

# BURP NEWS

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

*"not drunk is he who from the floor can rise again and drink once more;  
but drunk is he who prostrate lies without the power to drink or rise."*

*- anonymous Celtic quote*



Beth Madden, Editor  
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**March 2008**

4305 Vermont Ave  
Alexandria, VA 22304



## WHAT'S BREWING

**March Meeting**  
**Stout Competition**  
**Arlington, VA**  
**Saturday, March 15, 2008**  
**1:00-6:00 PM**

**April Meeting**  
**Extract Beer Competition**  
**College Park, MD**  
**Saturday, April 19, 2008**  
**1:00-6:00 PM**

**May Meeting – Chili Cook-Off**  
**Best Beer with Chili Competition**  
**McLean, VA**  
**Saturday, May 3, 2008**  
**1:00-6:00 PM**

## March Musings

### Boost Brewing – No Excuses!

*By Co-Fearless Leaders*  
*Jamie Langlie & Alan Hew*

Our February meeting was fortunate to dodge the nasty weather bullet aimed in our direction, and the gathering turned out to be an all together pleasant, productive endeavor. Thanks, again, to Harriet and Lou for generously hosting the meeting – they have a wonderful space for accommodating hoards of BURPers during this colder part of the year. Thanks to Victory Brewing Co. (**Jim Busch**) for donating multiple bottles of Baltic Thunder, a delicious Baltic Porter, the newest addition to their lineup, as well as the other fine Victory beers seen floating around the meeting. Thanks also to those who entered beers and volunteered to judge the Porter competition.

This month, we'll be at **Helen and Bud's** in Arlington. Hopefully, the March weather gods will smile on the gathering ... perhaps old **Dan McCoubrey** will put in a good word for us. For those of you new to BURP, Dan was one of BURP's early members, known for his Irish charm and devotion to brewing a good stout. We pay homage to him every year with the Club's St. Paddy's McCoubrey Stout Competition. Hopefully, you have a stout ready to enter in this popular competition.

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. 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).

Judges also are welcome. [More elsewhere in the news from our Ministers of Culture, **Wendy Schmidt** and **Bruce Bennett**.]

In April, we will add a new feature to our meetings ... the *Fun and Creative Brewing Challenge: A Showcase for Celebrating Specialty Beers*. As Fearless Leaders, we have vowed during our tenure to "Boost Brewing – No Excuses!" Alan proposed the *Brewing Challenge* to further this goal. You can get more specifics from his accompanying article. In a nutshell, we want to encourage our members to craft beers that reflect their creativity and ability to embellish or think outside of the "standard" style parameters – and have fun brewing and sharing the results with others. We are coordinating with the Ministers of Enlightenment to possibly do at least one education session focused on specialty styles as well.

As we cannot emphasize enough, BURP is only as successful as its members contribute to make it so. With this in mind, we especially want to recognize people like **Ralph Bucca** and **Craig Somers** and **Jeanie Osburn** who are spearheading bike-themed camping and Baltimore pub crawl events in March and April. While BURP's primary mission is to promote high-quality homebrewing, the fact that we also engage in diverse activities that nurture Club spirit and camaraderie makes us unique and appealing to potential new members. An example is a recent comment to BURP on-line from someone who plans to join: "*Looks like a great club! Camping and biking are old hobbies of mine, and brewing is a new one. I'm excited to find a group that puts them all together!*"

We urge you to think about how you might broaden your involvement with BURP – we'd love to have someone volunteer to organize a weekend pub crawl, an equipment construction workshop, or an after work BURP Happy Hour. Or you could provide content to the website or write a newsletter report or travelogue. Minister of Truth **Beth Madden** and our Web Ministers are constantly seeking new contributors. In this vein, our sincere thanks go to **Charlie Pavitt**, author of the monthly *Trivial Beer-Suits* column, which is consistently entertaining with its eclectic mix of history and obscure brewing knowledge, leavened with Charlie's wry wit and opinions on the state of

the world. In the February issue, **Steve Marler** did a great job with his beer-focused Little Rock travelogue. **Bill Ridgely's** BURP history articles are gems for old and new members alike. We would like to see more people writing about brewing tips/techniques, book reviews, beer-related cuisine and travel experiences – how about YOU?

