



BURP NEWS

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

"You foam within our glasses, you lusty golden brew,
Whoever imbibes takes fire from you"
From the Opera, "The Bartered Bride"



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June 2006

15 Harvard Court
Rockville, MD 20850



WHAT'S BREWING

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

National Homebrewers Conference
Orlando, FL
June 22-24, 2006

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

August Meeting
MASHOUT 2006
Popenoe Mountain, MD
Aug 18-20, 2006

Marler Mash

By Steve Marler, Fearless Leader

Let's Hear it for the Rookies.

A recent article in the Sports section of the Washington Post was discussing a decision the new ownership of the Nationals must make very soon. Should the team sell off their high salary players to bring in rookies and look towards the future? Or, being just shy of .500, should they go out and get available talent and make a run for a wild card to the playoffs? By the time you read this, the decision will probably have been made, but the Nationals team is not the topic of my article.

Rookies are the lifeblood of any organization. They represent the future, and hopefully a bright one. Rookies are important not only to ball clubs but also to business, government, and organizations. When we think of rookies, we usually think of the younger generation. But this seems to only apply to sports. We see plenty of boomer, former 30-somethings and Gen Xers making a change and trying new things, becoming rookies over and over again.

Where the hell are you going with this, Steve? Ah, good question - Spirit of Free Beer (SoFB). This year's SoFB was primarily run by rookies. We had members step up to the plate who had never been involved with the SoFB other than being a steward or judge. No team can be successful without some

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veteran players and some good coaches to guide the rookies. That is what we had for this year's SoFB.

Jamie Langlie, a long time club member but rookie to the SoFB game, volunteered to coordinate. She enlisted other rookies for key positions: **Ty Ming** as registrar; **Trish Koch** as prize coordinator; and **Winnie Huskey** who worked lunch. They had veteran players on their team such as **Tom Cannon** as judge coordinator; **Christine Johnbrier** as steward coordinator; **Mark Hogenmiller** conducting marketing; and **Alison Skeel** conducting facilities management. The ever faithful behind the scene veterans like **Bill & Wendy** served breakfast; **Alan Hew** grilled brats, and **Jude Wang** filled in where ever she was needed. They also had some good coaches such as **Robert Stevens**, **Mike Horkan**, and **Jim Hanson**, who served as Ty's right hand man and contributed to cooler organization.

Most people do not expect victory from a rookie team, but that was not the case with this SoFB team. Sure there were bumps in the road, some late nights, a case or two of miscommunication. However, it is the final result that counts. We had over 320 entries this year, even without **Andy Anderson** entering. This was more entries than we have had over the past couple of years. And as usual, we had excellent judges who provided topnotch feedback, hard working stewards, and yummy food to keep us going. It was a home run.

I hope this was a good learning experience for these rookies, and I hope that they will be back to help run the SoFB in the future. As they become more experienced, they will no longer be called rookies. They will make room for you to step up and become a rookie. You do not have to be a rookie SoFB coordinator. Instead, how about a rookie Officer, or rookie Spirit of Belgium Coordinator? There is a lot of opportunity and need for rookies in BURP. It does not matter if you have been a member for awhile or are a new member. We are always looking for rookies to step up and hit a home run for the club. BURP is now looking towards its next 25 years. Be a part of it, and become a rookie.



Brothers & Sisters in Beer

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

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.

May Competition Results

Congratulations to the winners of the 2006 Best Beer With Chili competition. Winners were selected by popular ballot. The winners were:

- 1st Place – **Rick Garvin & Christine Johnbrier** for their Franconian Kellerbier.
- 2nd Place – The **Cannons, Crowes, and Steve Marler** for their Keller Pils.
- 3rd Place – **Betsy & Bob Kepler** for their Mild (named Brown Nut Ale)

June Competition – Pilsner

The June club competition will be for BJCP Cat 2 Pilsner (2A, German Pils; 2B, Bohemian Pils; 2C, Classic American Pils). Two bottles will be required for entry. This competition will count toward Brewer of the Year points. Judges are needed for this competition. If you are willing to help out, please contact **Jamie or Bud** (contact info in the Officers box at the end of the newsletter).

