

# BURP NEWS

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**

"The mouth of a perfectly happy man is filled with beer."  
-- *Egyptian Proverb*



Beth Madden, Editor  
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**August 2007**

4305 Vermont Ave  
Alexandria, VA 22304



## WHAT'S BREWING

**August Meeting - MASHOUT  
American Wheat and Rye and  
Weizen/Weissbier Competition  
At Popenoe Mountain  
Cumberland, MD  
17-19 August, 2007  
Details Inside**

**September Meeting - Oktoberfest  
All German Styles  
Upper Marlboro, MD  
22 September, 2007  
1:00-6:00 PM**

**October Meeting - BURP Battle of the Sexes  
IPA Competition  
Arlington, VA  
13 October, 2007  
1:00-6:00 PM**

### It's Official!

*By Kathy Koch, Fearless Leader*

Thanks to the great efforts and months of planning by our own number one BURP enthusiast, **Bill Ridgely**, and his dedicated committee, MASHOUT '07 is a sellout. It promises to be a great weekend on host **Chuck Popenoe's** mountain-top retreat. There will be lots of food and homebrew shared, with an opportunity to visit with fellow homebrewers from the entire MidAtlantic region. Twenty years of fellowship sponsored by BURP and made possible by super BURP volunteers is truly worthy of a celebration.

Speaking of celebrations, I hope you are all looking forward to our celebration of all beers German on September 22. **Jim and Linda Rorick** are hosting our Oktoberfest meeting. Lederhosen optional.

The July meeting at **Bruce and Nancy's** was lovely, with all having the chance to cool off with a quick dip in their beautiful pool. It was good to see many of our newer members and to have a couple of folks sign up on the spot.

At the September meeting, we hope to have embroidered BURP polo shirts and long sleeve denim shirts available for purchase. They should be priced at \$20-22. Thanks to **Dona Lee** for getting the BURP logo artwork in shape for production.

I'm looking forward to lots of fun at our meetings as we move to autumn. We have some interesting

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. **Do not include graphic files.** Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to [membership@burp.org](mailto:membership@burp.org).

competitions coming, including an upcoming "Battle of the Sexes." Let's fire up the brewing kettles for the fun that's to come.

## Poolside with Light Lagers

*By Jamie Langlie and Jeanie Osburn,  
Co-Ministers of Culture*

**The purpose of BURP's 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.**

Cheers to our winners of July's Light Lager competition (Lite American Lager, Standard American Lager, Premium American Lager, Munich Helles, and Dortmunder Export)! Our winners are:

1<sup>st</sup> Place- **Rick Garvin and Christine Johnbrier**, Category 1D (Munich Helles) Beer name – Ménage à Trois Munchener Hellesbier

2<sup>nd</sup> Place- **Mel Thompson and Ed Bielaus**, Category 1E (Dortmunder Export), Beer name- no name

3<sup>rd</sup> Place- **Paul Langlie**, Category 1C (Premium American Lager) Beer name – no name

Thanks to all who entered, and a big thanks to our judges, **Tom Cannon, Wendy Schmidt, and Janet Crowe**.

*[Ministers' Aside: Hey, what happened to our creative energy with respect to beer names? Have you noticed the number of "no name" brews lately? Can you imagine how marketing would react?! Catchy or dull, even your mutt has a name.]*

### MASHOUT Competition – Wheat Beers

August. A month we all anxiously await every year for the delightful event known as MASHOUT. Good friends, good food, and good beer, all in copious quantities. What's not to love about MASHOUT? Our August competition features wheat beers:

- **Category 6D American Wheat**  
<http://www.bjcp.org/styles04/Category6.html#style6D>
- **Category 15A Bavarian Weizen**  
<http://www.bjcp.org/styles04/Category15.html#style15A>

**Note: Because the MASHOUT contest includes entries from other clubs, it will not count towards BURP's BOTY competition.**

Judges are needed for MASHOUT. Judging will be held on Saturday morning after breakfast. Many palates make for quick work – please join us. **Contact Jamie** at [Jamie@langlie.com](mailto:Jamie@langlie.com) or **Jeanie** at [brewbub@verizon.net](mailto:brewbub@verizon.net) to volunteer.

