

BURP NEWS

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

"I've figured out the real reason people are so warm
in Munich. They are drunk."
Cherie Sogsti, Travel Writer, on Oktoberfest



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September 2006

15 Harvard Court
Rockville, MD 20850



September Meeting
BURP 25th Anniversary Crab Feast,
Oktoberfest Celebration, &
"War Between the States" Competition
At Seneca Creek State Park, MD
(Buck Pavilion)
Saturday, Sep 23, 2006
12:00-6:00 PM

October Meeting
25th Anniversary Dark Beer Competition
Darnestown, MD
Sunday, October 22, 2006
1:00-6:00 PM

November Meeting
10th Annual Real Ale Festival
Rockville, MD
Saturday, November 18, 2006
1:00-6:00 PM

December Meeting
Holiday Banquet and Holiday Beer
Competition
Date & Location to be Announced

Marler Mash

By Steve Marler, Fearless Leader

Past is Prologue

"The heritage of the past is the seed that brings forth the harvest of the future". As we celebrate BURP's Anniversary, we see that the seeds planted 25 years ago have produced a harvest that is not only bountiful but also of excellent quality.

BURP had a handful of members when it started 25 years ago (less than 10), but now we have over 250 paying members. Many of our members, such as **Bill Ridgely** and **Wendy Aaronson**, put in a lot of time and put on great events such as MASHOUT. A large percentage of our membership continues to homebrew, and they bless us with large quantities of varied styles of beer at meetings and other events. The quantity and quality of brewing supplies and ingredients were not available when the club started, nor was the volume of literature we have today. I cannot speak from experience but would have to surmise that the quality of homebrew our members make today is much superior to 25 years ago. In fact, we have some of the finest homebrewers in the country within our membership.

BURP is now one of the largest and most respected clubs in the country. Since the beginning of the American Homebrewers Association's National Competition, two BURP members have won Brewer of the Year. Members such as **A.J. de Lange** are sought out by other brewers for their knowledge and expertise on water. BURP also has one of the highest percentages of members that are BJCP certified.

This club has come a long way since a group of guys gathered in Gaithersburg at the home of **Rick Gaskins** and decided to start a club with one simple goal: to make better beer. But as we begin the next quarter

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century, the club membership should not think lightly about that simple goal. Today, as it was 25 year ago and as it should be into the future, the goal of BURP at its core should be to help its members brew better beer.

There are many ways that this goal can be accomplished. There are traditions from the past that should be carried on. However, there is also a need for new innovation and new traditions to be born. There is a need for members who have stood on the sidelines as well as newer members to step up and take the lead. New leaders are always needed at some time to bring fresh ideas and to invigorate an organization.

Your time is coming. BURP officer elections are just around the corner. I encourage you to consider running for an officer position or to volunteer to coordinate some events next year. For example, volunteering to coordinate Spirit of Belgian 2008. Let's start off the next 25 years with a bang, a new energy, and a rededication to the simple goal of making better beer.

A.J.P. Taylor, a British historian, once said "In my opinion, most of the great men of the past were only there for the beer." That is true of the BURP founders and will be said about the men and women of BURP today.



Deirdre Reid (L) and Andrea Falk (R) at Rock Bottom
(Photo provided by Steve Marler)

A Tribute to Andrea Falk

By Teresa Marler

You may have seen a DC Beer posting earlier in the summer that stated that the DC Beer world had lost a friend. The DC Beer world, including BURP, did indeed lose a very good friend when **Andrea Falk** died of cancer on July 17, 2006.

Andrea was a huge supporter of beer events, wine events and all sorts of events in the DC area. Steve first met Andrea in 1996 when he, Andrea, and **Deirdre Reid** were volunteers at a beer event at the Brickskeller sponsored by the Smithsonian. I met Andrea soon after

that sitting on a barstool in the former Blue-N-Gold in Clarendon. We got to talking and exchanged information, and when Steve and I found out Andrea's e-mail address was "beersnob", we knew we had found a friend. We told Andrea about BURP, and she became a proud BURP member in September 1996.

Andrea was involved in many beer events such as being a camp counselor at the Oldenberg Beer Camp with Deirdre. Steve and I ran into Andrea again at the 1997 Great American Beer Festival when she was pouring beer for Blue-N-Gold. It was great to be far away from home and to see a smiling, familiar face pouring a DC area beer.