The Spirit of Free Beer and National AHA competitions are fast approaching – time to brew and bottle. The SoFB is scheduled for Saturday, May 10, with primary registration of entries at the May 3<sup>rd</sup> Chili Cook-off meeting. [More about SoFB in this issue from our MOCs.] A tip of the hat to **Rick Garvin** and **Christine Johnbrier** for stepping in to host the Chili Cook-off to substitute for **Dan Allers** and **Christina Wren**, whose kitchen will be in the midst of remodeling in early May. (Dan & Christina, thinking ahead, now have volunteered to host the Cook-off in May 2009.)

A reminder that BURP is pushing to be well-represented at the American Homebrewers Association (AHA) conference in Cincinnati this June. **Contact Jamie to register for the BURP Bus Express to the conference.** This promises to be cheaper than flying and MUCH more fun.

A toast to all of you! If you have ideas or concerns, please share them with your Executive Committee members. The Committee will convene in the interim between the March and April meetings, and we welcome contributions to the agenda. We're here to serve you.

## March Meeting Seeking Irish Stew Helpers

Be part of a BURP tradition! Helpers needed to prep ingredients [onions, mushrooms, meat, potatoes, etc] and stir a pot 'o Irish stew at the March 15 St. Paddy's Day meeting. To volunteer, please contact Alan Hew at e-mail: [alanhew@gmail.com](mailto:alanhew@gmail.com) or by phone at 301-404-7519.

## From the Ministry of Culture

*By Wendy Schmidt and Bruce Bennett  
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.*

Many thanks to all those who entered the Porter contest in February at **Lou and Harriet's** in Ijamsville, MD. We had a total of eighteen entries, seven Robust Porters, six Brown Porters, and five Baltic Porters. The winner of this contest was a Baltic Porter brewed by **Jamie and Paul Langlie**, second place went to a Brown Porter brewed by **Wendy Aaronson and Bill Ridgely**, while third place went to another Baltic Porter brewed by **Mel Thompson**. Congratulations Jamie, Paul, Wendy, Bill, and Mel for these outstanding porters. Also, many thanks to our great panel of judges, **Bud Hensgen, Jude Wang, Christine Newman, Trish Koch, Jim Hanson, and Alan Hew**. As with the January judges, the February judges received 2 raffle tickets, and their names will be entered in a special appreciation drawing for judges and stewards to be held at the end of the year.

### Spirit of Free Beer (SoFB)

Planning for our 2008 SoFB is well underway. We are planning to hold SoFB 2008 on Saturday, 10 May 2008 at Old Dominion Brewing Company, Ashburn, VA. We have registered the SoFB 2008 with the BJCP. As mentioned in the last newsletter we still need Volunteers for several key tasks from Prize Coordinator, Steward Coordinator, to Registrar. Please consider volunteering and helping the club manage this annual premier event for BURP.

### Brewer of the Year

With third place in the Porter (February) competition, **Mel Thompson** continues with his early lead in the BOTY 2008 competition. With the winter weather being ideal for brewing, and our schedule of competitions set, next month's (April) competition is Extract Beers (all categories), we

need brewers to start up their kettles and brew some beers to give Mel some competition!

### Dan McCoubrey Memorial (and March 2008 Monthly) Competition: Stouts

As posted on the BURP website, the March competition is Stout (Category 13, all subcategories: that's Dry Stout (13A), Sweet (13B), Oatmeal (13C), Foreign Style (13D), American (13E), and Russian Imperial Stout (13F)). It wouldn't be a BURP March meeting without paying homage to the beer most associated with Ireland and St Patrick's Day. (For more in-depth information and statistics, please go to: <http://www.bjcp.org/2008styles/style13.html>. There are excellent articles on line at the Michael Jackson's the Beerhunter website (one in particular on Oatmeal Stout can be found at <http://www.beerhunter.com/documents/19133-001674.html>, and at the Sally's Place website, [http://www.sallys-place.com/beverages/beer/stout\\_beers.htm](http://www.sallys-place.com/beverages/beer/stout_beers.htm), you will learn a little about the medicinal uses of stout as well as brief descriptions and history on the subcategories of stout). This monthly competition traditionally attracts many entries, and as a result, several judge volunteers would be most welcome, as we would like to limit the flight sizes to around 5-6 beers. If you are planning to enter a beer, please remember to bring three bottles along.

