, D. Golden Strong, E. Dark Strong). The brewing team of **Mark Hogenmiller and Bud Hensgen** was given the "thumbs up" for their Belgian Golden Strong Ale, called "Dirty Little Details."

Thanks to all of the brewers who entered the January competitions, and special thanks to our steward and judges: **Alison Skeel, Bill Ridgely, Rod Rydlun, Trish Koch, and Paul Langlie.**

Attention MCAB VIII Qualifiers!

The entry window for the *8th Annual Masters Championship of Amateur Brewing (MCAB VIII)* is Feb 22 – Mar 4. If you have received official notification from the MCAB organizer that you are a qualifier for the event, you may bring your entries to the BURP meeting on Feb 25. BURP will pay your \$5 per entry fee and ship your entries to the competition (or cover the cost if you ship your own). The website for information about the competition and entry forms is <http://www.hbd.org/mcab/>.

Heads Up, Brewers!

Looking Ahead to 2006 Club Competitions

The February BURP Club Competition is Category #19 - Strong Ale (A. Old Ale, B. English Barleywine, C. American Barleywine). **Michael Jackson** says of this category: "(A strong ale) should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter's night." A full description of the style can found at <http://www.bjcp.org/styles04/Category19.html>. Judging will be held at the February meeting, and brewers should bring two bottles of each entry they

wish to submit. Winners will receive BOTY points and ribbons.

Here is a list of other 2006 Club Competitions (* = BOTY competition):

March: *Category #13 - Stout (A. Dry, B. Sweet, C. Oatmeal, D. Foreign, E. American, F. Russian Imperial) *Note:* The winner of this competition will represent BURP for the AHA Club Only Stout competition in September.

April: *Extract Beers (All Categories, #1 - 23) - Per AHA Guidance, extract must make up more than 50% of all fermentables. Adjunct grains for color and flavor can be steeped, but NO MASHING IS ALLOWED. *Note:* The winner of this competition will represent BURP at the May AHA Club Only competition for Extract Beers. More background on brewing extract beers can be found at: http://www.brewyourownbrew.com/beer_brewing.htm (Home brewing beer at home can be as easy as boiling water!); <http://www.homebrewtalk.com/forumdisplay.php?f=37> (Forum discussion of extract brewing); http://www.brewitup.com/brewing_methods@brew_it_up!.htm (Different brewing methods, including extract brewing).

May: Chili-friendly Beers (Winner chosen by public balloting at the Chili Cook-off) SOFB - All categories

June: *Category #2 - Pilsener (A. German, B. Bohemian, C. Classic American)

July: *Category #15 - German Wheat & Rye Beer (All sub-categories)

August: Style Competition (Style TBD) at MASHOUT. Also, AHA Club Only Competition - Entry due by 8/12/06: Categories #24, 25, 26 - Mead. *Note:* The top Mead from SOFB will represent the Club.

September: *German Beers (All Categories) - BURP Annual "War Between the States" Competition (Winners determined by onsite judging).

October: *25th Anniversary BURP Memorial Dark Beer Competition: Categories with SRM = +20.

Competition rules require pairing 1 or more new brewers with an experienced brewer. Beers will be judged to style.

November: *BURP 10th Real Ale Competition. Also, AHA Club Only Competition - Category #6 - Cream Ale, Blonde, Kolsch, American Wheat, & Rye. *Note:* The top Category #6 brewer from SOFB will represent the Club.

December: Christmas Beers and Winter Warmers (Winner chosen by public balloting at Dec. meeting.)

Calling All Judges!

The purpose of BURP monthly competitions is to further the art and science of homebrewing by providing thoughtful feedback to club brewers and by developing a cadre of well-qualified, educated judges.