Competition Calendar

- 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



The prestigious Lallemand Trophy along with some guyn and a beaker. Photo provided by Ed Bielaus

Renal Carbunckle Wins Masters Competition

By Bill Ridgely

Okay, he goes by many different names, but most of us know him as **Ed Bielaus**, master homebrewer and winner of many competitions nationwide.

On March 11, Ed reached new heights by winning the 8th Annual Masters Championship of Amateur Brewing. The prestigious invitational event was held in St Paul, MN, and Ed took Best of Show for his Belgian Witbier. He also won a 2nd place medal for his Kolsch and a 3rd place for his Robust Porter.

Along with **Dave & Becky Pyle** taking *Homebrewer of the Year* honors at last year's National Homebrew Competition, BURP members have now consecutively won the two most prestigious competitions in N. America (some would say the world).

Congratulations to **Ed** for his MCAB win, and best wishes to **Dave & Becky** in their effort to defend their title in this year's NHC in Orlando on June 22-24.

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RYDler

Q. Who was the first American to brew lager type beer?

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Announcing the 11th Annual Montgomery County Fair Homebrew Competition Aug 5, 2006

By Bill Ridgely, Co-Organizer

This fun and well-organized competition will take place on the morning of Sat, Aug 5, 2006 at the Montgomery County Fairgrounds in Gaithersburg, MD. The competition is open to all home brewers and is sanctioned by the American Homebrewers Association and the Beer Judging Certification Program. This judging is closed to the public.

BEST OF SHOW Judging is open to the public and will be held on the Fairgrounds on Saturday, Aug 12, 2006.

Judges, stewards, and volunteers are needed to make this competition a success.

Please visit the Gaithersburg Area Brewers Society (GABS) homepage at <http://gabs.tripod.com/> for full details and registration forms.

I will be happy to collect all BURP competition entries at the July BURP meeting to be held on July 22.

MASHOUT 2006 Planning Underway

By Bill Ridgely

Planning is already underway for the 19th annual Mid-Atlantic States Homebrewers CampOUT, better known as MASHOUT. Yes, it's hard to believe that this event, originally the vision of BURP President **Ralph Bucca** in 1988, is almost 20 years old. Next year's event will mark a great BURP milestone.

This year's MASHOUT is scheduled for Aug 18-20, and the usual fun list of events is in store, including the traditional barbecue dinner on Saturday (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert), and pancake breakfast on Sunday morning. Regional beers will also be featured along with homebrew. A number of great breweries from throughout the Mid-Atlantic region routinely support the event with beer contributions.

However, the emphasis is always on homebrew, and we hope you'll bring a keg or case of your best to share with 200 of your best friends on the mountaintop.

If you have never worked on the MASHOUT Planning Committee, you now have an excellent chance to get in on the ground floor. There are lots of tasks to be accomplished, none difficult and all satisfying. If you would like to join the team, please contact me at ridgely@burp.org.

The MASHOUT web site and registration will be up and online by the end of June at the latest. Keep your eyes on the site for the latest. An announcement will be made on BURPlist when registration is open.

I look forward to seeing you all at MASHOUT '06.



BURP 21st Annual Chili Cook-Off Another Winner!

By Winnie Huskey, Co-Chili Commissioner

It was a beautiful day in May for gathering up the spices, aprons, and gas burners for the 21st Annual BURP Chili Cook-Off. Newly elected Chili Commissioners, **Mike Neith** and **Winnie Huskey**, made sure all contestants had participated legally and accepted no bribes ... unless you consider a "perfectly-timed cold homebrew" a bribe (some would call it first aid!).

There were 14 chili entries in all with a variety of gastronomic specialties including an authentic Cincy-style chili, an island style chili, and a few healthy/green chilies. A true appreciation for fine spices and ingredients was displayed by the *Fio Family* (**Paul & Jen Fiorino**), whose delicious chili tied for 1st place in the Best Category with that of the *Moose Crew* (**Dona & Woody Lee, Bill & Beth Madden**, and visiting friends **Danger & Sparky**). The *Moose Crew's* popularity was

enhanced by their "meal deal" consisting of very tasty chili washed down with moose farts and topped off with moose pies.

There were also a number of entries that vied for the hottest, of note, "Satan's Sphincter" and "The Navy of One's" chunky hot chili. However, first place in the Hottest Category went to *Team Jackalope* (**Tom & Colleen Cannon, Pat & Janet Crowe, and Steve Marler**), who also placed 3rd in the Best Category. They scored a triple by also placing 2nd in the best chili-beer pairing contest.

