



BURP NEWS

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

"Wish I had time for just one more bowl of chili"
Dying Words of Kit Carson, American Frontiersman



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May 2006

15 Harvard Court
Rockville, MD 20850



May Meeting
Chili Cookoff & "Best Beer with Chili"
Competition
Fairfax, VA
Saturday, May 6, 2006
1:00-6:00 PM

May 13 - Spirit of Free Beer XIV!

June Meeting
Pilsner Competition & SOFB Awards
College Park, MD
Saturday, June 17, 2006
1:00-6:00 PM

July Meeting
German Wheat & Rye Beer Competition
Nokesville, VA
Saturday, July 22, 2006
1:00-6:00 PM

Marler Mash

By Steve Marler, Fearless Leader

Smells Like BURP Spirit

Even though it rained all day, you could not only smell but taste BURP Spirit at **Bud & Helen Hensgen's** house during last month's meeting. We had an excellent turn out with more members coming than expected. We all gathered under four or five canopies and enjoyed an excellent Dr. Beer put on by **Wendy and Tom**, and the usual high quality home brew and goodies. While the sun did not shine, the Spirit of BURP shined brightly.

It is hard to put a finger on BURP Spirit or to categorize it. However, we know it when we see it. For example, BURP members entered over 150 beers into the AHA National Competition (for which I am very grateful) in an attempt to win Club of the Year. That is BURP Spirit. The Spirit of BURP has grown and changed over the years and is derived from the blood, sweat, and tears of its members. This being BURP's 25th year, I think it is fitting to recognize the Spirit that lives on.

Artzisan Spirit

This refers to those members who build something new from scratch to benefit the club. **Tim Artz** embodies that BURP Spirit. Tim started our Spirit of Free Beer, which is one of our annual events that defines BURP. He also started BURP's Spirit of Belgium series. I think that every home brewing member owes it to the club to submit at least one entry into this year's Spirit of Free Beer not only to

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make this a great event during our silver jubilee but to pay respect to the Artzisanal Spirit of BURP.

Incorporative Spirit

This spirit comes from those who take the time and effort to incorporate ideas, processes, and events that others have developed into the BURP culture. **Rick Garvin** and **Tom Cannon** exemplify these spirits. Rick started the process of bringing the BJCP into BURP. Now BURP has one of the largest contingents of judges of any home brew club. In addition, Tom brought the culture and ideals of real ale to the club by starting our real ale competition and festival. You can help this spirit grow by participating in this year's BJCP course and enter this year's real ale festival. You could also take some of the ideas you have seen at other clubs and try them with our club.

Traditional Spirit

Many members believe that **Bill and Wendy** are the heart and soul of the club. While that may be true, they along with **Ralph Bucca** and **Chuck Popenoe** embody the traditional spirit of BURP. They help us remember why this club was started in the first place, home brewing. They keep traditional events like Mash Out and the Chili Cook Off going either by direct or indirect coordination, and they always participate. You can be a part of the spirit of tradition by helping coordinate Mash Out and cooking a chili for the chili cook off on May 5th.

These are just a few of the events and people who have helped make the Spirit of BURP grow. You can be a big part of it too. Get into the Spirit of BURP - become more involved in your club.



Brothers & Sisters in Beer

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

March Competition Results

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.

Congratulations to the winners of the 2006 **Dan McCoubrey Memorial Stout Competition** held on Saturday, March 18! We had 24 entries (13A Dry Stout - 7 entries; 13B Sweet Stout - 4 entries; 13C Oatmeal - 5 entries; 13D Foreign Extra - 5 entries; 3E American - 0 entries; 13F Imperial - 3 entries).

Winners were:

1st Place -- **Mel Thompson & Ty Ming** for a Foreign Extra Stout named "I'm Glad I'm Not Ed"
2nd Place -- **Wendy Schmidt** for an Imperial Stout
3rd Place -- **Keith Chamberlin & Sharon O'Rourke** for a Foreign Extra Stout named "Sharon's Stout"

Thanks, also, to **Janine Dade**, who stewarded the event, and our super judges: **Wendy Aaronson, Andy Anderson, Jim Busch, Tom Cannon, Joe Gherlone, Christian Layke, Mike McGuire, Bruce Ng, Jeanie Osburn, and Wendell Ose.**

April Competition Results

There were 15 entries of 13 different beer styles in the April extract beer competition. The judges remarked on the overall high quality of the entries. All entries received scores of 31 or higher. The competition winners were:

1st Place -- **David Todd** for his Hop Dog IPA
2nd place -- **Stein & Kai Langlie** for their Yummy Brown Ale
3rd Place -- The Cream Ale brewed at the March BURP meeting. Thanks to **Wendy Aaronson & Tom Cannon** for mentoring this. See article elsewhere in the newsletter for details and participants.