Andrea was involved in **everything** that was going on in the DC area. She attended beer and wine tastings and dinners, auctions, plays, concerts, and museum exhibit openings. We also volunteered to pour together at many, many beer festivals. If there was good beer, wine, food and most of all good company, Andrea was there. As **Lynne Ragazzini** has said, Andrea was the life of the party. Whatever the occasion, Andrea was ready for it. If it was Halloween, she had a great costume. If it was a Holiday party, she was there in a festive sweater. If it was a beer festival, she was pouring, and if there was a raffle involved, she won it (she was suspiciously lucky and **always** won). She won more raffles at the Brickskeller than I could count, and she even won a trip to Germany from a raffle held at an Oktoberfest at the DC Gordon Biersch. Her enthusiasm for life and for people was infectious. I always wanted to be where Andrea would be because I knew that was where the fun was. When I couldn't be at an event that Andrea was at, I knew I had missed out on a good time.

Andrea also loved to travel, and she traveled all over the world. She went with groups or by herself. It didn't matter to her where she went or whether she went alone. She just wanted to enjoy everything the world had to offer. She also knew that even if she went on a trip alone, she wouldn't be alone for long. Andrea had a gift of adding people to her extensive group of friends wherever she went. Before Andrea died, she wrote a statement that was read at her memorial service. She asked people to carry a picture of her when they traveled so her spirit could do the thing she loved most in life which was to experience new places and people. I will take Andrea's picture with me when Steve and I travel. Although it won't be anywhere near having Andrea with me in person, I will be glad to have her spirit and love of life with me.

The DC Beer world lost a friend, BURP lost a friend, and I lost a very good friend. Andrea, here's to you - I wish I had known you for 100 years instead of only 10. L'Chaim!



Brothers & Sisters in Beer

By Jamie Langlie, Co-Minister of Culture

Summer Competition Highlights

July

The July competition category was *German Wheat and Rye* (Category #15) with subcategories (A) *Weizen/Weissbier*, (B) *Dunkelweizen*, (C) *Weizenbock*, and (D) *Roggenbier* [German Rye]. Thanks to **Alison Skeel** for running the competition. The winners (all Weizens) were:

- 1st – **Lee Swimm**
- 2nd – **A.J. DeLange**
- 3rd – **Ty Ming & Jack Mowbray**

Many thanks to the judges - **Joe Gherlone, Mike McGuire, Wendy Aaronson, & Andy Anderson.**

August/MASHOUT

The MASHOUT competition was for Category 6, *Light Hybrids*, with subcategories (A) *Cream Ale*, (B) *Blonde Ale*, (C) *Kolsch*, (D) *American Wheat or Rye*. Thanks to **Andy Anderson** for running the competition. Results were:

- 1st – **Jim Kelly** (Star City Brewers Guild) – Cream Ale
- 2nd – **Alan Hew** (BURP) – American Rye
- 3rd – **Brian Dueweke** (BURP) - Kolsch

September – The BURP “Civil War” Competition

The annual *“BURP Civil War”* contest, a friendly joust between our Virginia and Maryland brewers to claim the coveted “BURP Civil War” trophy, will be held at the September meeting. The competition rules were posted in the last (Jul-Aug) newsletter, but there has been some debate about packaging since the “kegs only” rule from last year was inadvertently left out. Therefore, entries will be accepted this year in either kegs or bottles (3 bottles required). All German beer styles are being accepted this year (see the full list published in the last newsletter).

The competition will take place at 12:00. Entries will be accepted from 11:00 to 11:30. If you can not make it to the meeting or can not be there by 11:30, please make arrangements with **Steve Marler** (for VA residents) or **Mel Thompson** (for MD residents) to have your entry brought to the site (Contact info can be found in the officers box at the end of the newsletter). For questions or other concerns, please contact **Jamie Langlie** at 301-801-1675.

October - 25th Anniversary Dark Beer Competition

This competition honors the first BURP homebrew competition held in April 1983. While the style of that competition was “high gravity ale”, the winning beer was a stout, and BURP has held a stout competition each year since then. The annual stout competition is now held in March, so this special anniversary competition will be open to all dark beer styles. Basic guidance is that entries must be in style categories that are rated at **greater than 20 SRM**. Please see the Jul-Aug newsletter for the full list of possible styles that meet the criteria.

November – 10th Annual Real Ale Competition

Now is the time to start planning your real ales for the annual competition to be held on Nov 17. The BURP Real Ale webpage has all of the info you will need to get started (<http://burp.burp.org/Default.aspx?tabid=390>).

Important Meeting Information

The following is important information that you will need to know before you leave for the meeting on the 23rd

Meeting Time: The meeting will start at 12:00 instead of 1:00. We need to vacate the park at dusk. Crabs will be served around 1:00 pm. The raffle will hopefully be held around 3:00.

Park Service Charge: When you enter the park at the gate, cars with Maryland tags will have to pay a \$2 per person service charge. Vehicles from all other states will have to pay \$3 per person.

Food: Although the club will be providing crabs for this meeting, all attendees are expected to follow the regular meeting rules of bringing more food that you can eat. Not everyone eats crabs. Please be mindful that we have a limited supply of crabs so do not be greedy. Please bring crab eating utensils and equipment if you have them.