Fun was had by all, but it wouldn't have been such a success without the generosity of the Cook-Off hosts, **Dan & Christina Allers**. Their beautiful backyard served as the perfect site for the venue. Last but not least, kudos to our perennial sponsor Hard Times Café for once again donating prizes for this year's event.

Frankische Kellerbier – Best Beer with Chili First Place Winner

2003, 2004, 2005, 2006

By Rick Garvin & Christine Johnbrier

So, what does it take to win First Place in BURP's Best Beer with Chili every year? Really, really good beer with enough flavor to cut through the chili. It needs to do well cold and be light enough to go down quickly without too much alcohol. Each sip demands a gulp – each gulp demands another glass. Our solution, and the final solution for our competition every year, is our Franconian Kellerbier. Spicy Spalt hops, firm malt, crisp dry lager finish, and very low sulfur give us our favorite house beer. We are not giving out any deep dark Keller secrets on how to make this beer – there are not any. Fresh pelletized hops are key – whole hops lose the white pepper bite too quickly. The secret for us is how we age out the sulfur and any hop tannin harshness. If you age it right, you can have this beer ready in 3 months.

For 20 gallons with OG 1.050 and 45 IBUs:

33.5 lbs Weyermann Pils
5 lbs Weyermann Vienna
2 lbs Weyermann CaraFoam

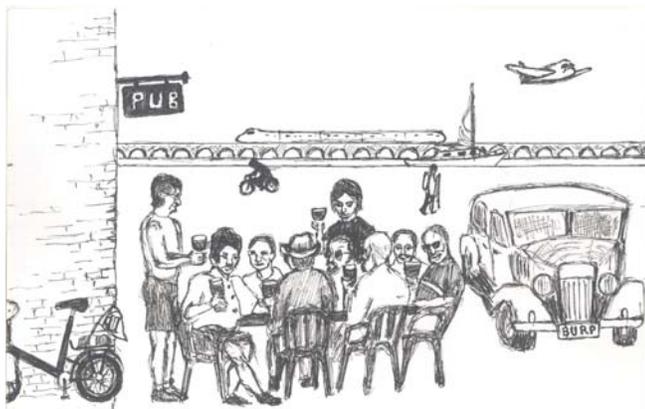
8.5 oz Spalter Pellets for 60 minutes
 4 oz Spalter Pellets for 10 minutes
 4 oz Spalter Pellets for 0 minutes (start of chill)

1 tablespoon of Irish Moss 15 minutes before end of boil

2 vials WLP #830 yeast – 1 gallon starter

Mash grain with 1.5 quarts per pound of de-chlorinated brewing water to achieve sugar rest at 148-150F for 60 minutes. Sparge with 170F water until the wort in the kettle is at 1.045 or you run out of room. We use a large kettle and brew to gravity rather than volume. Boil for 30 minutes before adding first addition of hops. Chill to 50F, add yeast, and oxygenate heavily. Ferment at 55F for 5 days and then drop temperature 5 degrees every 5 days. After 20 days, drop temperature to 32F. Lager on yeast for 10 days before kegging. Lager at 28F until the sulfur dissipates. Thus, yeast is a huge sulfur producer and will perfume the area around your fermentation room. Elizabeth just rolls her eyes when she walks in the house and says "Lager, huh?" Her bedroom is next to our brew room.

This is not a Keller Pils, Keller Hell, Munich Kellerbier. This is a Franconian Kellerbier. It's a style of beer, not a young beer with a yeasty flavor. Anyone who confuses the facts needs to go spend an afternoon on the road through Ampferbach in Franconia – 11 Kellerbier breweries along 8 miles of road.



Wanderings

By Craig Somers, Cyclemeister

Upcoming 2006 Trips

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

Plans for the Baltic Tour have been finalized.

Jamie & Paul Langlie, Chuck "Pops" Popenoe, and **Craig Somers** are off to Finland, Estonia, and Russia on June 18.

Full details on all upcoming 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).