This competition was scheduled in order to allow the winner to forward his/her beer to the AHA extract beer competition in May. David, congratulations! Please check the AHA calendar and regulations and send your beer in. We hope you bring home another AHA medal for BURP!!

We had a great mix of experienced and novice judges. Special thanks to all who made this off-site judging, held at the home of **Bud & Helen Hensgen**, an educational and colorful event: Steward: **John Gardiner**; Judges: **A.J. DeLange**,

John Dittmann, Mark Hogenmiller, Billy Lancaster, Mike Neith, Herb Rose and Melanie Wilson.

May Competition – “Chili-Friendly Beers”

Beers that go with chili team-brew. Help put the fire out by serving the ultimate beer to compliment chili concocted by illustrious BURP chefs. Winners will be picked by popular ballot. Any beer style is acceptable. Kegs are preferred, but beers in other containers will not be turned away. This is a non-BOTY competition.

Competition Calendar

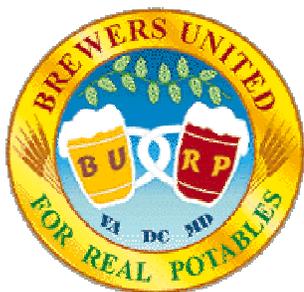
- June -- Category #2, Pilsners
- July -- Category #15, German Wheat & Rye Beers
- August -- Category #6, Light Hybrid Beers
- September -- German Beers
- October -- Dark Beers (SRM > 20)
- November -- Real Ales
- December -- Christmas Beers & Winter Warmers

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RYDler

Q. BURP overnites if NO "Designated Driver?"

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14th Annual Spirit of Free Beer

By Mark Hogenmiller, SOFB Publicity Minister

This is turning out to be another Excellent BURP year (#25) and another OUTSTANDING Sprit of Free Beer (SOFB #14) thanks to the hard work of all the SOFB Staff led by Team Manager **Jamie Langlie**. The competition will be held on Saturday, May 13, 2006 at the Old Dominion Brewing Company in Ashburn, VA. Entries will be accepted beginning April 22 through the BURP Meeting on May 6th. For another year, we will be a qualifying event for the prestigious Masters

Championship of Amateur Brewing (MCAB). All BJCP recognized styles, including meads and ciders, will be eligible for entry. See the BJCP website (www.bjcp.org) for the full list of style descriptions. First entry is \$6.00, and subsequent entries are \$5.00 each. We have a terrific team working on SOFB 2006.

Ty Ming is leading off playing Registrar, with **Tom Cannon**, batting second and taking the field as Judge Coordinator, followed in the third position with Steward Coordinator **Christine Johnbrier**. **Trish Koch** bats cleanup and is already working hard to bring in sponsors and prizes for this year's SOFB, and so far the response has been great! BURP seeks out sponsors whose products are available in our area (especially with brewers) -- so be sure to support these great companies who support the Spirit of Free Beer. Complete information on SOFB-XIV can be found on the BURP website at: <http://www.burp.org/events/sofb/2006/default.asp?yr=2006>.

Here are some helpful reminders:

- * Go online and register your beers now! The sooner Ty can get the entries logged, the smoother it is for him.
- * Drop-off the entries at Jay's/Flying Barrel/LHBS/Maryland Homebrew by Friday May 5th OR bring to the meeting on May 6th
- * Have entries pre-registered and have money (Preferably Check) made out prior to dropping entries off.
- * JUDGES/STEWARDS: If you know that you will be available on May 13, 2006, DO NOT KEEP IT A SECRET! Go and sign up on the SOFB website. Judges may also send an e-mail to **Tom Cannon** at sofb_judges@burp.org. Stewards may send an e-mail to **Christine Johnbrier** at sofb_stewards@burp.org.
- * Support the Home Team: Enter Early, Drop-off Timely, Pay Promptly, and Volunteer to Help Out on Game Day!

Mash Tun Class

By Steve Marler, Fearless Leader

Jim Rorick has agreed to host a mash tun making class. A date and place have not been determined yet and will depend on the number of people interested in the class. The mash tun will be constructed out of

a standard igloo type cooler with a slotted pipe false bottom. Jim will instruct participants in what type of cooler they should purchase and bring to the class. A fee will be charged to cover the cost of the PVC pipe and fitting that will be provided during the class.