### September Competitions – German Beers and Bocks

The BOTY competition has heated up, and we'll be back at the barn burner for September. There will be two separate competition tracks for September.

- The first is a **popular choice "beauty contest" that includes all German Styles, with kegs preferred.** Winners will be determined by attendee balloting.
- The second for **Bock Beers, Category #5 [5A – Maibock/Helles; 5B – Traditional; 5C – Doppelbock; 5D -- Eisbock]**  
<http://www.bjcp.org/styles04/Category5.html>

**Beers will be judged from bottled entries by standard procedures and will count toward BOTY.** [1 entry per subcategory; 2 plain, brown, 12-oz bottles with plain caps; a removable paper label identifying the brewer's name, beer style and category number, and the beer name.]

### October BURP Battle of the Sexes -- IPA

Time to start brewing for the October Battle of the Sexes!

The style is **India Pale Ale, 14A – English; 14B – American; 14C -- Imperial**  
<http://www.bjcp.org/styles04/Category14.html>

Rules:

- Teams will be composed of 2 - 4 same-sex brewers.
- Entries will be judged according to standard BJCP procedures, with bottled entries.
- Winning will count toward BoTY, with all members of the prize-winning brewing teams awarded BoTY points.
- To determine whether the women's or the men's teams claim overall victory, 4 points will accrue to the 1st place team, 3 points to the 2nd, and 2 point to the 3<sup>rd</sup>. The sex with the highest point total will be declared the overall winner.

### Always Seeking Judges

BURP has quite a number of BJCP-qualified judges, and we need your help at the monthly competitions. If you'd like to volunteer at any time, please contact your

Ministers of Culture. We also encourage novices to judge with our BJCP judges. It's a great learning experience.

## Recipe Corner

*By Tom Cannon  
Co-Minister of Education*

This month we feature the first place beer from our July Club Competition. The category was BJCP Category 1, Light Lager including Lite American Lager, Standard American Lager, Premium American Lager, Munich Helles and Dortmunder Export. There were six entries in the competition, and all were quite good.

The winning beer, a Munich Helles, was brewed by Rick Garvin and Christine Johnbrier. Though a bit sweet, the beer was clearly in style and was the runaway winner. Rick and Christine have been specializing in Lager brewing over the past few years and have won numerous ribbons for their Maibock, Doppelbock, and Helles. They have won the Chili beer competition for the past five years with their Kellerbier. If you have the means to lager (which usually means a spare refrigerator), lagers are fun and easy to brew.

Thanks to Rick and Christie for providing the recipe.

### **Ménage à Trois Munchener Hellesbier – Brew #222**

Brewed by: Rick Garvin and Christine Johnbrier  
Brew date: September 16, 2006

For the last few years we've been producing multiple brews from our high gravity beers. For this batch, we produced 15 gallons of Maibock wort. 5.5 gallons of the Maibock was fermented at full strength and the remainder was diluted to Helles gravity levels pre-fermentation.

### **Previous Awards – Contests where Ed Bielaus beat us**

March 9, 2007 – Drunk Monk Challenge – Third Place Light Lager

May 12, 2007 – Sprit of Free Beer – Second Place Light Lager

### **Specs:**

Batch size: 15 gallons

OG before dilution: 1.072

OG after dilution: 1.050

FG: 1.010

IBU before dilution: 27.8 (Rager formula)

IBU after dilution: 20.2 (M1V1=M2V2)

### **Ingredients:**

40 lbs Weyermann Pils

3 lbs Weyermann Vienna

5 oz Ménage à Trois hops 3.46% Alpha pellets – 60 minutes

2 oz Ménage à Trois hops 3.46% Alpha pellets – 10 minutes

3 teaspoons hydrated Irish moss

2 vials White Labs 830 German Lager Yeast with 3 quart starter

Ménage à Trois hops: Equal parts by weight of Tettnanger, Hallertauer and Saaz

### **Process: Single decoction**

Mash-in: Underlet mash tun to level of false bottom with 135F filtered water, dough-in 43 quarts of filtered water with grain to achieve 122F

Protein Rest: 122F 20 minutes

First Decoction: Pull thickest 40% of mash to decoction kettle, heat to 156F for 15 minutes, boil for 20 minutes

Saccharification Rest: Return decocted mash to kettle, mixing mash to attain ~147F, add hot water to attain 154F – 21-43 quarts. Hold for 60 minutes.