Photos by Bill Ridgely

Travels With BURP – Milan, Italy

By Bill Ridgely

Birrificio Lambrate

Via Adelchi 5

Milano 20131

www.birrificiolambrate.com

Italy, with its mostly Mediterranean climate, is known mostly as a wine country. The beer lover traveling in Italy unfortunately has limited options when searching for a cool brew on a hot day. While beer can be purchased at nearly all bars and cafes, the selection is generally limited to pilsner-style lagers from the Italian "big two" (Moretti and Peroni, which is served under the brand name "Nostro Azzuro"), Heineken, and several of the larger German breweries (such as Warsteiner). Guinness is also widely available, primarily in the Irish-style pubs that can be found in most Italian

cities. There are even a few pubs (if you know where to find them) that serve a wider variety of beers, such as Belgian witbier, German weizenbier, and English ales and ciders.

There is, however, a growing craft beer movement in Italy that is producing some more interesting and flavorful domestic beers. Micro and pub breweries are springing up regularly in the larger cities. Wendy and I, along with our travel companions **Pat & Janet Crowe**, had a chance to visit one of these pub breweries in Milan, the last stop on our Italian tour.

Birrificio Lambrate is strategically situated in the university district of Milan, close to public transportation (a subway stop is only 4 blocks away). While many pubs in Italy don't open until 7:00 PM or later, Lambrate opens from 12:00 – 3:00 PM on weekdays to serve the lunch crowd ("mezzogiorno"). It then reopens at 6:00 PM with a free, extensive (and very filling) happy hour buffet running from 6:00 – 8:00. The free buffet pulls in the university and family crowd who then spend their hard-earned Euros on beer. We arrived right after the 6:00 opening and found a table, but by 7:30, the place was packed with customers. Happy hour prices range from E 3.30 for a small 33 cl glass to E 4.00 for 50 cl. A full pub menu is also available (paninis, wursts, salads, etc), but so much free food is provided at happy hour that it's not really necessary to purchase anything else. Prices on menu items are quite reasonable, though. The most expensive dish is still under E 10.00.

The house beers are tasty and well crafted. We sampled them all, and the manager (who spoke good English) even visited our table to describe the beers and answer any questions we might have. Here is a quick rundown on the beers and our tasting notes:

Montestella (4.5% ABV) – Very nice blond ale with good spicy noble hop character (described as "forte presenza di luppolo" on the beer menu) and sufficient malt backbone for balance. Clean and tasty.

Porpora (5.4% ABV) – Medium-bodied red ale with nice toasty caramel notes. Good quaffing beer with emphasis on malt rather than hops.

Ghisa (5.0% ABV) – Manager described this as a "mocca" beer. We found it to be a very nice, roasty robust porter with hints of dark chocolate.

Lambrate (6.8% ABV) – Amber "doppio malto" or double malt beer (i.e., over 6% ABV). Very malty and fruity (described as "intenso e fruttato" on the beer menu). Clean and well balanced.

Sant'Ambroeus (6.8% ABV) – Named after the patron saint of Milan, Saint Ambrose (whose skeletal remains, garbed in papal robes, can be viewed in the Milanese basilica of the same name). Another "doppio malto" beer, lighter in color than the Lambrate and with a bit more hop character. We found a touch of fusel in this beer but otherwise deemed it quite drinkable.

Meneghina (6.5% ABV) – By far the most interesting beer we sampled, this red Belgian-style specialty ale had an intense maltiness and just the right amount of Belgian yeast phenolics. The beer had just been released, so we were happy to be among the first to sample it. One of our favorites, we quaffed several 1/2 liters of this beer.

Lambrate also produces a Bavarian-style weizenbier call Domn (5.2% ABV), but it was not available on the day we visited. A "triplo malto" (triple malt) winter warmer called Brighella (8.5% ABV) is only available during the Christmas season.

Lambrate also offers a nice selection of rums and single malt Scotch whiskies.

I highly recommend a stop at this brewpub for anyone visiting Milan. You'll find a fun atmosphere, great happy hour food, and a good selection of flavorful, well-brewed beers.





Tour Report - Dixie Brewery, New Orleans

By Roger Deschner

(From the Homebrew Digest, June 7, 1996)

(Ed. Note – The historic Dixie Brewery was destroyed in Hurricane Katrina, but the owners have expressed a determination to rebuild from scratch (Visit the [NPR Website](#) for a complete update). The report below was published in the Homebrew Digest 10 years ago this month when the brewery was still operating. It's an interesting artifact now for its historical context)

Now HERE is a working museum piece! The Dixie Brewery is truly one of the most amazing, miraculous sights in the brewing world. It was built in 1907 and is still owned by the same family. Everything here is old and decrepit. Motors turn on and off, valves hiss, and there is the aroma of ammonia all over the place. Only a few of the lights work. And somehow, beer is brewed.