Beer: Please bring plenty of beer to share. This is our anniversary celebration after all. Kegs are encouraged. If you are bringing a jockey box or similar dispensing device, please bring some kind of table to put it on.

Guests: This is our anniversary celebration and is for the members of BURP. We have a limited supply of crabs. We have invited many original members to join us. Other guests should be limited to only those who truly have an interest in joining the club.

Trash: There is no trash pickup at the park. Please put all trash in trash bags that will be provided. We will need people to carry trash out of the park and dispose of it. If you have a truck, please bring it.

Recreation: There is space around the Pavilion for recreational activities (Frisbee, volleyball etc.). If you are so inclined, please bring recreational equipment.

Dress: This is our annual Oktoberfest Celebration. Dress in appropriate fest clothes if you have them.

Decorations: If you have Oktoberfest themed decorations, please bring them so we can dress up the pavilion. Let **Steve Marler** know what you have.

Further Info: Can be found at the park website - <http://www.dnr.state.md.us/publiclands/central/seneca.html>



ENLIGHTENMENT CORNER

From the Literature - *By Wendy Aaronson, Co-Minister of Enlightenment*

Your esteemed newsletter editor, Johnny Inkslinger, is ragging on me again to write an article, so I found some interesting information in peer-reviewed journals. It will certainly stimulate conversation at the next meeting.

Researchers in Japan have found a correlation between the drinkability of beer and the frequency of urination. The urination rate was highest in individuals who drank fresh beer compared with individuals who drank 5-month old beer. The volunteers gave lower taste and evaluation scores for the 5-month old beer and

surprisingly, when unpleasant taste and flavor substances were added to fresh beer, the urination rate decreased. These studies were a continuation of an earlier study in which they found that the volume of beer consumed affected the degree of stomach fullness and the degree of tastiness and desire to drink. With increasing volume drunk, the degree of tastiness and desire to drink were lowered, and the degree of stomach fullness was raised. Beer giving the lowest degree of stomach fullness was appraised to be tasty and highly drinkable. (Nagao Y. et. al. "Reduced urination rate while drinking beer with an unpleasant taste and off-flavor." *Biosci Biotechnol Biochem* 1999 Mar;63(3):468-73). What is the practical implication for all of this? A line at the bathroom during a BURP meeting is a good thing!

The study results reported by R.M. Peron and G.L. Allen in the *J. of Gen Psychology* 1988 Oct;115(4):403-18 are especially pertinent to the novice beer drinker. They divided inexperienced beer-drinkers who could not pass a beer-flavor discrimination test into 4 groups: a taste group, which received additional perceptual experience with beer flavors; a verbal group, which received instruction in beer flavor terminology; a taste/verbal group, which received both additional experience and instruction; and a control group. Before and after training, all subjects participated in a similarity rating task involving beer flavors and flavor-related adjectives. They found that receiving the taste experience improved the ability to detect beer flavors more than the receiving instruction in beer flavor terminology. The lesson learned is that anyone can be trained to discriminate beer flavors by tasting beer with BJCP judges and others who are knowledgeable about flavors. When tasting beer at a BURP meeting, talk about it and pick up the terminology. Most importantly, if you want to move beyond being a novice, sign up for the BJCP exam preparation class. The class will begin soon. Please see details in the BJCP Exam Preparation Class Update.

BJCP Exam Preparation Class and BJCP Exam Update - *By Wendy Aaronson and Tom Cannon, Co-Ministers of Enlightenment*

The **BJCP Exam Preparation class** is now forming! This class is intended to support individuals who want to take the BJCP exam. It has a 100% success rate with regard to getting a passing BJCP exam score. The class will be held weekly on Thursdays beginning on October 19. It will be from 7:30-9:30 pm and last for 6 weeks ending on November 30. The location will alternate between Maryland and Virginia. Classes will cover the BJCP, beer styles, beer ingredients, recipe formulation and brewing techniques. There will be a small charge to take the class to cover expenses, primarily the purchase

of beer. The estimated cost is \$40-\$75 depending on the number of people who register for the class.

We have a list of people who have stated interest in taking the exam prep class and we will contact you if you are on the list. If you do not receive a message and want to take the prep class, please contact one of your Ministers of Enlightenment (Wendy or Tom) no later than September 27.

The **BJCP exam** will be scheduled at the end of January 2007, in time to get your BJCP credentials for SOFB 2007. BURP is committed to the BJCP program, and to show this support, BURP will subsidize the cost of the exam to BURP members. To take advantage of this, you will be asked to pay the exam fee up front. BURP will reimburse you after you take the exam. The exam is a challenge, but it's also a lot of fun (at least the party after the exam will be!), so please consider taking it. It can never hurt to learn more about beer!