## Recipe Corner

### March 2008 Monthly Competition Winning Recipe:

Terviseks Baltic Porter (by **Jamie and Paul Langlie**):

Mash 1.75# crystal 80, 26# Marris Otter, .5# Special B, 1.5# Chocolate, 1# Munich -- 90 minutes @ 151 degrees.

Take out 6 gal. first runnings.

Boil 60 minutes with 1.5 oz No. Brewer, 30 min 1.5 oz No. Brewer, 5min 1.5 oz EKG.

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Pitch White Labs English Ale Yeast - primary 3 days @ 64 degrees.

Pitch White Labs California Lager Yeast and

condition for 10 days @ 64 degrees.  
Lager 4 weeks @ 38 degrees.

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O.G. = 1.104  
F.G. = 1.033

## ENLIGHTENMENT CORNER

*By Wendy Aaronson and Tom Cannon,  
Co-Ministers of Enlightenment*

### BJCP EXAM IS SCHEDULED FOR JUNE 8

#### BJCP EXAM PREPARATION CLASS BEGINS

**MARCH 30:** We apologize for publicizing that the BJCP class was going to start on February 24. When it became clear that we couldn't schedule the exam for late April or early May, we lost steam. No more false starts. The BJCP exam is definitely scheduled for June 8, so we are committed to beginning the class on March 30. This class is designed for those individuals who have some technical knowledge but need to work on beer styles, judging, and test-taking. All students are encouraged to take the BJCP exam. We have an outstanding success rate, even if a student is an extract brewer. There will be 6 sessions. The class will be held on Sunday afternoons from 1-4 pm. The locations will alternate between Alexandria, VA and College Park, MD. The cost depends on the number of students; however, it is usually no more than \$40. If you have any interest in the class, we encourage you to take it now, because we do not usually have sufficient interest in offering it every year. The benefit for scheduling the class and exam this year is a really cool tasting kit that the BJCP will provide for free if we have a class and schedule an exam. If you want to take the class, don't miss this opportunity! To register for the class, please send a message to [aaronson@burp.org](mailto:aaronson@burp.org) or call me at 301-762-6523 in the evening before March 17.

**BARLEY MALT EXPERIENCE AT THE MARCH MEETING** - We will discuss the characteristics and flavor profile of a variety of grains. Taste the difference between grains and learn how you can use different grains to create a complex malt profile. We will sample a few beers and evaluate the color and flavor contributed by the malt. The

session will begin shortly after 1 pm and last around 30-40 min.

#### WE NEED YOUR IDEAS FOR ENLIGHTENMENT SESSIONS AT MONTHLY MEETINGS:

In January, we conducted a fun tasting to test skills in identifying beer styles. As an aid we provided the beer style guidelines. In February, we talked about the porter category. We tasted a representative of each subcategory and evaluated a homebrewed porter according to what folks thought it should be and then according to what the brewer said it was. We also discussed recipe formulation of the homebrewed beer. In March, we will discuss the contribution of different grains to a beer. There is always something to talk about, but we want to make sure we cover what you want us to talk about. If you have recommendations, please send a message to [aaronson@burp.org](mailto:aaronson@burp.org) or call at 301-762-6523.

## Introducing The Fun & Creative Brewing Challenge A Showcase for Celebrating Specialty Beers

*By Alan Hew*

The month of April will mark the start of BURP's new *Fun & Creative Brewing Challenge* series. If you enjoy brewing beers that reflect your creativity and ability to embellish or think outside of the "standard" style parameters, this challenge is for you. For each *Challenge*, we'll offer those in attendance an opportunity to provide feedback to the brewers via a popular vote "beauty contest" and informal discussion about the merits of their beers. We also will be coordinating with BURP's Ministers of Enlightenment to present one or two specialty beer education sessions. These may also be given by a professional brewer, one of BURP's own adventurous brewers, such as **Steve Marler** or the legendary **Ralph Bucca**, or perhaps by a member of another club who is recognized for achieving success with non-traditional ingredients.

*The Fun & Creative Brewing Challenge* contests won't count towards BURP's Brewer of the Year competition ... but we should have some fun and

creative "prizes" for brewers who please the BURP public's palates with their offerings. Challenges will be open and publicized to *everyone* in the DC area brewing community. I want to encourage entries from first-time brewers through professional brewers. I'd also like to see brewers from other clubs and brewers from off-the-street (non-affiliated).