A group of about six of us took the afternoon off from sessions at the American Homebrewer's Association Conference. Our tour guide was **Kevin Stuart**, the head brewer. Kevin was educated at UC Davis and has been brewmaster at Dixie for ten years. He says that despite the hard work involved in making beer at Dixie, the place gets under your skin. Maximum capacity in the 1960's was 300,000 barrels/year, but now they produce only a fraction of that. As a result of the lower production levels, some parts of the plant are simply closed off, such as a relatively new fully jacketed set of aging vessels.

Brewing is done in a relatively new (but still old) stainless mash tun and brew kettle, which were hauled in from the old Jax brewery when it was

closed. Their original copper brew kettle is no longer used, but they had polished it nicely to show it off to the homebrewers. Grain mills, wort chillers, etc. all appear to be in pretty good working condition, although everything is very inconveniently located, involving lots of stair climbing. The brewers are in tremendous physical condition as a result. Brewing Blackened Voodoo presents a problem, because the place was built to make adjunct beers, and they have trouble handling the volume of barley malt required for an all-malt beer.

All beers are made with "Dixie Super Yeast", a strain that they have been using continuously for 20 years. They just keep repitching it. They do wash it and periodically send a sample off to a lab for analysis, but they continue to reuse the same yeast, over and over. The local homebrewers have used it to brew lagers, with good success. The origins of this durable strain are a company secret. Just another part of the mystique.

Primary fermentation is in relatively new stainless tanks, in an addition to the building that lost much of its insulation during a recent hurricane. A door that the storm had pried off its hinges was left there to rust, bent and twisted, and the open doorway was simply boarded up. Before that addition was built, primary fermentation was done in open cypress vats. The gems here are the lagering tanks, which are made entirely of Louisiana swamp cypress wood. These original beauties are lovingly tended, and require quite a bit of maintenance. They are presently experimenting with a new type of wood treatment that may greatly increase the time between required periodic retreatments. There is only (reportedly) one other set of wooden beer vessels still in use in the U.S.

The lagering cellars, in the middle of the brewery, are constantly damp and dripping, like a cave, with the pervasive aroma of ammonia. A fitting place for a beer called Blackened Voodoo to be made!

We climbed up to the roof of the five-story building, for a nice cool breeze, and to inspect the rice silos up there which have been painted to look like cans of Dixie beer. The view of Downtown, the Mississippi River, and the abandoned neighboring Falstaff brewery, with King Gambrinus still perched

on a high balcony, is impressive. (Kevin confessed to a desire to "borrow" the King and move him over to Dixie's roof.) One does wonder, though, after climbing the wobbly ladders and such to get up there, if the whole pile of loose bricks and rusting pipes might someday simply fall down. The real miracle is that they make good, uninfected beer in this chaotic mess.

Things look worse than they really are. You see a totally rusted-out pipe or piece of equipment, but then you realize that they don't use that one anymore; the one that they do use is in pretty good shape. Since there is no shortage of floor space inside the convoluted, hulking building, there is no incentive to haul out the old nonworking stuff. It's easier, and cheaper, to simply leave it. Two members of our group got lost, and it took a while for them to find their way out. It's somewhat reminiscent of Europe, where something called "new" is actually quite old, and the "old" one is really ancient.

Back down the wobbly ladders, and another trip across the Larry Bell Memorial Trick Board (I think Larry still has the bruise), and past the elegant wrought iron front gate, brought us back into the very plain tasting room for The Reward At The End Of The Brewery Tour. The bar was made from one of the old cypress tanks. The regular Dixie Beer, fresh from the brewery tap, is a very pleasant example of a Classic American Pilsner, a style that starts to look better and better as the major breweries lighten up their "regular" beers. Dixie is made with rice adjunct, all grown in Louisiana of course. Blackened Voodoo is an all-malt beer, medium brown in color, with a pleasant, dry toastiness. We did not try the new Crimson Voodoo. But we did taste the new White Chocolate Moose, which is sticky sweet. It is called a "dessert beer". (I have a feeling this experiment will languish for lack of a niche). But we all had to shake our heads in amazement that such pleasant, clean beers could come out of the rusting jumble we had just toured. That is, as much as anything, a compliment to the skill and the really hard work of the brewers.