MASHOUT 2006 Report

By Ben Schwalb & Bill Ridgely

The 2006 MASHOUT featured all the great things we have come to expect: beer, food, camaraderie, the great outdoors, music, and fun. A few worker bees showed up as early as Wednesday, and by Thursday night, it seemed half of the registered crowd had already arrived.

The registration tent featured Brewers Alley Oatmeal Stout and Dogfish Head Shelter Pale Ale - a great way to start off the weekend. Thanks go out to the many folks who volunteered to work shifts.

On Friday afternoon, DuClaw head brewer **Jim Wagner** tapped a firkin of "Old Flame", a nice, malty, woody Old Ale (which had been aged in a bourbon cask).

There were a few outstanding homebrews. **Art Lydick** of CRABS had a wonderful peach ale made with unripe peaches from a tree on his farm. BURPers **Dave & Becky Pyle** brought two forms of their highly acetic gueuze: straight, and blended with orange juice (a concoction they called "gueuzemosa").

Keg Row featured the usual plethora of commercial and homebrewed beers, some of which were gone by Friday night. Commercial beers (in addition to those named above) came from Brewer's Art, Clipper City, Fordham, Franklin's, Gordon Biersch, Growler's, Mountain State, Victory, and Wharf Rat. More than half of the homebrews came from CRABS. There was also lots of homebrew liberally distributed throughout the field. There were even several beer engines set up at the **Alan Hew & Jude Wang** camp.

The Friday night live music this year was provided by the group "Radio Mosaic". The band, composed largely of members of the former national touring band New Potato Caboose, played a great mix of cover tunes (including a lot of Grateful Dead numbers) and originals. Many people felt that the show was one of the best ever at MASHOUT.

On Saturday, folks went biking, swimming and hiking, played volleyball, and enjoyed fellowship with other beer lovers. The weather was perfect. **Jim Kelly** of the Star City Brewers Guild won the MASHOUT homebrew competition with his Cream Ale. In the afternoon, CRABS held their annual Big Beer Tasting, which featured more than a dozen micros, Belgians and homebrews, including one member's dark Belgian ale that was selected as a finalist in last winter's Samuel Adams world homebrew contest. Many of the beers were paired with foods.

Musical jam sessions sprang up at various places around the campground with participants changing regularly. Standouts included **Chuck "Pops" Popenoe** on the fiddle and ukulele, his son **Charles** on guitar, and CRABS President **Joel Gallihue** on bass.

The Saturday night feast was as big as ever, with BBQ pork, corn, baked potatoes, and tomatoes as well as shrimp, pasta, brownies, cookies, and other succulent foodstuffs provided by those attending. After dinner, winners of both the homebrew competition and the pub quiz competition were announced, and prizes donated by **Chris Mattes** of [Maryland Homebrew](#) (also a member of the CRABS Club) were given out. A birthday card signed by many MASHOUT attendees was presented to **Pops Popenoe**, and everyone gave their best wishes to **Bob & Kathleen Warriner**, who were celebrating their 5th anniversary on the mountain (They remain the only couple ever to have gotten married at MASHOUT).

Sunday brought more great weather. BURP provided, as usual, an assortment of breakfast foods: pancakes, juice, bacon, fruit, and other stuff. There was a bottle of Cantillon Gueuze, too.

We packed up and left, bringing another MASHOUT to an all-too-quick end. The weather had been possibly the best it's ever been for this event. MASHOUT has steadily gained in popularity over the years, and rightly so. Next year will mark the 20th anniversary, and you can bet there'll be some special surprises in store!

MASHOUT 2006 Thank You's

By Bill Ridgely, MASHOUT Coordinator

The 19th annual MASHOUT held on Popenoe Mountain was another resounding success thanks to the hard work of many people. We had a near sellout crowd of just under 200 homebrewers, family, and friends registered from all over the mid-Atlantic region. Except for a brief 10-minute shower on Saturday evening, the weather was great this year, not too hot and with cool, pleasant evenings.

I'd like to recognize all of the folks who contributed significant time and effort to the event:

* First and foremost, **Chuck and Helen Popenoe** for allowing us to take over their wonderful mountaintop property for the weekend (and Chuck in particular for coordinating preparation of the field and facilitating delivery of port o' pots).

* The "BBQ Crew" under the able leadership of BURP's own **Rick Garvin**. So many people helped Rick out in this effort that it's impossible to name them all, but I'd like to single out **Bob Cooke** for preparing rub for the meat as well as Rick and **Jim & Linda Rorick** for preparing BBQ sauces. Also, I believe **Andy Anderson** used the grill for a pillow much of Friday night. Finally, kudos to all who helped pull and prepare the meat for serving on Saturday afternoon.

* **Bob and Kathleen Warriner** for once again coordinating the MASHOUT Check-In Table. Congrats to both on reaching their 5th wedding anniversary, a major matrimonial milestone. And thanks also to all those who volunteered their time to man the check-in table over the weekend.