Are you an experienced BJCP Judge, with years of learning to share with your Club mates, or a less-experienced BURP member, curious to know more about what this judging stuff is all about? We need you to volunteer to judge for our monthly Club competitions. It's a great way to hone your skills and to give our brewers the thoughtful feedback they deserve to help them to continuously improve their beers. BURP can be rightfully proud that we have nearly 60 BJCP-registered judges in the Club. However, when I look at the list, weighted with 10-year or more Club veterans, I can't help but think that we need to encourage our newer members to get more involved with judging. Our silver anniversary year is an ideal opportunity to draw fresh blood and perspectives into the pool. **Tom Cannon and Wendy Aaronson**, Ministers of Enlightenment, are working on a BJCP Preparation Class. What Bud and I can offer is hands-on judging practice for both experienced folks and novices who might be considering taking the exam. Club competitions are generally judged on-site during the monthly meetings. While this provides immediate feedback to the brewers, people sometimes are reluctant to judge because it detracts from opportunities to socialize. Ideally, we should have teams of three judges (2 experienced & 1 apprentice) for each entry, i.e. for 12 entries, we'd need 6 judges for two, 6-beer flights. This

year, we are offering extra incentives to show our appreciation to those who judge or steward for these competitions:

- All monthly competition judges/stewards will receive 2 free tickets for the meeting raffle.
- Each time a person judges or stewards for a BURP monthly competition, her/his name will be entered in a special appreciation drawing to be held at the November meeting. (Does not include SoFB.)
- Members who judge the most BURP competitions during the year, including SoFB, will receive special recognition at the December meeting.

Bud and I will send a special mailing to the BURPList and to our BJCP judge corps to solicit volunteers to judge for future monthly competitions. In the meantime, please contact us if you have questions or would like to volunteer. Thanks for your support!

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RYDler

Q. Beer or soda, which is larger?

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That's Educational!

By Tom Cannon, Co-Minister of Enlightenment

I doubt that there is a single BURP member that doesn't consider himself/herself, at least, a knowledgeable beer geek. We tend to seek out the different and the new to increase our knowledge of beer and beer styles, either traditional or emerging. We are fortunate to live in an area where we can

get a large variety of beers and styles, maybe not as many as in New York or Chicago or perhaps even Philadelphia or Baltimore, but enough to keep us interested and to quench our undying thirst. That said, there will always be beer styles that we either can't get, or can't get good examples of. It is understood that some beer styles, particularly the lighter ones, simply don't travel well. That's the reason why a lot of us became homebrewers, to brew styles that we couldn't get. Now, a lot has changed over the years in terms of styles that are available to us, either because they are imported, or one of our local brewers makes a good example. There are still a few styles, however, that are not usually well made, or the examples we get here are non-existent or in poor condition. This year, your intrepid Education Ministers are going to try to address a couple of styles that are not well understood by members who don't have the means to travel to the source to seek out good examples. The purpose is to make some of our BJCP members more familiar and better judges of these styles, but also to educate the other beer geeks in the club as well.

The first style that we are going to address at the February BURP meeting is Duesseldorf Altbier. On the surface, this would seem to be a fairly easy style to brew anywhere, and has been brewed by a number of local brewpubs as well as regional and national breweries. Those of us who have made the trek to Duesseldorf understand that this is a subtle style that is quite difficult for anyone to brew outside of the four local brewpubs (Im Fuchschen, Zum Ueirge, Zum Schluessel, and Schumacher). Many (most?) of the available commercial examples are not representative of the beers that are made in Duesseldorf.

What we are going to do at the February meeting is to discuss the style and what should be expected in a good example, and then sample, at least, four beers. The first two will consist of one good example and one unknown example, and these two beers will be discussed as to how and why or why not they fit the style guidelines. The second two beers will be evaluated blindly (BJCP judge forms) and compared with judge forms filled out by two Duesseldorf experienced judges as well as discussed. Hopefully, this will give the participants

a better idea of what the style should be, based on good, and possibly poor, commercial examples. Unfortunately, we have limited numbers of each beer we are planning on serving. To that end, we are going to have to limit the number of participants who will be able to try the beers. We would like to limit the actual participants to the first ten BURP BJCP judges who contact Wendy or Tom as well as the first ten non-BJCP BURP members who would like to learn more about Duesseldorf Altbier and also, possibly, about evaluating beer, for a total of 20 people. We would like all participants to be people who have not been to Duesseldorf to drink the beers.

Of course, anyone at the meeting is welcome to listen to the presentation, but understand that we are limited in the amount of beer we have available to taste, and are therefore limiting the actual participation to 20.

We will start the educational session at 1:30 and it should last about an hour. Remember, only the first 20 people to register (10 BJCP, 10 non-BJCP) with Wendy or Tom will be guaranteed beer to sample, and all of those participants will be asked to fill out scoresheets evaluating and scoring two of the beers.