If you are interested in taking this class, please send me an email to marler@burp.org by May 12 to express your interest.



Get Ready for the 21st Annual BURP Chili Cookoff!

Fire up the cook stoves! Tweak those recipes! The 2006 quest for BURP's best chili is upon us.

The 21st annual chili cook-off will be held May 6 at the home of **Christina and Dan Allers** in Fairfax. If you like chili, this is the place for you. In the past we have had hot, sweet, weird and even vegetarian chili. **Jim and Fred Parker** of Hard Times Café are once again sponsoring the cook-off. This will be their 20th year supporting the chili cook-off.

Andy Anderson & Kathy Koch's "Barkin' Spider Chili" was the top winner last year. Those looking to dethrone last year's winners have a considerable task ahead. Hopefully, Andy and Kathy will be back to defend.

Prizes will be awarded to the top three chilis plus a special prize for the hottest chili. Winning recipes will appear in an upcoming BURP News.

The meeting will start at 1:00 PM, with tasting and judging from 2:00 – 4:00 PM. Chili cooks may arrive as early as 9:30 AM to set up their tables. Light off time is 10:00 AM.

Here are the rules. These will be strictly enforced by Chili Commissioners **Mike & Winnie Neith**:

* Chili must be prepared on site. All ingredients must be combined and cooked at the meeting, although materials may be cut and prepared beforehand.

* The recipe must include at least one bottle of beer - Homebrew is best.

* Sabotage of other contestants' chili will not be permitted.

* Chili recipes must be provided to BURP on request.

Participants should bring their own stove and table to cook and serve chili. If you do not have this, please make arrangements to share with someone. A portable awning is also useful for protection from the elements. Bribing of judges is frowned upon, but the Commissioner appreciates attempts to influence him. Use of road kill and other "exotic" meats is encouraged.

NOTE – A container will be provided to discard used cooking oil and fat. Please do not toss these on the ground. Soil laden with fat is not the best diet for the household canine population.



(The Extract Brew Crew. L-R: Michelle & Ron Hitchcock, Wendy Aaronson, Bill Ridgely, Steven Wong, Tom Cannon)

(Photo by Rick Garvin)

BURP Brews Prize Winning Extract Beer

By Wendy Aaronson, Co-Minister of Enlightenment

To prepare for BURP's extract beer competition at the April meeting, an extract beer was brewed at the March meeting held at the home of **Rick Garvin & Christine Johnbrier**. Participants included BURP's Ministers of Enlightenment (**Wendy Aaronson & Tom Cannon**), **Bill Ridgely**, **Steven Wong**, and **Ron & Michelle Hitchcock**.

Ingredients for the brew were kindly donated by **Bob Frank** of [The Flying Barrel](http://www.flyingbarrel.com) homebrew supply shop in Frederick, MD (www.flyingbarrel.com). The original intention was to brew an American Pale Ale, but the yeast provided with the brewing kit (Wyeast German Ale) was designed for cool fermentation temperatures, so the recipe was adjusted accordingly. The resulting beer was determined to be closest to a Cream Ale in style and was entered as such in April's extract competition, where it took a 3rd place prize. Congratulations to all participants for demonstrating that a simple extract beer can produce award-winning results. Here is the recipe for the beer:

BURP Cream Ale (5 gallons)

6 lbs Light Bulk Malt Extract (syrup)
 ½ lb Light Crystal Malt (crushed)
 ½ lb Carapils malt (crushed)
 1 oz Whole Perle hops (8.0% alpha) – 45 min boil
 ¾ oz Whole Perle hops (8.0% alpha) – 30 min boil
 1 oz Whole Mt Hood hops (3.8% alpha) – 15 min boil
 Wyeast 1007 German Ale Yeast

OG – 1.045
 FG – 1.010

1. Heat 3 gallons of filtered water in brewpot. When temperature reaches 150 degrees F, remove 1 gallon to another pot and add crystal malt and carapils malt in grain bags. Let grains steep for 10 minutes. While the grains are steeping, continue heating the remaining 2 gallons of water.

2. Remove steeped grains from second pot and add liquid back into original pot. Add malt extract and bring pot to a boil, being careful to avoid boilover by reducing the heat as boil temperature is reached.