* **Rod Rydlun, Mike Horkan, & Alan Hew** for coordinating commercial sponsors for this year's event. There was an abundance of tasty beers for the thirsty crowd, and a fair number of brewers showed up as well. See the full list of sponsors on the [MASHOUT Sponsors Website](#). Thanks also to those who picked up donated kegs, including **Alan, Bill Heinrich, Don Kaliher, Paul Langlie, & Sharon O'Rourke**.

* While on the subject of commercial sponsors, I'd like to especially thank **Jim Wagner** of DuClaw Brewing Co for contributing not only an abundance of fine DuClaw products but continuing his "Firkin Friday" tradition. The bourbon-barrel aged old ale was wonderful stuff! Special thanks also to **Jim Busch** for contributing both a keg of

Victory Prima Pils as well as several kegs of his own homebrew.

* Culture Minister **Jamie Langlie** for coordinating the annual homebrew competition and **Andy Anderson** for running the competition in Jamie's absence (something about a new grandchild).

* **Bob Cooke** again for making two kegs of non-alcoholic soda for the event.

* **Jamie Langlie & Mac McEwen** for their "2nd Annual Popenoe Mountain Pub Quiz". A fun time was had by all answering some whimsical and, in many cases, difficult questions.

* **Chris Mattes** of [Maryland Homebrew](#) for contributing prizes to both the homebrew competition and the pub quiz.

* My lovely and talented partner **Wendy Aaronson** for coordinating both the Saturday dinner and the Sunday breakfast.

* **Gordon Goeke** for organizing and leading the Saturday bike ride along the C&O Canal.

* Finally, thanks go out to the entire CRABS homebrew club for contributing a huge number of kegs of homebrew to "keg row". These folks are always a major presence at MASHOUT, and their many contributions to the event (including the annual "big beer tasting" on Saturday afternoon) are greatly appreciated.

I'm sure I've left some people out here, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning.

Finally, thanks to all who served on the MASHOUT Planning Committee and had to put up with my often rambling and frantic e-mails.

Can't wait for the 20th annual MASHOUT next year. We're already planning some big events to mark the occasion. Be sure to put it on your August 2007 calendar.

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RYDler

Q. What is the meaning of the German word "fingahackln"?

????????



Tasty Travels in Pittsburgh

By Oft-Pittsburgh-Travelers Bill Newman & Calvin Perilloux

Ain't it great when a brewery gets it right?

Scott Smith and East End Brewing Company's recipe for a truly BURP kind of brewery looks like this: Take a healthy dose of consistently well-made beers; add a commitment to session (lower gravity) beers; cover with an emphasis on sustainability; and top off with support for bicyclists. Mix well and enjoy regularly!

If you are planning a trip to Pittsburgh, you probably already know to visit the Church Brew Works to see the beautiful décor and the juxtaposition of church-and-brewery. Or you'll make your way to the classic German-style Penn Brewery on the Northside for their delicious Penn Dark, gleaming copper kettles, relaxing beer garden, or hard-to-find kellerpils. But instead, as if you need an excuse to "skip church", just head straight to a great taphouse and order an East End Brewing beer.

No, they don't have a brewpub, so you'll have to work a bit harder to find a pint of **Pedal Pale Ale**. You could start at the *Sharp Edge Beer Emporium*, which usually features one of East End Brewing's session ales on the beer engine: "A limited availability series of small batch, lighter bodied, easy drinking ales with gentle malt character, mild hop bitterness, and lower alcohol levels to permit a long drinking session". They also rotate another East End Brewing tap between the **Blackstrap Stout** and **Big Hop IPA**. Or just visit East End's website to find a nearby tavern in which you could sample their well-balanced Belgian White-styled **East End Witte**.

Scott is a one-man band: he assembled the brewery himself, including fermenters from the now-defunct Foundry Brewery. He designed all the recipes, brews the beers AND does all of the sales and marketing. Now he has some distribution help (hauling all those kegs around was a good way to drum up support but hard to juggle with the brewery demands), and he has turned his energies to preaching the good word about bicycling, sustainability, and good beer.