Mashout: Heat mash to 168F

Sparge: to collect wort with a starting gravity 5 specific gravity points below goal of 1.070: 1.065.

### **Boil:**

- 30 minutes – pre-boil
- 60 minutes – bittering hops
- 15 minutes – Irish moss
- 10 minutes – finishing hops

Chill very rapidly to avoid DMS (that was a slight problem with this batch)

Pitch WLP 830 yeast (WLP 833 for Maibock) at 50F for growth stage

Primary fermentation: Lower temperature to 45F for low krausen stage, high krausen stage (2 weeks), late krausen (2 weeks)

Keg and lager at 28F for 3 months.

Force carbonate to 10 psi at 32F.

Counter-pressure bottle for each contest.

## July Meeting - Bennett-Cosier Residence in Nokesville, VA

*Photos courtesy of Pat and Janet Crowe*



## MASHOUT 2007 Update

*By Bill Ridgely, MASHOUT Coordinator*

For the first time in MASHOUT history, the event was declared a sellout over two weeks prior to its start. The 200 person limit was reached on Thursday, Aug 2, and registration was officially closed on the following day. If you planned to attend but didn't send your check in time, I can only encourage you to register earlier next year. A lot of great events will be bringing the crowds to MASHOUT this year. A brief rundown on what you can expect follows, but first, a couple of administrative details and a call for volunteers:

**Re-graveling of the Entrance Road** - The gravel road into the MASHOUT property needs to be refurbished every couple of years, and the time has come to do it again. Work on the road will be done on Thursday before the official start of MASHOUT. If you would be willing to come up a day early and help out (rakes, shovels, and an extra wheelbarrow or two would be helpful), please contact me (contact info at the end of this article). With many hands and backs at work, the re-graveling should be completed within a couple of hours. In addition, if you are willing and able to bring a chainsaw, it would be helpful to cut some additional firewood for the MASHOUT fire ring on Thursday.

**Check-In Station Volunteers** - Volunteers will be needed to man the station at one hour intervals from Thursday through Saturday as well as sell BURP and MASHOUT memorabilia (We will have two different MASHOUT t-shirts this year along with BURP lapel pins and titanium bottle openers). **Bob & Kathleen Warriner** are again in charge of the check-in station. If you are willing to donate an hour or two to the effort, please contact them at [bkwarriner@aol.com](mailto:bkwarriner@aol.com) or call 301-



588-3037. Beer will be provided at the check-in station for the convenience of volunteers.

### **Equipment Needs and Other Volunteer**

**Opportunities** - As always, we will need tables for food service on Sat and Sun. If you have a jockey box available for serving commercial beer, this would be helpful. On Sun morning, volunteers with portable stoves will be needed to help cook bacon and pancakes. If you are willing and able, please contact me.

Now, here are some events to whet your appetite for MASHOUT:

#### **Friday:**

### **The Annual DuClaw Brewing Co "Firkin Friday"**

**Cask Ale Tapping** - For the 3rd year in a row, DuClaw brewer **Jim Wagner** will be serving a cask of real ale on gravity at MASHOUT. This year's nectar will be a special double dry-hopped version of DuClaw's famous *Venom Pale Ale*. The cask will be tapped a little earlier than normal this year, at or around lunchtime on Friday. What better excuse to take the whole day off on Friday and arrive at MASHOUT early?