*All right, Alan, so what are these fun and creative beers styles???? The first three Challenges are: (and note that with the hop shortages/prices out there these styles will not require large amounts of hops)*

- **April** is going to be **Coffee Beer**. "Coffee Beer," you say... "I guess you mean Coffee Stout, right???" No, I mean Coffee Beer... If you think you can make a beer that expresses/marries/complements the character of coffee, the style doesn't matter. It could be a porter, stout, nut-brown ale, Schwarzbier, or whatever, just show me the coffee!!! Kavove Pivo is a coffee-flavored lager brewed at the Restaurant Pivovarsky Dum in Prague, Czech Republic, which goes to show coffee being used with a style other than stout. My favorite was the now extinct Redhook Double Black Stout. A new favorite is the coffee stout **Geoff Lively** does in a firkin at Rock Bottom Bethesda with his Stillwater Stout. If all works out, we should have a visit from a local Coffee Shop/Bar owner to sample our showcase of coffee homebrews and a firkin or two from a couple of local breweries with coffee added to them (one a stout the other not).

*A hint on using coffee in your beer: two methods work well for capturing the character of coffee without the extraction of oils and acidity. The first is using coarse ground coffee in a hop bag and "dry hopping" in the secondary. The other is using a cold extraction/brew of coffee in the secondary or at bottling/kegging time. To read more on the topic, Brew Your Own Magazine has a great article online from their Dec 2002 issue entitled "Brewing with Coffee" by Glenn BurnSilver, it can be found at <http://byo.com/feature/1020.html>.*

- **June** will be what I call **Hop Embargo** beer! With the challenges of getting hops and the prices ... Let's revert to our roots... herbs and flowers. Let's use those bittering/flavoring spices of old, before hops became the standard. Among the standard herbs were sweet gale, bog myrtle, yarrow, marsh rosemary, heather, juniper berries, ginger, caraway seed, anise, nutmeg, cinnamon, wormwood, sage, broom, henbane, mandrake, darnel, and saffron. Sure, you could make a straight-up gruit. But where's the fun in that? What I'm talking about are beers like those from Fraoch/Williams Bros. of Scotland (i.e. using heather, pine tips, or seaweed...) and Allagash Fluxus which uses yarrow -- all interesting examples. You will be allowed a maximum of 1/2 an ounce of hops (whatever alpha you have/can get) per 5 gallons of beer (proportionately) anywhere in the brew schedule. Gruits are welcomed; it's just that they're not definitive for this challenge.
- **August** brings us the fruits of summer— **Tropical Fruits**, that is. For this challenge, it will be Tropical Fruit Beers, no typical North American fruits like cherries, raspberries, peaches, pears etc. I'm talking mangos, coconut, guava, passion fruit, lychee, or pineapple, etc. I know I had a killer mango pale ale back in the mid-nineties. And Whaler's on Kauai made a Guava Wheat beer. How about a Toasted Coconut Vanilla Macadamia nut Stout? Use your imagination and let's have some fun with this one.  
*Did I hear someone say "hey Alan the August meeting is at Mashout!" Yes, it is, and this challenge is open to all the clubs and brewers attending. Look for the "Fruit Stand" at Mashout. If you have an entry and won't be able to go to Mashout, I'll be more than willing to transport your entry for you. Just let me know.*
- **Additional Challenges to be announced**

## Rules for Entries

The preferred mode of entry is your typical brown bottle; however, anything will be accepted, kegs, growlers, 2-liter plastic soda bottles, etc. -- none will be turned away. Just make certain that you have an adequate supply for all interested members to sample. Please try to keep your containers as generic and unlabeled as possible.

The whole idea is that we want you brewing, bringing creative beers to meetings, and having fun drinking and discussing them. I look forward to your ideas and feedback!

## **BURP AHA BUS REGISTRATION UNDERWAY**

Join BURP's very own Merry Pranksters for a bus ride to remember. Travel to the AHA Conference in Cincinnati in style in a spacious, luxurious coach, with a rolling happy hour and plenty of homegrown entertainment!