3. Boil wort for 5 minutes to achieve a hot break, then add hop bag containing 1 oz of Perle hops. Fifteen minutes later, add second hop bag containing ¾ oz of Perle hops. Fifteen minutes from end of boil, add 3rd hop bag containing 1 oz of Mt Hood hops. Total boil time – 50 minutes.

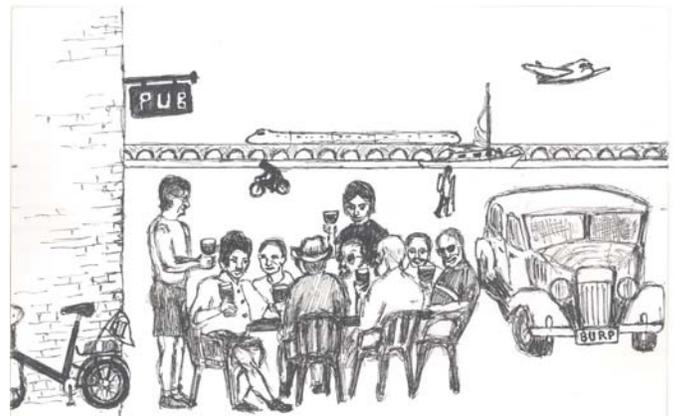
4. Chill the wort by preparing an ice bath in the sink. Add 1-2 lbs of ice to cold water in the sink and fill the sink high enough to reach the liquid level of the brewpot. Remove the hop bags from the brewpot and then place the brewpot in the sink, chilling the wort as rapidly as possible.

5. While the wort is chilling, add 2 gallons of cold filtered water to glass carboy using sanitized funnel. Once wort has chilled, add to the carboy and swirl thoroughly. Pour some of the mix into a hydrometer column to take a gravity reading. Add a small amount of additional filtered water if gravity is too high.

6. Pitch yeast directly into carboy and swirl again thoroughly to mix and oxygenate.

7. Ferment 6 days at 55 degrees F. Rack to secondary and ferment 6 more days at 55 degrees F. Move carboy to lagering fridge and cold condition at 33 degrees F for 6 days before packaging (Lager even longer if time permits).

8. For convenience, this beer was kegged and force carbonated with 30 PSI of CO2 for 2 minutes. Alternatively, you may add ¾ cup of dextrose to the beer and bottle.



Recent Wanderings

By Craig Somers, Cyclemeister

Mar 25 BURP's Early Spring Ramble

March went out like the lioness, **Wendy Aaronson**, who led the pack to Purcellville on the chilly 25th. Only eight brave souls with hearty thirsts dared follow. Warm sustenance of Tuscan soup with Peg Leg Stout and Prima Pils did gratify those BURPers at Magnolia's Mill. Then dash they did to Thoroughbred's to get a brewery tour, and sample every beer Kev brewed as the sun dipped lower. They dined that eve in the burg named Lees at the famous Tusksies on lamb, fish, cheese and butterscotch bread pudding. All washed down with beers blond and brown till to Days Inn they wobbled for nightcaps of suds poured from long neck brown bottles. Late next morn, off they tore to the brewery Old Dominion to finish their race with ale and cake in honor of the new season.



*(BURP's Intrepid Baltimore Cyclists. L-R: Bill Ridgely, Wendy Aaronson, Jeanie Osburn (partly hidden), Ralph Bucca (aka Mr Tangerine Man), Craig Somers)
(Photo by Barb Williams)*

Apr 22 & 23 Tour de Baltimore

Visits to Clipper City, Brewer's Art and Du Claw attracted seventeen BURP'ers to Baltimore via auto, bicycle and train. Merely four upheld tradition and pedaled wearing colorful garb into the rain to earn their beers. Clipper City plans to add a smoked porter as one of two new beers to their 7%+ abv Heavy Seas line by 2007. One of BURP's Co-Ministers of Enlightenment informed **Hugh Sisson** of the method that **Bob Kepler** recently used to smoke malt. Hugh envisions trying out smoking the porter malt at his brewery. Oxford Hefeweizen is new on the taps at the Clipper City Brewery. As many as 150 visitors have appeared for recent tours, so Hugh expects to expand to having tours twice a month. The 5-7pm happy hour price of \$2.50 per glass for Belgian style beers makes Brewer's Art an obvious starting point for a night on the town. The appetizers shared here such as grilled calamari, wild mushroom sausage patties and rosemary garlic fries are exceptional creations by a chef who changes the list of appetizers every few months. A Green Peppercorn Tripel that contrasts rich malt with a finish of pepper and a sour cherry ale are specialty beers now available at Brewer's Art. Du Claw at Fells Point is currently serving a Chocolate Raspberry Stout and an Imperial Pils in addition to other house brews. Some made it around to Max's and other pubs in Fells Point before ending their Baltimore pub crawl.