My scale for the financial health of a brewery is the condition of the tuckpointing of its brickwork. Dixie's tuckpointing is bad. All of the bricks are

loose. There are lots of broken windows. In fact, everything here is rusting and falling apart. Dixie was on the verge of declaring bankruptcy when Blackened Voodoo Beer was banned by the State of Texas due to its satanic label. The preposterousness of this action generated so much publicity for Dixie that it literally saved the company and the brewery. Within days, they couldn't make enough Blackened Voodoo to meet the demand. The Louisiana Legislature threatened to ban Lone Star Beer in retaliation, so finally Texas backed down. Since then, Blackened Voodoo has been very popular in the Lone Star State, and elsewhere.

The brewery, despite its high maintenance and labor costs, is at least marginally profitable. We had to ponder, how long can they keep going on like this? Probably forever. The plant, rust, loose bricks and all, is fully paid for. The tax assessor can't be very hard on such a decaying relic. The portion of the equipment that is used presently for production works well enough. So the higher maintenance and labor costs are offset by lower capital costs. As long as they continue to produce clean beer and occasionally innovate with things like Crimson Voodoo, this creaking, hissing, rusting relic can probably remain viable in the long term.

At any rate, this incredible tour certainly gives me a different perspective when I come across a six-pack of a Dixie product in a store. Despite thoughts of all those rusting pipes and crumbling bricks, I'll be more likely to buy it (if it's fresh), since it's good, clean, reasonably interesting beer, and I'll be supporting a real working museum of brewing history.



Trivial Beer-Suits

By Charlie Pavitt

Louis Pasteur, a name we all know. His work paved the way for the pasteurization of milk and the germ theory of disease and vaccines for anthrax and rabies, among other achievements. But we're talking about beer here, or at least fermentation. The French cared a lot about fermentation, and apparently it was as true in Pasteur's day as it is in ours that when industry calls, scientists listen. Too often, wine was turning to vinegar, vinegar to lactic acid, and beer to nothing you'd want to drink. The father of one of Pasteur's students was, I believe, a brewer and asked for Pasteur's help.

At that time, it was known that sugar broke down into alcohol and byproducts such as carbon dioxide, but it was thought to a consequence of "unstabilizing vibrations." Yeast was known to be a live organism but was believed to be just another byproduct. Pasteur pulled out his trusty microscope and took a look-see at his student's father's product. When he looked at good beer, he saw nice plump yeast cells. When he looked at bad beer, he saw, along with the little yeasty critters, these ugly microbes we now call bacteria. For these and other reasons, Pasteur became convinced that yeast was actually a causal factor in fermentation, leaving the concept of "unstabilizing vibrations" to sit on the sidelines until resurrected in recent years by the New Age industry.

But what to do about those nasty bacteria. Pasteur figured out that a few minutes of 130 degrees Fahrenheit would kill them off, after which yeast could do their good work without fear of competition. And as a consequence, he got himself U.S. Patent Number 135,245, entitled "Improvement in Brewing Beer and Ale"; what we now call pasteurization. Turned out it works for milk too, but we don't care about that, do we? Anyway, in 1879 he wrote a book entitled "Studies on Fermentation" that is available from BeerBooks.com for \$395 and, thanks to what I suppose was a far less expensive purchase at the time, was a big influence in (bad pun time) cleaning up the brewing industry. To show their gratitude, Whitbread apparently brewed 100 bottles of a Louis Pasteur ale at some point.

P.S. I got the idea for this Beer-Suits from once seeing a copy of Pasteur's patent but got all this just from Googling "Louis Pasteur beer."

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Answer to June RYDler

A. The first US lager was brewed in 1840 by John Wagner, who had a small brewery in the back of his house on St. John Street in Philadelphia. Wagner brought the first lager yeast to the United States from a brewery in Bavaria.