BURP's bus will depart at approximately 9:00 AM on Tuesday, June 17, returning on Sunday, June 22, to a parking location TBD. The current bus cost of \$256/person is based on a minimum of 30 passengers. We have capacity for approximately 45 people, and per person costs could be less if more riders join. If a minimum of 30 people has not registered by May 1, 2008, the trip will be cancelled, and all payments will be returned.

**Contact Jamie Langlie: [Jamie@langlie.com](mailto:Jamie@langlie.com) or (c) 301-801-1675 for additional information.**

To register:

- Complete a form and a check made payable to: **Jamie Langlie.**
- Return the attached registration form at the end of BURP Newsletter and payment to:
  - [AHA Bus](#)
  - [c/o Jamie Langlie](#)
  - [3701 Decatur Ave., Kensington, MD 20895](#)
- If you prefer to pay with cash, you can do so at the March 15 BURP meeting.

- E-mail Jamie → [Jamie@langlie.com](mailto:Jamie@langlie.com) to let her know that your form and/or payment are on the way or if you have questions.

***All Riders Must be 21 Years of Age or Older***

## **Lower Slower Eastern Shore Bike Ride**

**12 April 2008**

**Ralph Bucca** will be hosting a weekend biking and camping event from his home in Princess Anne, Md., two hours from the Bay Bridge. Bring your bikes, camping gear and food for a Saturday night potluck dinner. Ralph will provide a Sunday morn waffle breakfast. Saturday's ride will cross over the two Wicomico River ferries, a possible visit to the new Bordeleau Winery and lunch in Princess Anne before returning back. This is an approximate 35-mile ride on flat country lanes. A shorter ride on Sunday will follow breakfast. Contact Ralph [rjbucca@hotmail.com](mailto:rjbucca@hotmail.com) for more info and directions.

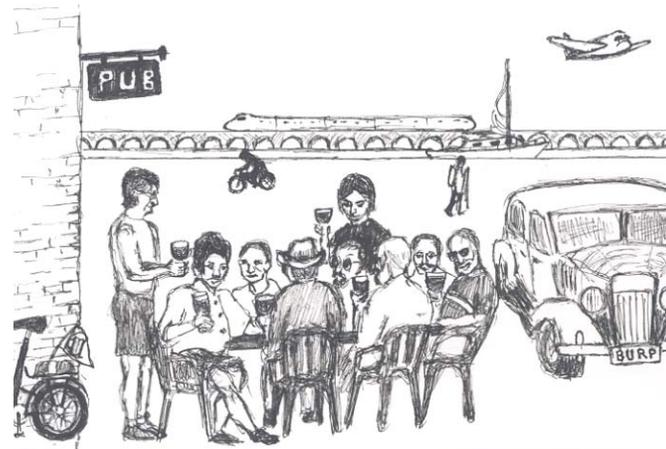
## **BURP Lapel Pins and Titanium Bottle Openers Available**

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. Pins are being sold for \$3.00 each.

In addition to the lapel pins, a new order of 100 BURP titanium bottle openers arrived just before MASHOUT. Some were sold at the event, but there are plenty left. 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 the next BURP meeting for the pins and openers you would like to purchase.

can be cancelled up until 3pm on March 21 if bad weather becomes an issue. Contact **Craig Somers** (301-423-0380) [craigsbike@hotmail.com](mailto:craigsbike@hotmail.com) or **Jeanie Osburn** (202-797-0511) [brewbub@verizon.net](mailto:brewbub@verizon.net)



## Wanderings

By Craig Somers

### 22 March 2008: Baltimore Pub Crawl

Reserve by March 12 at the Mt Vernon Hotel (410-727-2000) 24 W Franklin St, Baltimore by requesting the BURP group rate of \$99 for a room with one queen bed or \$109 for a room with two queen beds. The Saturday, March 22 pub crawl commences with appetizers in the Brewer's Art cellar (1106 N Charles St) from 5pm - 7pm. A block away we'll raise a glass in one of Poe's haunts - the Owl Bar in the Belvedere Hotel. Then it's on to the Fell's Point pubs: Wharf Rat, Max's, Ale Mary, Bertha's etc.