Upcoming 2006 Trips

Apr 28 - 30 St. Michael's Food & Wine Fest
May 21 - Olney Ale House
Jun 18 - Jul 7 - Baltic Tour
July - Southeast PA Tour

August - Bike to MASHOUT
Aug 28 - Sep 10 - Czech Tour
Sep 15 - Sep 30 - Holland & Belgium

Full details on these trips can be found in the Mar-Apr 2006 edition of BURP News. Questions should be directed to **Craig Somers** (301-423-0380 or e-mail craigsbike@hotmail.com).



Hop Notes from the Libeery

By Mel Thompson, Minister of History

The Libeery is up and running. March was a very successful month with 7 BURP'ers checking out books. A selection will be brought to each meeting, except those rare instances when I am unable to attend. Some points to remember:

Books may be kept until the next meeting. If you wish to extend, then you need to contact the Libeirian (me).

If you wish to request a particular book, contact me before the meeting and it will be provided (thompson.mel@att.net or 301-330-3578).

There are also years of Zymurgy, Brew Your Own and Brewing Techniques magazines. If you want to peruse a particular issue or maybe a year's worth, let me know.

Patrick Olexa is in the process of scanning a box of old Zymurgy magazines. The plan is to categorize articles and put them on a disk and get rid of the numerous boxes of dated magazines. Thanks Patrick. **John Syms** has also volunteered in this endeavor.

An updated list is not yet on the web page due to my ineptitude with the technological functions required to access and add and delete the libeery page. But, it will happen in the not too distant future. In the meantime, use the existing list on the web page and email me to verify that the book you wish to check out is actually available.

For those of you who are planning on taking the BJCP classes from Tom and Wendy, most of the reading material you need is available in the BURP Libeery, and the Libeery is FREE! Almost as good as FREE BEER! See you at the meeting on May 6th with a box of books and a jug of homebrew.

Double Decker Meeting Report: St. Patties Celebration & Gimme Shelter (No Singing in the Rain)

By Ivana Stout

On March 18th, a Saturday with bright blue skies and radiant sunshine, the wind roared like a lion to usher in the onset of spring. It was at Chez **Garvin and Johnbrier** where the Stout categories for BURP's homebrew competition series were judged, with an impressive 24 entries. Also of note was the extract beer brewed as an educational event prior to the start of the meeting. As promised, the batch was brewed with yeast pitched into the primary fermenter by the time everyone gathered to start feasting on the food provided by the nearly 80 BURPers in attendance. Not only was the wind roaring, but so were the appetites of the omnivorous members. In my 5 years of being in the club, it's hard to remember the last time the food table was cleared of dishes with multiple turnover (3 times at least).

Among the culinary delights were corned beef and cabbage, an array of various jerked chicken recipes, and 2 versions of the **Dan McCoubrey** Memorial Irish Stew. In addition to providing the wonderful hospitality for the meeting, Rick and Christine provided a spicy version of this March meeting staple. Also served was a more traditional rendition of the stew utilizing 2003 Dogfish Head Worldwide Stout (made by a stout lover). Rounding out the 2 day celebration of St. Patrick's Day was the announcement of the winners of the Stout competition by **Jamie Langlie** and the raffle conducted by **Larry & Trish Koch**. Many thanks to Rick, Christine, Jamie, Larry & Trish, and while the author didn't win any beer, at least she(?) won a tray to put it on!

Mother Nature put the April BURP meeting at **Bud & Helen Hensgen's** behind the 8-ball on a day marred by April showers. It rained and rained, but that eventually changed. Yep, it got colder. But the beer kept us warm. Several kegs plus lots of bottles. Close

to 40 BURPers defiantly huddled under 5 picnic tents and enjoyed food, camaraderie, and some notable events. Starting prior to the meeting, **Wendy Aaronson and Tom Cannon** conducted an educational session on beer flavors, aromas, and contamination issues. Labeled Doctored Beers, the purpose of the session was to give members more insight in determining flavor and aroma characteristics of brews. Not only did this provide explanation as to the cause of undesirable traits, it also served as an exercise for people to become more familiar with expectations when taking the BJCP exam. The session ended with a blind tasting of various examples - BURP's rendition of the cult classic Doctor Who! Thanks Tom and Wendy, and **Steve Marler** for providing the bug brew (Cicada). Only 15 years until the next batch. I can hardly wait.