There will be a number of other breweries represented at MASHOUT this year, and we'll be welcoming more of the brewers themselves. Check out the MASHOUT Sponsors page on the BURP website (<http://burp.burp.org/Default.aspx?tabid=843>) to see the full list of contributors to the event (and please support those who support MASHOUT).

#### **Saturday:**

**Homebrew Competition** - The BURP Club will once again sponsor a homebrew competition open to all event participants. The competition will take place Saturday morning at 10:30 AM (Deadline for entries, 10:00 AM). This year's styles will be American Wheat or Rye Beer and Weizen/Weissbier. Competition beers will be accepted in kegs, growlers, or bottles. Further details and a call for judges can be found in the Culture Ministers column earlier in this newsletter.

### **Bike Ride on the New Allegheny Passage Trail**

**Section** - BURPers **Gordon Goeke & Bill Ridgely** will be leading a bike ride on the newly completed Cumberland-to-Frostburg section of the Allegheny Highland Rail-Trail starting from the Cumberland trail head at 10:00 AM. The plan is to arrive in Frostburg around noon and have lunch and beers at the *Draft Zone*, which features 22 beers on tap, 80 in bottles, and good pub food. Return trip (all downhill) will start around 1:30 with arrival back at Cumberland between 2:30 and 3:00. Please contact me or Gordon

([gordon.gordon@sba.gov](mailto:gordon.gordon@sba.gov) - yes, that's his real e-mail address) if you are interested.

**Annual CRABS Big Brew Tasting** - Probably the biggest presence at MASHOUT outside of BURP is the CRABS (Chesapeake Real Ale Brewers) Club from Baltimore. MASHOUT is a major annual event for the CRABS Club, and nearly every member attends. The club also brews an incredibly large amount of beer for MASHOUT's keg row. The support of this club is one of the things that makes MASHOUT such a wonderful multi-club event. On Saturday afternoon, CRABS will once again sponsor its "Big Brew Tasting", pairing about 5 huge beers with accompanying food. According to President **Joel Gallihue**, the final beer this year will be the club's own Bourbon Barrel-Aged Imperial Stout. Details are still being finalized, so watch for an announcement by e-mail over the next week or so.

### **3rd Annual Popenoe Mountain Pub Quiz**

Once again, MASHOUT attendees will have the opportunity to challenge their intellects with the 3rd Annual Popenoe Mountain Pub Quiz. Quizmasters **Mac McEwen** and **Jamie Langlie** have been hard at work tracking down obscure facts and trivia treasures to stump unwary contestants. Campers can pick up Quiz sheets beginning Friday noon at the check-in tent. Teams are to be composed of 3 - 5 members. Entries will need to be returned to a designated collection site by 3:00 PM, EDT, on Saturday, with winners announced after dinner. First prize is a \$50 gift certificate from Maryland Homebrew Supply. [Quizmasters' Note: This Quiz is run on the honor system, with the expectation that all participants start with a level playing field. Therefore, we strongly discourage the use of electronic assistance, i.e. Googling and other search engines, however tempting it might be.]

**Annual Saturday Barbeque Supper** - Our "King of the Grill" **Rick Garvin** has a real treat in store this year. To celebrate the 20th MASHOUT with a throwback to earlier times, Rick and his crew will be preparing both beef and pork for the annual barbeque dinner. You will only be asked to contribute an appetizer, soup or salad, side dish, or dessert to the festivities. Corn (if available - not a given in this drought year), baked potatoes, and fresh tomatoes will be provided to all. This should be one of the best MASHOUT suppers ever! Rick is also looking for volunteers to help him prepare the meat on Friday evening and pull the finished product on Saturday afternoon. If you are willing, please contact him at [rgarvin@garvin.us](mailto:rgarvin@garvin.us).