BURPers wishing to pedal to Baltimore can meet us in the parking lot on the east side of the College Park Metro Station for a 10am Saturday morning departure. Participants receive a map and cue sheet of the old stage coach route between DC and Baltimore which is 40 miles one way over moderate terrain. After eating the included breakfast at the Mt Vernon Hotel on Sunday morning the bicycling group retraces the route back to College Park Metro Station. Alison Skeel will meet the bicycling group at College Park Metro Station at 10am on Saturday morning and transport baggage in her vehicle to the hotel and back to College Park Metro Station on Sunday. Rooms at the Mt Vernon Hotel

## BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

### 20 Years Ago, Mar 1988

Spring arrived at the March BURP meeting held at the home of **Bert & Marianne Tagge** in Burke, VA (Actually, the meeting date was March 12, but close enough). Bert suggested a St Patrick's Day or Ides of March theme for the meeting, so "BURPer in Charge of Puns" (and Frugal Brewer) **John Gardiner** suggested everyone come in a green toga as a compromise. Three BURP officers (Prez **Ralph Bucca**, Treasurer **Duane Fraver**, and Secretary **Bill Ridgely**) were adventuring in Belize and Guatemala at the time, so the meeting was primarily a social one, with lots of great beer and food in evidence. One of the more interesting beers was **Chuck Popenoe's** "Frugal Braü", named in honor of you know who. The label on the bottle listed the ingredients and the total cost of the brew - 50 cents a gallon! Chuck had used *Serio* liquid malt extract purchased at a bakery supply store in Jessup, MD for \$28 per 60 lb pail. I don't think there's been a cheaper malt extract available anytime before or since. Chuck also regaled the crowd with stories of his earliest days of homebrewing, when a batch consisted of a can of Blue Ribbon malt extract, an equivalent amount of cane sugar, and a package of Fleishmann baker's yeast. Since it was March, stouts were in abundance - both commercial and homebrewed. Beside the traditional Guinness, there were several good homebrewed interpretations, including some leftovers from the January club competition. For some reason, spiced beers continued to be popular at BURP meetings. The hosts contributed the most interesting one this time, flavored with copious amounts of cinnamon and clove.

The combined March/April issue of the BURP News was a relatively short one due to the editor being out of country for a good part of the month. However, the issue contained a fairly lengthy report

on the February meeting as well as the "Recipe of the Month" (**Steve Lerch's** 1st prize stout recipe from the January competition). Of course, **John Gardiner** contributed his monthly "Frugal Brewer" column, this time dealing with equipment sanitization (to rinse or not to rinse after sanitizing with bleach). John also announced that a company called *M.ev. Research* was just getting into the business of selling yeast cultures to homebrewers. To generate interest, they were offering 3 cultures at an introductory price no frugal brewer could refuse - free! Finally, the editor's brother **Bob Ridgely** contributed a short article extracted from the Baltimore Sun on a new brewery "archeology park" being built on the site of the old Peters & Johnson Brewery right off the Jones Falls Expressway. This park was eventually incorporated into the grounds of the soon to open (but now sadly departed) Baltimore Brewing Co.

### 10 Years Ago, Mar 1998

The March 1998 BURP meeting was held at the beautiful home of **Peter & Joyce Long** in Clifton, VA. The Longs eventually moved to Florida, but many BURPers retain fond memories of their pub room as a favorite location for cool season meetings, with its large horseshoe bar and roaring fireplace. This time, the weather was sunny and pleasant, so attendees moved freely between the pub room and the outside patio, where many kegs of homebrew were made available. The food table was set up in the upstairs living room area accessed by a stairway next to a beautiful indoor tropical garden. The entire setting was breathtaking. Porter was the theme of the meeting, and the festivities began with a tasting of commercial porters conducted by your humble reporter (assisted by the pouring team of **Wendy Aaronson & Alison Skeel**). Included were examples of the two unique "Pennsylvania porters" from *Yuengling Brewery* and the *Lion Brewery* (both being lagers rather than traditional ales). Following the tasting, Culture Minister **Jay Adams** gathered the judges for the club's monthly competition. The meeting report did not indicate the sub-styles of the winning porters, but the brewers were: 1st place, **Lynn Ashley**; 2nd place, **Mike Megown**; and 3rd place, **Gary Nazelrod**. A final highlight of the meeting was **Alan Hew** winning a pair of genuine German lederhosen

contributed to the raffle by **Martin Morse Wooster**. Alan can still be seen wearing these at virtually all BURP events with a German theme.