Speaking of Fearless Leader Steve, he brought some Foggy Bottom Ale to the meeting to commemorate the passing of the Old Heurich Brewing Co. Samples of the ale were distributed, and a toast was made to **Gary Heurich** in honor of his heroic but ultimately unsuccessful effort to bring the hometown beer back to the DC area.

Of note was the drop off for the Extract Beer competition, which was to be conducted offline at Bud and Helen's on April 10th. **Bruce Ng** collected 15 entries, one of which was a Dapplebock brewed by **John Esparolini** which he graciously provided for the group to enjoy. Delicious! Kudos to Bud and Helen for all of the hospitality towards BURP over the Passover weekend, and to Bruce for rounding up those entries. And some trivia to note - **Tom & Barbara Williams** brought a bottle of Ska Brewing's True Blonde Dubbel to the meeting. This brewery from Durango, CO recently started sealing the capped bottles in plastic versus wax (as was the case in Fall 2005). Words to the wise - don't expect to be able to open one of these plastic sealed bottles with just a church key. It was a 10-minute ordeal involving several members just to get it open. That Blonde just didn't want to give it up! Thankfully, **Trish and Larry** did give it up for the raffle, with the author winning the grand prize of the Franziskaner illuminated promotional beer sign. In the future, when this pen is searching for a great idea, she'll(?) be able to just turn on the light (and go get a beer).

Our own **Martin Morse Wooster** had an article published in the Wall Street Journal (WSJ). **John Gardiner** spotted it and brought a copy to the meeting. He was ragging poor Martin unmercifully.

John could not believe he would write for the WSJ when he could be writing for BURP News. Martin admitted he took a pay cut with the WSJ, but they called and begged him to help them out. Turns out Martin has written a dozen or so articles for the WSJ. See the great writers we have in BURP? But fear not, fellow BURPer's. **Johnny Inkslinger** has promised to let you personally do the next meeting report for BURP News. See him at any meeting.

(Ed Note: Al Koholik and Philip DeBeers both contributed to this report)

Adventures in El Salvador

By Ralph Bucca

Finally got an assignment in a country where I actually wanted to stay a little longer and go exploring. My job this time was to teach a woman's cooperative group called *Zarahemla* located in Sonsonate, a small city about 60 miles from the capital, how to make fruit leather using their local tropical fruits such as mangos (which are everywhere), pineapple, banana, passion fruit, etc. For two weeks, I worked with this group. My assistant Estrella Chavez drove me around, translated for me, and accompanied me on most meals. She is an employee of *Winrock*, the host organization. Using my experience in Nigeria last year, I designed and had built (with a local carpenter) solar drying trays. We then experimented with various combinations of fruits and vegetables to make marketable, eatable leather products.

Since I'm always beer hunting, I had to sample the local brews. El Salvador has four beers from one brewery, Industrias La Constanda S.A., located in San Salvador. Their main brew is Pilsener at 4.7 %, your basic mainstream beer in a long neck brown bottle (Bud). A step up is Suprema, in a fancy foil topped green bottle, a little stronger at 5.3% (Michelob). Their light beer called Golden Light (4.1%) is in a standard green bottle (Bud Lite), and finally Regia Extra (4.5%) is in a can (Busch). They all tasted similar, with the Suprema having a less grainy taste. All are made with malt, hops, yeast, adjuncts and water. However, in a tropical climate, they were cheap and refreshing. Also available was Bahia from Brazil and Corona from Mexico, no big deal. Of course, I gotta have my wine. Every few days, I stocked up at the local food store. The wine came in two varieties, red and white, mostly from Chile. The taste was okay, and the price was right - \$2.50 for

the .5 liter and \$4.00 for the liter. They have practical packaging for wine, .5 and 1-liter milk style cartons. No corkscrew required, just my trusty pocketknife to slice off the end to form a pouring spout - no class, just wine. Too bad they don't sell wine like this in the U.S. These cartons fit well in my pack and never leaked, and I didn't worry about breaking a bottle. I spent a few evenings with my assistant, Estrella, drinking wine or beer, and I taught her how to play crazy eights, passing the time.