**Entertainment by the Tom Principato Band** - Yes, you read that correctly. One of the finest blues guitarists in the nation will be performing with his virtuoso band on Saturday evening from 8:00 to midnight. Tom

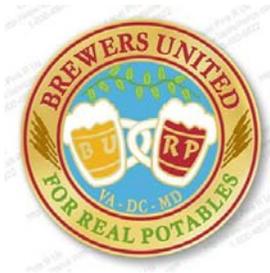
Principato rarely performs 4-hour shows, but he is very enthusiastic about the MASHOUT gig. This will be a rare opportunity to see a lengthy show by the acknowledged "Master of the Telecaster". As an additional rare treat, Tom will be bringing along a 4th band member, percussionist Josh Howell. Check out the Tom Principato website at <http://www.tomprincipato.com/>, and don't forget to bring your dancing shoes.

### Sunday:

**Annual Pancake Breakfast** - MASHOUT will conclude once again with the annual pancake breakfast on Sunday morning. This will include delectable bacon from a local Amish farm, pancakes, and coffee. Usually, there are other food contributions from those attending. In past years, there have been eggs, sausage, and even scrapple on the table. Again, volunteers will be needed to help prepare this feast. If you can bring a portable stove and are willing to donate some time to the effort, it would be greatly appreciated.

I hope you are looking forward to MASHOUT as much as I am. If you are willing to help in any way, please contact the appropriate individuals above, or contact me at [ridgely@burp.org](mailto:ridgely@burp.org) (or call 301-762-6523).

Cheers, Bill



## BURP Lapel Pins and Titanium Bottle Openers Available

The club recently received a new order of 200 beautiful BURP lapel pins, suitable for wear at all beer functions (and, they make great gifts for beer travelers). The pins are 1" in diameter, gold plated, and have a butterfly clutch on the back. Each comes in its own poly bag. The final pin design is reproduced above. Pins are being sold for \$3.00 each.

In addition to the lapel pins, a new order of BURP titanium bottle openers will be arriving just before MASHOUT and will be for sale at the event. The openers are the small "claw" style, designed for easy attachment to a key ring. We guarantee this opener will last a lifetime. The price of \$8.50 per opener is very

reasonable considering the cost of titanium has skyrocketed over the last year.

Just bring cash or a check payable to BURP to MASHOUT for the pins and openers you would like to purchase. If you can not make it to MASHOUT, please contact **Bill Ridgely** at [ridgely@burp.org](mailto:ridgely@burp.org) or 301-762-6523, and your order will be set aside for the next BURP meeting.

## Trivial Beer-Suits Homebrew Songs

*By Charlie Pavitt*



There's a ton of songs about beer. There aren't a ton of songs about homebrewing. The inspiration for this topic is Ian Robb's "Garnet's Homemade Beer," of which some of you will be familiar due to its annual rendition at the GABS beer dinner; I'll leave that for another column. From my web search, I found reference to

a group of sake brewers who are dedicated to keeping sake-making songs dating back from the Edo period (1603-1867) alive through performance, accompanying themselves by beating wooden buckets with sticks for percussion. I also noted that a recording by the Male Choir of St. Petersburg (Russia, not Florida) including a traditional brewing song is available from Amazon. But otherwise, I discovered two from <http://www.homebrewshop.com/beer-club/beersongs.html> both composed by Jim Thoms of BEER (the Brewers East End Revival Homebrewing Club). Here's one, simply entitled Home Brew Song. The stanzas follow the tune for "The Battle of New Orleans" but the chorus switches to "Casey Jones" (the original, not the Dead's). Enjoy.

In nine-teen eighty-one our brewing days began  
Thanks to Michael Jackson and Char-lie Papazian  
 We learned to choose the finest beers and leave the rest  
alone  
 We learned that we could brew the very best right in our  
home.  
 [Chorus]

We can brew a German lager, we can brew an Irish  
Stout  
 We can brew a British barley wine that makes you want  
 to shout  
 A California common with phenomenal bouquet

A porter that you oughta try before the end of day  
[Chorus]

We take a little water and we take a little grain  
We can brew up any kind of beer that you could ever  
name  
A Dunkel or a Duvel or a lowly Miller clone  
A Homer Simpson "Duff" that we can call our very own  
\_[Chorus]

We mash it and we cook it and we add the hops and  
yeast  
The fermentation magic takes about a couple weeks  
And then we drink it with our friends and spread good  
cheer around  
And when we hear the angels sing we pour another  
round  
[Chorus]

Chorus:  
HOME BREW BEER, WE BREW IT IN THE KITCHEN  
HOME BREW BEER, WE BREW IT IN THE YARD  
HOME BREW BEER, YOU DON'T KNOW WHAT YOU'RE  
MISSING  
IF YOU HAVEN'T HAD A HARDY PINT OF HOME BREW  
BEER  
[One... Two... Three... Four...] ... .