The March BURP News was chock full of great writing, as always. In political news, **Bud Hensgen** wrote about brewer's opposition to the proposed MD reduction of the blood alcohol (BAC) limit from .10 to .08. Bud also contributed an article dealing with the struggles of Virginia's first "Brew on Premise" facility (*Shenandoah Brewing Co.* in Springfield) to manufacture and distribute its own beer brand. The problems came about due to the state requirement for all breweries to distribute their product through a wholesaler. Shenandoah could not find a wholesaler in a timely manner, so the state revoked its manufacturing equipment tax deduction for "not selling any beer", a Catch 22 that only a politician could love. On the technical side, **Bill Newman & Steve Marler** contributed a very interesting article on their first attempt at "parti-gyle" brewing; that is, brewing two beers from one mash - a strong beer from the first runnings and a weak beer from the second runnings. Their experiment, using 60 lbs of grain to make 5 gal of barley wine and 5 gal of bitter or mild, resulted in a first running beer of 1.085 gravity (kicked up to 1.100 with 7 lbs of malt extract) and a second running beer of 1.075. The 2nd beer became a strong IPA. Many reasons were offered for the high gravities obtained, but the initial huge grain bill likely had a major impact. The travelogue section of the issue was also contributed by **Steve Marler**, an extensive and thorough overview of his tour of the pubs of Prague. Finally, **Janet Crowe** provided the results of an informal survey she conducted at a BURP meeting. There were only two questions - what is your sex, and what are your 3 favorite beer styles (in order of preference). The results - for males, 1st preference was IPA, as was 2nd preference. Coming in 3rd was a tie for stout and Belgian tripel. For females, 1st preference was German Weizen (losing by only one vote to IPA), 2nd was Pilsner, and 3rd was Porter. Her analysis - for the most part, homebrewers, both male and female, are hopheads.

## Trivial Beer-Suits

*By Charlie Pavitt*

Well, I must confess that my intended topic for this month's beer-suits did not work out. I originally had planned to write about the favorite beer of each of our major presidential candidates, having sent emailed inquiries to eleven of them early in January (Clinton, Edwards, Giuliani, Huckabee, Kucinich, McCain, Obama, Paul, Richardson, Romney, and Thompson; I did this just after Biden and Dodd dropped out), although knowing full well that at least two of them don't drink, but what the hey. Unfortunately, as of now I have received no relevant responses. I did get a couple of form emails stating that as much as the candidate would want to, there was no time for answering individual questions, but thanks anyway for my interest. I also ended up on some e-mailing lists that I've had to remove myself from, all assuming that I supported said candidate, even hearing four times from the Edwards campaign over the space of one night. So I must conclude that we as beer people have no particular candidate to support, forcing us to make voting decisions on the other issues of the day, which for me include responses to a currently ridiculous foreign policy, environmental and resource issues, health care, education, poverty, and the like.

So the rest of this shall turn to a different issue. After reading **Greg Kitsock's** January 2<sup>nd</sup> Beer column in the Washington Post, I became curious when he noted that the increase in barley and hops prices is due not only to poor harvests and decreased acreage but also to increased demand in China. This warranted a web search, in which I discovered that China had become the world's largest beer producer back in 2002, despite the fact that per capita consumption is about 6 gallons, only one-fifth or so that of industrialized countries. Obviously, 6 gallons times 2 zillion people adds up to quite a bit. As with the rest of their economy, beer production has continued to increase at about five percent per year, and become increasingly competitive, leading to larger budgets for advertising (I wonder what Chinese beer ads are like). (**Ed Note:** There's a fun series of 3 Chinese beer ads at [http://www.youtube.com/watch?v=My\\_E\\_iN2IQ&feature=related](http://www.youtube.com/watch?v=My_E_iN2IQ&feature=related)). There are reportedly about 400

breweries, although 10 account for 55 percent of the market. SABMiller and Anheuser-Busch are of course trying to either associate themselves with them or gobble them up, and through good old Wikipedia, I found that InBev is, not surprisingly, in there too. Tsingtao is the biggest, as I recall from a restaurant experience a tasteless lager; in fact, I had difficulty finding any positive blogged evaluations except for one for a brew called Dali. From good old Wikipedia, I discovered that "recent archaeological findings show that Chinese villagers were brewing beer type alcoholic drinks as far back as 7000 BC on a small and individual scale, with the production process / methods similar to that of ancient Egypt and Mesopotamia" and that "the ancient Chinese beer was important in ancestral worship, funeral and other rituals," but then disappearing for several centuries until the Russians opened a brewery toward the end of the nineteenth century.