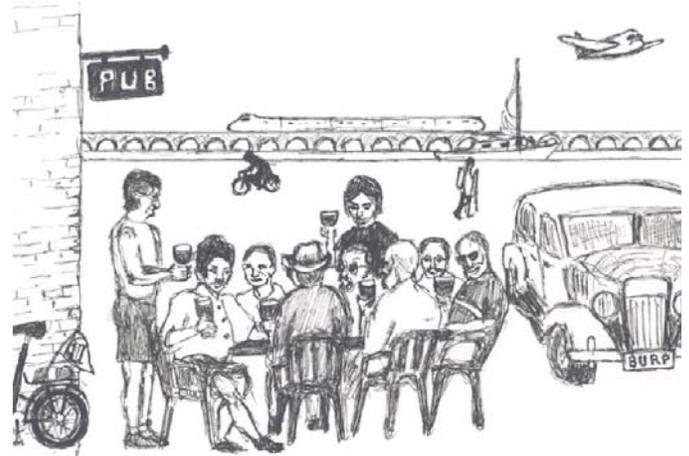
For those who are near Pittsburgh's university area, Pittsburgh local **Nick Thompson** offers a growler delivery service of East End's beers via — bicycle! Given the state laws, he can't charge for delivery or any more than the original cost of the beer, but he's teaming with Scott to promote beer and biking in tandem.

You can visit the brewery to get your growler filled on Saturdays between 2 and 4 PM and taste all the available beers. While you're there, ask Scott about sustainability and our environment, compare biking stories, and maybe even get a tour of the brewery.

Support your local brewery, even if it is in Pittsburgh! East End Brewing is well worth it.

Pittsburgh Beer Resources:

<http://eastendbrewing.com/>
<http://www.pennbrew.com/>
<http://www.churchbrew.com/>
<http://beermapping.com/maps/pittsburghbeer.html>
<http://www.sharpedgebeer.com/>



Wanderings

By Craig Somers, Cyclemeister

Upcoming 2006 Trips
 Oct 15 - Sligo Creek to Franklin's

As it turned out, **Gordon Goeke** couldn't get enough time off from work to be able to bike to MASHOUT. So instead of cycling up the C&O Canal by myself, I stayed on in Florida to assist my elderly father. Hope everyone had a terrific time at MASHOUT and wish I had been there to enjoy it with you. As you read this, I am savoring some of the finest beers in the world at their source during my month-long European journey.

Oct 15 Franklin's unfiltered full-flavored ales make us imagine it is 1806 in a tavern that stood here in Hyattsville by the old stage coach route to Baltimore. The general store that is attached to the brewpub confirms that this is small town America. We depart promptly at 11:00am from Forest Glen Metro Station for a 15-mile downhill grade along the Sligo Creek Trail which brings us to Franklin's about 12:30pm. After leaving Franklin's, some may choose to board the subway in Hyattsville, and others will be pedaling up the Sligo Creek Trail back to Forest Glen Metro Station. Directions to Forest Glen Metro Station: From the Beltway, exit north on Georgia Ave. and go one block making a left turn onto Forest Glen Rd. at the traffic light. Parking is available at the Metro station on your right. Contacts: **Craig Somers** (301-423-0380) craigsbike@burp.org or **Gordon Goeke** (301-564-3180) GoekeGA@state.gov

The Origins of BURP – The First Meetings

By Bill Ridgely

It has generally been accepted that the first meeting of what was to become the BURP club was held at the home of **Dan McCoubrey** in Wheaton, MD on Sep 27, 1981. Dan had sent a letter to as many homebrewers in the Baltimore-Frederick-DC triangle as he could locate. Assistance in this effort was provided by the AHA, which kindly provided Dan with the names and addresses of all of its area members. Here is the text of Dan's letter, postmarked on 5 Sep:

Dear Friend of Homebrew,

On Monday, Aug 24, eight homebrewers met at the home of Rick Gaskins in Gaithersburg. At that time, it was determined we should form an organization made up of homebrewers and homebrew patrons from the Washington-Baltimore area.

Four officers were chosen, to hold office until a general election at the beginning of 1982. They included George Burgess, treasurer, who then left for Europe with our petty cash (he'll be back); Dan McCoubrey, secretary; Kevin Giblin, membership, and Tom Rusnack, activities.

It was agreed that the purpose of the organization should be to compare and trade recipes and homebrews; to promote homebrew, and to celebrate our successes in brewing with occasional parties.

We agreed to meet once a month, at McCoubrey's home in Wheaton.

The first meeting of the formal organization (as yet unnamed, which is to be the first order of business of the meeting) will be held on Sunday, Sept 27 in conjunction with a homebrew and crab feast at the McCoubrey house (12301 Dalewood Drive, Wheaton, MD, 20902). The party will commence at 1:00 p.m. and go as long as the beer and crabs hold out. A meeting of members and prospective members will be held beginning at 12:30. Likely the only pressing business at that time will be the naming of the organization, discussion on whether or not to align with the American Homebrewers' Association, and selecting a date for the next meeting.

You and yours are cordially invited to the crabfeast and requested to show up in time for the meeting if you have any interest in the organization (Beer will be served at the meeting; Crabs come later). RSVP (301) 949-5783.

Enclosed are a map to the party and an informational sheet to be filled out and returned to me at the above address or at the party.