Brew An Extract Beer – There Is No Time Like The Present

By Wendy Aaronson, Co-Minister of Enlightenment

I often hear that people would like to brew or they stop brewing because they don't have any time. This is a lame excuse because one can easily brew an extract beer while making dinner or watching a ball game. Furthermore, you don't have to brew an all-grain beer to make a great beer or even win a competition. The keys to success are ingredients and technique.

Before becoming an all-grain brewer, I brewed at least once each month. In the winter, I often brewed every 3 weeks. Fitting it into a busy lifestyle of work, graduate school, and other personal pursuits was simple. Brewing was a component of my dinner routine. I would bring water to a boil as soon as I came home. While the

water was coming to a boil, I would change from work clothes and sanitize the fermenter. After adding the extract and hops, I would cut up vegetables and meat for a simple stew. When the stew was ready to cook, it was time for the next hop addition. I would eat while the wort chilled. By the time I finished eating and reading the paper, the wort was chilled. After pitching yeast, I cleaned the dinner dishes and brew kettle. Finding the time to sanitize and fill bottles was a little more challenging, but I could usually complete these tasks in a couple of one hour evening sessions.

To prove how simple this is, please join me at the March meeting. We will brew a beer for the April Extract competition and Spirit of Free Beer. Details about the brewing session will be in next month's newsletter.



Hop Notes from the Libeery

By Mel Thompson, Minister of History

The BURP libeery is in the process of being purged of unneeded and dated material and getting the libeery contents on the website accurate. **Cervesa Crowe**, with the assistance of **Pat & Janet**, has completed an inventory of all the libeery materials, and now this data needs to be transferred to the website. It won't be too much longer, and we will soon have an accurate representation of available books and publications. Of course, the first request I received was for a book that no longer exists in the libeery. Thankfully, several BURPers offered their personal copy of the requested book to loan to the requestor.

A project that a BURPer or group of BURPers may wish to pursue is to clip and categorize relevant articles on brewing, ingredients, equipment, etc. from the years of *Zymurgy*, *Brewing Techniques* and *Brew Your Own* magazines that we have in the libeery. They could be either scanned and included on the BURP website or clipped and put in category binders. If no one is interested in taking on this

responsibility, the magazines will be distributed at BURP meetings. It's disturbing to see all this good information just sit in a box in my garage. It needs to be put to use. A libeery needs to be dynamic! One note on scanning – I think AHA, etc. would need to be contacted to see if they object to BURP scanning their articles and putting them on the BURP website. If they are clipped and put in binders and kept in the BURP libeery, I doubt that there would be a copyright violation problem.

Pat Olexa has voiced interest in working on this project. Anyone else? It would be a big project for one person. However, I understand that a BURPer just retired... If there are no takers, the magazines will start to be distributed at the well-attended March meeting.

Now, if you wish to check out a book or periodical from the libeery, click on the libeery button on www.burp.org for a list of publications and email me thompson.mel@att.net or call me at 301-330-3578 before the monthly BURP meeting, and I will bring it to the meeting. It must be returned at the following meeting. If you are not able to attend the following meeting, then it is your responsibility to have it returned by someone who will be in attendance. Capisca?

I will attempt to bring a box or two of relevant materials to each meeting that I am able to attend. Please look them over and feel free to check them out. At the Febrewary meeting, I will have the Classic Beer Style books available. The Spirit of Free Beer is coming up in May, and it is time to start brewing. If you need information about a style of beer you plan to brew, these books are a must. Please make use of the BURP libeery.

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Answer to Feb RYDler

A *Just-drinks* estimates that the total value of global sales of beer in 2004 was US\$125bn. Go figure. The global soft drinks market was estimated to reach a value of around US\$340bn by the end of 2005.

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Trivial Beer-Suits

By Charlie Pavitt

I am writing this essay particularly with those getting a bit up in years in mind. I myself am traversing my 50s, and I recall among those attending my 50th birthday party a few years back a few of you who, having beaten me to this decade, welcomed me into your fraternity with AARP cards in hand. I am pleased to recall an article posted in the hallway at work summarizing research showing that raw brainpower is greatest in the 50s than in any other decade, as life experiences bring better efficiency to thinking, and the physical brain itself has not yet sufficiently rotted to counteract those abilities. But might our favorite beverage provide further sustenance?