There's one more Thoms extravaganza at that site,  
entitled "Add The Hops." Later for that.

And before I sign out for the month: I am running out of  
good topics for Trivial Beer-Suits. All suggestions can be  
forwarded to chazzq@udel.edu and will be greatly  
appreciated. Without some, this column will be taking a  
long vacation.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Aug 1987

The August 1987 meeting was held at the home of  
**Ernie & Anne Weissenborn** in Silver Spring, MD. The  
always-spirited Ernie had been a longtime member of  
BURP and had even been elected to a special officer  
position in 1984 (Chairman of Perverse and Perverted  
Humor). For some unknown reason, this post lasted only  
for one year. The theme of the meeting was Pilsner, and  
the hosts provided not only a case of some of the  
world's finest examples to serve as reference beers for  
the club contest, but they also served copious quantities  
of bockwurst to the crowd (the German white wurst  
made from both pork and veal). **John Gardiner's**  
meeting report began in his usual "punative" manner -

"It was the best of times, it was the wurst of times ...  
and BURPers came for better and for wurst". After the  
crowd had sated itself on the fine sausage and pils, the  
contest beers were brought out. At this time, monthly  
club contests were judged by all present using ballots.  
The winners were announced at the end of the meeting.  
Third place went to **Joel Spencer, Hank Rupprecht,  
& John Gardiner** for their all-grain pils. Second place  
went to host **Ernie Weissenborn**, and first went to **Bill  
Ridgely** for his extract and honey based entry.  
Honorable Mention was awarded to **Ralph Bucca** for his  
not-quite-to-style beer called "It's a Wheat Pilsner".  
Prizes were generously donated by **Hugh Barnes** of  
Third Wave Brewing, a homebrew supply shop based at  
the time in Alexandria, VA.

Secretary **John Gardiner** produced another fine 8-page  
newsletter in August, highlighted by his typically pun-  
filled report of the July "Frank 'N Stein" meeting. There  
were two "Recipes of the Month" in this issue - one for  
beer and one for food. The food recipe was for July co-  
host **Cindy Sabo's** Curry Dip. The beer recipe was the  
winning recipe in the July "Weird Beer" competition -  
**Ralph Bucca's** partial mash "Clambake Doppelbock". In  
the process of welcoming several new members to the  
club, John mentioned that the total membership now  
stood at 97. The 100th BURPer would finally be  
welcomed to the club in September. Treasurer **Duane  
Fraver** contributed an article about the winemaking  
activities of **Ralph Bucca** (who had been making wine  
long before he started brewing). Finally, the "Frugal  
Brewer" wrote a treatise on a subject about which he  
considered himself "the fivemost world authority - that's  
like foremost but higher". The discussion focused mostly  
on the differences between leaf, compressed, and pellet  
hops

### 10 Years Ago, Aug 1997

The 10th Anniversary Mid-Atlantic States Homebrewers'  
CampOut (MASHOUT) served as the August 1997 BURP  
meeting. Held once again on Popenoe Mountain in  
Western MD, the gala event featured not one, but two  
live performing bands. The jam band "This Man's Hat",  
all the way from Asheville, NC, performed to an  
enthusiastic crowd on Friday evening. Then, on  
Saturday, the Chesapeake Beach blues band "Poker  
Face" reprised its performance from the previous year  
(when it became the first live electrified band to ever  
perform at MASHOUT). BURP's "Head Hog" **Jim Tyndall**  
took charge of the annual Saturday night barbeque,  
which featured beef and chicken grilled on the open pit.  
BURPers **Wendy Aaronson & Liz Pitts** took on dual  
roles, managing both the MASHOUT supper and  
breakfast as well as the check-in operation. While the  
emphasis of the event was (and still is) on homebrew,  
two commercial breweries contributed beer. Frederick