Dan McCoubrey

Notable in the letter is the first paragraph, which shows that while the club was named and formalized at the Sep meeting, it wasn't the first time the group of homebrewers that eventually became BURP had met. Not only had a meeting already been held in Aug, but a slate of officers had also been elected.

As it turns out, even this meeting was not the first for the group. In the BURP archives, I recently located a brief article from the [Frederick Post](#) dated Jul 30, 1981. The full text of the article, which I believe documents the first meeting of what would eventually become BURP, is reproduced below:

Homebrewers Organize, Plan Activities

The first organized meeting of homebrewers in the Baltimore-Washington-Frederick area was held July 23, in Gaithersburg at the home of Rick Gaskins. The group is planning to sponsor such events as: tasting and rating homebrew and commercial beers, demonstrations and classes, pub crawls, brewery tours, mass buying, and bottle and equipment trading events. Other plans are to organize a club and become associated with the American Homebrewers Association and educate the public about the new homebrewing movement throughout the country.

The host provided a large selection of snacks while each attendee provided beverages to be shared by the group. George Burgess of Potomac had his homebrew (a stout)

voted the finest of the evening and shared his recipe with everyone.

The next meeting will be held in Gaithersburg on Aug 24. Anyone interested in more details may contact Rick Gaskins, P.O. Box 2008, Gaithersburg, 20760; Bob Frank, 8119 Glendale Drive, Frederick, 21701; or stop at the Flying Barrel Brewing Supplies at Steve's Flea Market, 530 E. South St., Frederick.

So, while BURP as a club may have come into formal existence in Sep 1981, the first organized meetings of area homebrewers were actually held over the course of that summer in Gaithersburg, MD. Those who attended those early meetings continued to participate in club activities, and **Rick Gaskins**, who served as first host, was elected as BURP's first President in Jan 1982.



Trivial Beer-Suits – Beer and Religion in Ancient and Medieval Times

By Charlie Pavitt

(All from One Hundred Years of Brewing, so blame it or my reading of it for any errors)

Beer and religion have both been around since the beginning, and so it is no surprise to find ancient versions of our favorite beverage in early myth and ritual. According to the Indian epic the Mahabharata, a mixture of barley and soma (an alcoholic beverage particularly favored by the gods) was an important offering at an emperor's coronation. Zoroaster, a Persian responsible for one of the major early (i.e., about 1200 B.C.) religions, also used some form of alcoholic drink as an offering at religious rites. The Egyptian sun-god Ra used a mixture of beer, human blood, and fruit to intoxicate the fierce warrior-goddess Hathor in time to save early humanity from her sword. Some sort of alcoholic beverage made from cereal grains were also part of Greek and Roman ritual. Finally, the einheriar, spirits of warriors who inhabited the Germanic Valhalla, finished off a rough day of combat against one another

with a feast featuring a mead milked from a goat named Heiorun (wouldn't you like a pet with that talent).

The rise of early Christianity around Europe did not put an end to previous religious practice; in fact, in most cases, Christianity became a framework within which these practices have been maintained (apologies to anyone who believes otherwise, but it is no coincidence that Christmas is celebrated around the winter solstice and Easter around the spring equinox). Continuing with Germanic society, to quote the book (page 15), "church ceremonials were still attended by the old pagan drinking bouts." Weddings and "death-meals," the latter on the seventh and thirtieth days after a relative's death, combined drinking with "mass-saying." Germanic law obligated church members to supply the clergy with fifteen "measures" of beer. As time went on, however, the ancient practices faded away. By the late Middle Ages in England, drinking to the gods was superseded by toasts to Jesus, Mary, and the saints.

Well over a thousand years ago, monasteries were brewing, and bishops were constantly faced with the challenge of keeping the monks sober. "The Church Councils of Worms (868) and Treves (895) devoted part of their deliberations to a spiced beer, which church penitents were only allowed to drink on Sundays, while, on ordinary days they must content themselves with common beer" (page 16). Nonetheless, "the numerous church festivals ordinarily lasted as long as the beer lasted." Further, church elders were active traders ("the wholesale dealers of their time," page 17), not only in various alcoholic beverages but also in food and spices.

And then there is Gambrinus, the legendary king of Flanders and patron saint of brewing. There definitely was a Jan Primus (Jan the first), a popular prince and honorary member of the Brussels Brewing Guild back a good 700 or so years ago. But we're interested in legend here: he appears as a giant in carnival processions in France, as a ghost at a May-Day banquet in Bavaria, and still appears each August 18 at a sacred spot in Ireland.

Although it is quite off-topic, I will leave you with the following Scottish verse from around those times, entitled "The Ale-Wife and Her Barrel"

My mind is vex'd and sair perplex'd
I'll tell you a' that grieves me
A drunken wife I hae at home
Her noisome din aye deaves me

The ale-wife, the drunken wife
The ale-wife, she grieves me
My wifie and her barrelic
They'll ruin me and deave me

She takes her barrel on her back
 Her pint-stoup in her hand
 And she is to the market gane
 For to set up a stand

????????