Here's one in that regard sure to warm our hearts. An article by Charnicia E. Huggins on-line at *Netscape News* on November 15, off of Reuters, discussed evidence that mild and moderate elderly drinkers may experience less mental decline than teetotalers. Researcher Mary Ganguli of the Western Psychiatric Institute and Clinic in Pittsburgh collected seven years of data for more than a thousand Southwestern Pennsylvania residents 65 years or older, discovering that minimal (1 or fewer drinks a month) and moderate (more than 1 a month; the article did not state the criterion separating moderate from heavy drinking) drinkers exhibited less decline in measures of general mental status, executive functions, and psychomotor speed than did non-drinkers, and minimal drinkers showed less decline in tests of learning and naming than did non-drinkers. Former drinkers were actually worse off than those with no history of drinking, although that might be due to the possibility that they stopped drinking as a consequence of poor health. This, sadly, leads to

another possibility - that people in poor health stop drinking is the reason for all of these findings in the first place, such that alcohol itself has no impact. Further, if only 2 drinks a month makes one a moderate drinker, than what of us?

It turns out that Ganguli is probably more conservative than she needs to be. According to a number of reports posted at the *Beer and Society Information Center* and *All About Beer* websites, we once-a-day people are ahead of the game. In no particular order:

1. Francine Grodstein published results in the *New England Journal of Medicine* back in January 2005 revealing that women in their seventies who reported having one drink per day scored higher in tests of mental capacity than analogous non-drinkers.
2. Analogously, Meir Stampfer, also publishing in the *New England Journal of Medicine* (but back in 2001), determined that moderate drinking of alcohol seemed to preserve the mental abilities of women between the ages of 70 and 79.
3. Guiseppe Zuccala of the Catholic University of the Sacred Heart in Rome discovered that, among people 65 or older, moderate alcohol use was associated with a 40 percent lower risk of mental impairment when compared to non-drinkers.
4. A research team headed by F. De Fillippi noted among people 65 or older that rates of depression was higher among abstainers than drinkers and anxiety attacks more common among teetotalers and moderate drinkers than heavy drinkers (published in *The Archives of Gerontology and Geriatrics*, 1998).
5. Joe Christian of Indiana University, studying male twins over a period of 20 years, reported that, at ages 66 and 76, those claiming one to two drinks a day scored higher on memory, problem solving and reasoning tests than those who drank less than one drink or more than two drinks per day.

One problem I think I see at looking at these studies is that there is some inconsistency in the definition of "moderate drinking," but it appears that a beer a day keeps the mind in good fighting shape. But why? Quoting Gregg Glasser on the *All About Beer* website, "Dr. Zuccala postulated that the reasons for the difference may be alcohol's

beneficial effects on blood pressure and blood flow or perhaps the slowing of arterial disease." Although this does not make the connection to mental function plain, it suggests that a drink a day keeps the brain from wasting away. So, to my friends in the over-the-hill club, keep on brewing.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Feb 1986

February's BURP meeting was held at the home of local beer experts **Bob & Ellie Tupper** in Bethesda. An enthusiastic crowd of about 35 people enjoyed a wide range of excellent beers including several from Bob & Ellie's personal stock. Election of officers for 1986 was the primary order of business. The results were: **Dan McCabe** (President), **Ralph Semler** (VP), **Joel Spencer** (Secretary), **Matt Mueller** (Activities), **Hank Rupprecht** (Liberian/Treasurer), and **Ralph Bucca** (Membership). The outgoing club treasurer reported that final accounting for the 1985 MASH Conference, which originally was believed to be a financial disaster for the club, resulted in a loss of only \$26. Considering the low attendance at the event, this was very good news. Finally, it was reported that progress was being made on the **Dan McCoubrey** memorial plaque and that the finished product would be brought to the March meeting. A date would then be set to place the plaque near Dan's old barstool at *Gallagher's Pub* in DC.