For my week off, I wanted to get a sampling of El Salvador's attractions. I chose El Imposible National park located in the mountains, Lake Coatepeque, located in a volcanic crater, and to end the trip, a few days at the beach at Costa del Sol, located on the Pacific coast. My one regret was that I was not able to climb a volcano. They were off limits, due to recent activity in October.



Trivial Beer-Suits

By Charlie Pavitt

This month's beer-suits was a product of the February GABS meeting and, in specific, a bit of Belgian-style-ale-fueled insanity those in attendance participated in during which we envisioned a multinational corporation supplying, among other things, beer spas. I will spare you the rest of the gory details, except that it inspired us to hit Google and see if anyone had beaten us to the punch. No such luck, but we did discover, tucked away in Austria, the Starkenber Beer Myth resort, in which guests can frolic in any of seven 13-foot swimming pools each filled with 42,000 pints of beer. Supposedly, some of the swimmers swallow as they wade, although management would prefer that they take advantage of the bars on premise as an alternative (check out [this website](#) for a photo). It was not at all clear what brand or even category of beer was used as bathwater. Perhaps BURP ought to conduct a member survey concerning what type of

beer would be best to bathe in. Then again, perhaps not.

The discovery of this resort led me to wonder whether beer serves any other cosmetic functions. For quite some time, I have been aware that beer makes a good hair rinse, and instructions for doing just that can be found at the [Chagrin Valley Soap & Craft](#) website ("choose a beer that does not have a strong odor") along with suggestions for combining beer with cider vinegar or jojoba oil for, I suppose, a more effective treatment. Another site with recipes for beer shampoo and beer conditioner is [The Beer Store](#) (here it notes that film star Catherine Zeta-Jones is a regular beer rinser).

Interested in a smoother face? According to a page at [realbeer.com](#) dated September 8, 2003, Sho Shindo, chief scientist at the Akita Research Institute of Food and Brewing somewhere in Japan, developed a beer rich in polyphenol, "the health-promoting ingredient found in red wine," and "said to repress activities of an enzyme that causes wrinkles and slack skin." The beer was reportedly released under three unnamed labels in July of that year. But one was supposed to drink that beer; whereas, I am more interested in direct applications. In that vein, one can spice up a vacation to Cabo San Lucas in Mexico with a visit to The Spa at Esperanza, where, either before or after a 90-minute "desert clay face purification" accompanied by scalp and foot massages, a "papaya plus enzyme peel" of similar length, and an hour-long "avocado butter" manicure or pedicure, the well-heeled can experience a 75-minute "Corona beer face lift" that "refines the pores while tightening and lifting the skin," supplying "highly active and regenerative properties that gently exfoliate, firm and tone your skin" and "leaving you with a gentle glow" (A full description of services can be found in the spa's 12-page [brochure](#)). In contrast with its counterpart in Austria, at least we know the brand. I couldn't find rates on the website, which implies that if you need to ask, you can't afford it.

Turning to skin care, I learned that Cleopatra and other fashionable women of her time supposedly bathed in beer for that very reason. Back at [realbeer.com](#), a November 26, 2002 dispatch noted that German monastic brewery Klosterbrauerei was promoting its "dark brown beer" as a bath supplement. The brewery recommended adding three liters of beer per bath. One wonders how the Vatican feels about such blatant promotion, although I suppose they've had more important things to worry about over the past few years.

There are other good uses for beer, such as killing slugs. That will need to wait for another month's beer-suits.

Great Taste of the Midwest

By Woody Lee

The 20th annual Great Taste of the Midwest will be held in Madison, WI on Saturday, August 12. Once again, over 100 brewers will be on hand to offer samples of more than 400 beers from 1-6 pm, all for just the price of a \$30 admission ticket! For several years, a large contingent of BURPers has made the trek to Madison, and a fine time was always had by all.

This year, however, there's a wrinkle that prevented us from arranging for a large block of rooms for the group. Every so often, an international drum and bugle corps competition takes over virtually all of southern Wisconsin at the same time as the GTMW, and lodging becomes very, very scarce.

However, in the event that some of you might be able to make your own arrangements to stay with friends or family, I've contacted the event organizers to see if we could still get some tickets through group sales, and they agreed. So ... available on a first-come, first-served basis, I will have a total of 8 tickets for anybody who wants them. Please contact me by e-mail at dnwlee@comcast.net, or by phone at 703-354-9875 if you're interested.

Also, if you want to try your luck at lining up a hotel room, I was given an insider's tip. Go to www.dci.org, where you'll find a link to Madison hotel reservations. And, no, you won't have to say which drum and bugle corps you're affiliated with. Cheers.