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jun 1986

The June BURP meeting and annual commercial beer tasting was held at the Beltsville, MD home of **Lisa Angerhofer** on June 14. It was a bittersweet day for BURPers as Lisa had recently announced that the homebrew supply business started by her late husband **Phil** was being closed following his untimely passing. While club members were given a 20% discount on all supplies at the meeting, the sad task of auctioning off **Dr Brew's** equipment fell to club president **Dan McCabe**. Astronomer Phil had recently been immortalized through the naming of a minor planet in his honor. It was reported in BURP News that Asteroid Angerhofer could be "viewed on a clear, warm evening somewhere between the first and second brews".

On a happier note, the commercial tasting held at the meeting was a rousing success. Emphasis was placed on American craft beers, including Kessler Bock, Red Hook Ballard Bitter, Black Hook Porter, and Grant's Real Ale and Imperial Stout. A special treat was the just released Olde Heurich Amber Lager, provided by **Gary Heurich**, who announced that he planned to open a brewery in Washington within several years (The beer was being contract brewed at Pittsburgh Brewing Co). A true highlight of the tasting was a 20 liter polypin of Breakspear Real Ale hand carried from England by **John Robinson**.

10 Years Ago, Jun 1996

The June meeting, Spirit of Free Beer awards presentation, and wheat beer competition was held on June 22 at the home of **Trish & Larry Koch** (Fearless Leader & Fearless First Lady) in Silver Spring, MD. In his wonderfully whimsical meeting report, **Jonathan Feist** was the first to note in print (at least to my knowledge) that BURP meetings tended to be more like parties than meetings. At the time, Jonathan was still writhing on the ground after having eaten an entire stuffed habanero pepper contributed by **Lynn Ashley** (Lynn had just joined the club but soon gained a reputation for bringing these diabolical hors d'oeuvres to BURP events). A veritable cornucopia of prizes was given out to SoFB competition winners (a club tradition continued to this day). While these prizes were being distributed, **Randy Paul** was observed dunking hops from Trish & Larry's 20' high hop vines in his glass of beer and calling it "dry hopping". The wheat beer competition was won by **Greg & Tina Griffin** with their Weizenbier. Second place went to **Jim Caldwell** for his Berliner Weisse, and third went to the **MALT Club** (specific names not mentioned) for their Hefeweizen.

The June BURP News featured a full SoFB wrap-up by organizers **Dave & Becky Pyle**, the continuation of **Andy Anderson's** European Beer Journal focusing on British and Belgian beer festivals, an article on mashing by **Ben Schwalb**, and more **Feist Family** Tasty Travels, with **Bruce** reporting on the beer scene in New Haven, CT and Atlanta, GA and his mom **Addie** reporting on the Carnegie Hill Brewing Co in NYC. Mrs. Feist provided her husband's technical evaluation of the brewery's porter, indicating that it was "good".



BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance – 23 April 2006	\$19,856
Income	+ \$207
Expenses	- \$2,102
Current Balance – 4 June 2006	\$17,961

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

This month we welcome new members **Lee & Lindy Swimm** from Culpepper, VA and **Kurt Rust** from Silver Spring, 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: 268
 FAMILY: 79 (x2) 158
 INDIVIDUAL: 88
 HONORARY: 22

BURP Website Continues to Evolve

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

The blog has picked up some steam recently, and the forums also have a couple of entries. There are 48 BURPERS registered on the website. There are

also 8 non-members who have registered on the site. To view the membership list, you need to LOG IN to the site. Only registered members can LOG IN. 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, as always, to those who contributed articles to this month's newsletter. As I've said many times, I can't do all of this myself. It takes dedicated contributors to make a professional-looking, informative newsletter. Perhaps only a small number of members actually read this rag, but I always do my best to make it interesting and entertaining.

Speaking of publications, be sure to get your hands on the latest edition of the [Mid-Atlantic Brewing News](#). It's chock full of articles about BURP and BURP members, including a front page piece on MCAB winner **Ed Bielaus**, an article on **Jim Busch** and his pilot brews for [Victory Brewing Co](#), and **Ralph Bucca's** column in honor of BURP's 25th anniversary. This edition will definitely be a BURP collector's item.

Wendy and I have put away our brewing equipment for the summer, but we have a full stock of beer to keep us refreshed during the hot weather season, including an entry for this year's MASHOUT competition. As always, we can hardly wait for the traditional BURP summer events – the pool party at **Bruce & Nancy's** in July, MASHOUT in August, and the BURP Oktoberfest in September.

I'll look forward to seeing you all at **Alan & Jude's** on the 17th.

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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