10 Years Ago, Feb 1996

Two events highlighted the month of Feb 1996. The first was the 2nd Spirit of Belgium competition, held on Feb 10 at the *Blue and Gold Brewpub* in Arlington, VA. The 107 entries sent from 20 states were evaluated by 40 judges from 9 states (37 of which were BJCP credentialed). There was no conference associated with this event, but judges met informally on Friday evening at the *Belgique Gourmand* in Occoquan, VA to sample the many Belgian beers in stock as well as the delectable Belgian fare. The competition began early the next morning with beers judged in 9 major categories. *Blue and Gold* owner **Dan Litwin** served lunch and samples of his first in-house brewed beer (an ESB) following the first round. The second round was

completed by mid-afternoon, and Best of Show judging began soon thereafter. The competition winners were: 1st Place, **Paul Edwards** (from Indianapolis, IN) for his pKriek, 2nd Place, **Chuck Hanning** (from Malvern, PA) for his Tripel, and 3rd Place, **Chuck Hanning** for his Dubbel. Honorable Mention went to **Larry Gray** (from Cincinnati, OH) for his Witbier. Following the competition, a five-course banquet was served featuring speaker **Don Feinburg** of *Vanberg and DeWulf*, who provided an entertaining commentary on the food and the Belgian beers (provided by his company) served with each course.

The Feb BURP meeting was held at the Oxon Hill Jaycee Center in Ft Washington, MD on Feb 19. **Dave Pyle** and **Tom Cannon** ably ran the annual stout competition consisting of 16 entries. First round judging took place at the meeting, and 6 beers were sent to a second round later judged offsite. The winners were **Doug and Lynne Kruth**, who took 1st and 3rd place with dry stouts, and **Keith Chamberlin**, who took 2nd place, also with a dry stout. While the competition was being judged, others in attendance enjoyed the leftover entries from the Spirit of Belgium while Fearless Leader **Larry Koch** demonstrated his new RIMS system, the *Koch's Kmasher*.

The Feb *BURP News*, while not as lengthy as several previous editions, still had a plethora of great articles. **Andy Anderson**, in his European Beer Journal, completed his discussion of the brewing of cask-conditioned ale. **Ben Schwalb** wrote about yeast, and the Tasty Travels series continued, this time with **Bruce Feist** reporting on his visit to the *Brewhouse Restaurant* in Norwalk, CT and **Jim Dorsch** describing his visit to the (relatively short-lived) *Dock Street Brewpub* in downtown DC.



BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Beginning Balance		\$20,236
Income:	Old Dominion Dinner	\$1,414
Expenses:	Old Dominion Dinner	(\$2,474)
	Miscellaneous	(\$182)
Ending Balance		\$18,994



Membership Update Feb 2006

By Jim & Linda Rorick, Ministers of Propaganda

This month we welcome new members **Brian & Cathy Dueweke** from Richmond, VA, and welcome back to **Roger Allers** from Alexandria, VA.

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: 261
 FAMILY: 74 (x2) 148
 INDIVIDUAL: 91
 HONORARY: 22



Editor's Corner

By Bill Ridgely, AKA Johnny Inkslinger
Minister of Truth

Those of you who couldn't attend the dinner last month honoring **Jerry Bailey** of the *Old Dominion Brewing Co* with BURP's first "Brewer Appreciation Award" missed something special. It was an all-around great event, and I'd like to especially thank **Bud Hensgen** for his hard work in putting it together. While I don't have a report specifically for this newsletter, BURPer **Greg Kitsock** wrote a nice article for the Food section of the *Washington Post* that was published on Feb 8. The link to the article is very long, but for those of you reading this newsletter digitally, you can access Greg's article by clicking [here](#).

We are now in prime time lager brewing season, and Wendy and I are working hard to brew several while the weather is still cold. We'll have a German Pils in the fermenters this week. After that, we'll be trying our hand at smoked lagers once again. It was our privilege to spend a day smoking malt at the home of **Bob & Betsy Kepler** awhile back. The Keplers have a great setup for smoking large quantities of grain. Wendy and I, along with **Bill Newman**, spent a wonderful day at their place smoking several types of grain as well as several varieties of cheese and some delectable ribs. My mouth waters at the memories!

Don't forget all of the upcoming competitions. Fearless Leader **Steve Marler** is making a push to have as many BURPers as possible enter beers in the AHA National Homebrew Competition. Wendy and I generally don't participate in this because making it through the 1st round is a bit of a crap shoot. This year, though, in honor of BURP's Silver Anniversary, we plan to enter at least 3 or 4 beers.

You can get full details on the competition at <http://beertown.org/events/nhc/entry.html>.

I look forward to seeing you all in Ijamsville on the 25th.

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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