Brewing Co sent a keg, and the Blue & Gold Brewpub in Arlington contributed a cask of real ale. The biggest concern for MASHOUT planners at this time was the construction of the large golf and hotel complex at Rocky Gap State Park, which had just gotten underway. It was hoped that this wouldn't restrict access to the beach and shower facilities at the park. Fortunately, the park facilities were never made off limits to the public, a key to the success of MASHOUT to the current day.

The August newsletter was packed with great information and reviews as always. **Jay Adams** led off with his report on the trip 17 BURPers took to Cleveland for the annual American Homebrewers Association Conference. Ah, those days of long ago, when "meetings and discussions" lasted into the wee hours, the BURP hospitality suite (deemed by many to be the best venue at the conference) didn't close its doors until 3:30 AM, and the search for the "perfect beer" went on nearly 24-7 for 3 straight days. Only one BURPer came away with a medal at the National Homebrew Competition. **Al Folsom** took a bronze in the English and Scottish Strong Ale category. Also in the newsletter, Culture Minister **Mark Stevens** wrote a thorough exposition on Vienna Lager, the style to be judged at the next BURP meeting. Fearless Leader **Tom Cannon** introduced the concepts and style categories of Real Ale to the club and announced the club's first Real Ale Competition to be held that Fall (the winner would represent BURP in the Chicago Real Ale Homebrew Competition). On a trip to Hungary, BURPer **Steve Marler** had a chance to visit two Budapest brewpubs. He wrote about these as well as the Hungarian beer scene in general. Finally, several new members were welcomed to the club in the issue, including two new couples - **Elizabeth Kliks & Joshua Bourdrez** and **Bob Kepler & Nona Phelps**. There's an interesting story behind this, and you might want to ask **Bob & Betsy Kepler** about it when you see them at the next BURP meeting.

## BURP Prosperity Report

*By Larry Koch, Minister of Prosperity*

### Current Financial Position

#### BURP Treasury Summary

As of 16 July 2007	\$20,098
New receipts	\$3,775
New expenses	\$132
As of 5 Aug 2007	\$23,741

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://www.burp.org>.

## Mem-beer-sip Update

*By Christine Johnbrier, Ministrix of Propaganda*

This month we welcome new members **Rich & Sheryl Clark** of Herndon, VA and **Jay & Gretchen Nogle** of Herndon, VA.

Please keep your contact information up-to-date....most importantly, your email address. If you are not receiving an electronic notification each month with the newsletter link, that means I don't have your current email address! Send your contact information to [membership@burp.org](mailto:membership@burp.org), and I'll see that your info is updated.

### CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 260  
 FAMILY: 76 (x2) 152  
 INDIVIDUAL: 84  
 HONORARY: 24

## Hop Notes from the Libeery

*By Mel Thompson, Minister of History*

The BURP Libeery is open 24/7 for your reading and research needs. If you wish to check out a book, contact Mel Thompson at [sonofthomp@comcast.net](mailto:sonofthomp@comcast.net) prior to the monthly meeting and your request, if available, will be delivered.

If you don't see what you want in the Libeery list, let me know what you are looking for and I will try to locate it for you.

Cheers, Mel

## Editor's Corner

*By Beth Madden, Minister of Truth*

Thanks to everyone for their contributions to this month's newsletter. As always, I invite anyone interested in submitting anything from a feature or general interest articles to travelogues, recipes, etc. to do so. Please send to [madfox@comcast.net](mailto:madfox@comcast.net). Your fellow BURPers and I are looking forward to hearing from you!

Cheers – T.I.W.

### *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)*

## BURP 2007 OFFICERS

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