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Answer to May RYDler

A. Might have to if one is to respect the old "eight hours from bottle to throttle" rule.

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, May 1986

BURP's 2nd Annual Chili Cookoff was held on May 10, 1986 at the Walter Reed Annex in Silver Spring, MD. Stove lighting took place at 11:30 AM, and judging by a "select panel of eminent, brave, and honest judges" took place at 4:30 PM. While prizes were awarded in several categories, the subsequent BURP News article on the event reported only that the overall winner was **Alan Cameron**.

Later in May, a bus trip was scheduled to visit the Manhattan Brewery and the New Amsterdam Brewery in New York City. Unfortunately, there was no subsequent report in the BURP News about the excursion, so full details (including whether the trip actually took place) remain unknown.

10 Years Ago, May 1996

The May BURP meeting was held on the 11th at the home of **John Esparolini** in Vienna, VA. Featured events were the annual Chili Cookoff, a porter competition, and collection of entries for the upcoming Spirit of Free Beer competition. As no meeting report was subsequently published, the results of the Chili Cookoff were not recorded. However, there is a record of the results of the porter competition. **Mike Horkan** took the top prize with **Alison Skeel** in 2nd place and **Bill Newman** in 3rd. There was no mention, however, of the winning porter styles (brown or robust).

Spirit of Free Beer IV was held on Sat, May 18 at the Potomac River Brewing Co in Chantilly, VA. There were 203 entries in the competition from as far away as England. 36 ribbons were awarded in 12 style categories, and the quantity and quality of prizes was the best of all BURP competitions to date. The Best of Show winner was **Robert Stevens** for his Classic Dry Stout. Second place BOS went to **Anthony Gromek** for his American Pale Ale, and third place went to **Andy Anderson** for his Weizenbock (Did I mention an entry from England?). The BOS prize was Brewer for a Day at Virginia Beverage Co, with the winning beer to be served behind the bar.

The May BURP News featured a nice mix of subjects, from "attitude adjustment" (First Lady **Trish Koch's** tips on how to make positive comments on bad

homebrew) to technical subjects (**Ben Schwalb's** article on secondary fermentation and **Bill Ridgely's** suggestions for using sorghum as an adjunct) to more great beer travel articles (**Abner Oakes** on Beer in China and the continuation of **Andy Anderson's** European Beer Journal on the trials and tribulations of homebrewing in the U.K.).



BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance – 5 March 2006	\$19,372
Income	+ \$1,442
Expenses	- \$958
Current Balance – 23 April 2006	\$19,856

BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed description of the item, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project.

Spreadsheets and other financial data are available on the BURP website to registered users at <http://burp.burp.org/Default.aspx?tabid=438>.

Membership Update

By Jim & Linda Rorick, Ministers of Propaganda

Welcome this month to **Nina Langlie & Veesa Norman** of Washington, DC and **Jack & Sabine Carlson** of College Park, MD.

Please keep your contact information up-to-date ... most importantly, your email address. If you are not receiving an electronic notification each month with

the newsletter link, that means we don't have your current email address! Send your contact information to membership@burp.org, and we'll see that your info is updated.

CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 269
 FAMILY: 78 (x2) 156
 INDIVIDUAL: 91
 HONORARY: 22

BURP Website Continues to Evolve

By Paul & Stein Langlie, Co-Ministers of the Web

There are 33 BURPers registered on the website. To view the membership list, you need to register for an account on the website. Online registration will allow you to keep your contact info current, participate in the website forums, and even create your own blog! Visit <http://burp.org> and click "Register" at the upper-right corner of the screen.



Editor's Corner

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

Many thanks to the great meeting report team of **Ivana, Al, and Philip** for this issue's contribution. Sometimes, 3 chefs come up with a great concoction. I'd love to turn more of you into famous newspaper journalists, so (as mentioned in the article), please let me know if you'd be willing to report on an upcoming meeting.

Thanks also to **Ralph Bucca** for his article on El Salvador. You can read Ralph's equally informative report on his Guyana adventures in the latest issue of [Mid-Atlantic Brewing News](#).

Brewing season is rapidly concluding here in the Aaronridge household. Fortunately, our stocks are in good order, and we have enough beer now to carry us through the warm summer months.

I'll look forward to seeing you all on the 6th.

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
 Aaaaaaaaaaaa, Drink!
 (Al Lowry, 1994)*

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