Answer to Sep RYDler

A. Fingahackln is a Bavarian sport where two men hook their middle fingers and try to pull the opponent over the table - a popular activity at Oktoberfest.

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BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Sep 1986

September 1986 marked the first "Dan McCoubrey Memorial Crab Feast", the first such event to be held since the untimely passing of Dan in Dec 1985. The venue was the home of **Chuck & Helen Popenoe** in Bethesda. As was always the case with BURP, those attending brought a preponderance of great food as well as homebrew, some of it in kegs (which were just coming into regular use at that time). President **Dan McCabe** also purchased a nice selection of German Oktoberfest beers on behalf of the club. Chuck and several musician friends provided entertainment.

The Sep issue of BURP News devoted a large amount of space to the subject of soda kegs and how to use & store them. Thanks largely to the editorship of club secretary **Joel Spencer**, the newsletter was becoming much more than just a review of the last meeting and preview of the next. A lot of interesting and worthwhile information was now being added to the mix, including homebrew recipes, techniques, and equipment descriptions.

10 Years Ago, Sep 1996

Two BURP events highlighted the month of Sep 1996. The annual crab feast was held at the home of **Rod Rydlun** on Sep 8. A major difference between this feast and past events was that the crabs were purchased live and steamed onsite. This resulted in a small monetary savings to the club, but it turned into a major pain (literally) for crab coordinator **Alison Skeel**, who ended up chasing crabs all over Rod's lawn in an effort to get them into the steaming kettles (She was assisted in this effort by newsletter editor **Bruce Feist**). However, after

all was said and done, the crabs turned out great, and a fine time was had by all until a sudden (but thankfully brief) thunderstorm sent everyone scurrying for cover. As always, BURPers brought a large quantity of food and homebrew to go with the crabs. In addition to the feast, a Maerzen/Oktoberfest homebrew competition was scheduled for the meeting. However, a lack of entries forced the competition to be postponed to the October meeting.

The other Sep BURP event was the 2nd Tour de BURP bicycle tour, held over the weekend of Sep 20-22 in West Chester County, PA. BURPers set up camp at the Philadelphia/West Chester KOA in Unionville on Friday and then headed to Adamstown for the annual Great Eastern Microbrewery Festival at Stout's Brewery. On Saturday, under beautiful sunny skies, the cyclists headed first to the Victory Brewing Co in Downingtown for lunch and a tour conducted by BURPer (and Victory board member) **Jim Busch**. From here, there were many options for rides to Longwood Gardens, the Brandywine River Museum, the Brandywine Battlefield, and other sites. Saturday night, an excellent time and a fine feast was enjoyed around the campfire. Unfortunately, things went downhill from here. A huge storm rolled in during the night, and the riverside campsite was flooded by early the next morning. Everyone managed to pack up their soggy belongings and make an escape except for **Jim Busch & Liz Pitts**, who woke up later in the morning (having fortunately camped on higher ground) and found everyone else had departed.

The contents of the combined Aug-Sep issue of the BURP News was covered in last month's history column.

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance – 19 July 2006	\$19,529
Income	+ \$1,109
Expenses	- \$695
Current Balance – 10 Sept 2006	\$19,943

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 family members **Bill Strehl & Victoria Downing** of Fulton, MD and **Steven & Kimberly Wong** of Arlington, VA.

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: 277
 FAMILY: 82 (x2) 164
 INDIVIDUAL: 91
 HONORARY: 22

BURP Website Wants You (To Register)!

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

There are 90 people registered on the website! All registered users can participate in the web forums, and BURP members can create a personal blog. To view the membership list, you need to log in to the site. Only registered members can log in, but registration is free and easy. Online registration will allow you to keep your contact info current and view the online membership list. Visit <http://burp.org> and click "Register" at the upper-right corner of the screen. CyberProsit!



Editor's Corner

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

Have you ever thought about how much fun it would be to have your own newsletter to edit and publish? Well, a wonderful opportunity will soon be available. After 3 consecutive years on the job (and 4 total), I will be retiring from the Truth Ministry at the end of this year. I am actively seeking an able and capable replacement. The job is not too difficult because many people contribute articles. The two major requirements are good language and grammatical skills (the editing part) and being able to meet strict deadlines (getting the newsletter published at least a week before each BURP meeting). If you can meet these qualifications, let's talk. I'd like to get the next editor prepared for the job well in advance of the January issue. Contact me via either phone or e-mail (see officers box below for contact info).

I look forward to seeing you all (as well as some old BURP friends) at the Sep anniversary meeting.

Cheers, Bill (AKA Johnny)

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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