This immediately led me to wonder whether Dogfish Head would try reproducing it. A Google page later, I discovered just that ([http://news.nationalgeographic.com/news/2005/07/0718\\_050718\\_ancientbeer.html](http://news.nationalgeographic.com/news/2005/07/0718_050718_ancientbeer.html)); in 2005, at the request of University of Pennsylvania "archaeochemist" (that's a neat job title) Patrick McGovern, who had previously inspired Dogfish to brew Midas Touch based on an ancient recipe from what is now Turkey (and I might add, that was a good tasting concoction). Brewer Mike Gerhart attempted to recreate Chinese brewing technique by starting with a mold cake contributed by an acquaintance in Beijing, adding rice, water, honey, grapes, hawthorn fruit, chrysanthemum flowers, plus some barley malt to comply with federal regulation, after which "we also turned up the brew kettle much higher than we ever would today." The result, Chateau Jiahu, was described as residing in a grey area somewhere between wine, beer, mead, and cider with a "very intriguing" taste.

For those of you familiar with Chateau Jiahu, my apologies for discussing this, but it was new to me.

## Asia Minor Report Part I: Georgia

*By Ralph Bucca*

I'm on another volunteer assignment in a new-to-me area of the world. This time I'm consulting on cold storage technology of fruits in Georgia and Armenia. Spent last week in Georgia highlighted by a fun-filled 4-day experience living with a peasant family. My lovely assistant EO and I were driven 150 km east from the capital of Tbilisi back in time about 100 years to the village of Tsnori to stay with the host family of farmer Jemal. Our accommodations were an old farm house heated by a tiny wood stove in the living room. And I mean living room; where everyone ate and slept, except me, the honored guest put up in a cold bedroom, sleeping with all my clothes on including a down vest and 10 lbs of blankets.

The water pipes were frozen. The bath tub, obviously never used for its intended purpose, was filled with well water so that you could flush the toilet. There were several beds in the living room and a small dining table. However, we sure did eat and drink well. Local vodka, porridge, bread, etc. for breakfast. Mid day dinner was the largest meal with a large assortment of yogurt, cheese, meat, veggies and preserved fruits, all of which were homemade. Jemal's fine homemade wine, both red and white, were excellent and in unlimited quantities. I learned that you had to be careful not to empty your glass or he would quickly refill it. A few times, I passed out from lunch only to be awakened at night for tea and a smaller meal, but with plenty of wine. He showed me his wine facility which was a large 150 liter tank located outside filled with red dinner wine. Inside a building, he had 6 ceramic storage tanks each filled with 100 to 1500 liters of wine and covered with a sheet of plastic and some black sand.

City girl EO had a tough time adjusting to the cold and sanitation. In our 4 days, no-one changed their clothes or looked like they ever did - perhaps in spring time? There were grape vines everywhere, and I think every family made their own wine. Jemal gave me some white and red wine to go, and I will have the MD Assn of Wineries determine if they want to import some. The beer, like the people, was quite uniform. You had better like

regular lager because that's all they had. I tried very local brands; however, I could not read the Georgian language labels, and they all tasted the same.

The people also all looked the same. Caucasian, light skinned with black hair and the same for the Armenians. I did not see any African, Asian or Hispanic individuals. I stood out with scraggly, dirty blond hair.

I did manage to help Jemal with his storage building design and refrigeration plans. We returned back to the city and a hotel with heat and hot water. However, I did miss hanging out with the peasants and their fine wine and food.

My Georgia experience ended by being driven 80 km from Tbilisi south to the border, passing by many abandoned Soviet era buildings. I then walked across a bridge into Armenia. To be continued...

## BURP Prosperity Report

*By Larry Koch, Minister of Prosperity*

### Current Financial Position

#### BURP Treasury Summary

As of 15 Feb 2008	\$19,150
New receipts	\$687
New expenses	\$1,085
As of 6 March 2008	\$18,752

Go to [BURP.org](http://BURP.org) for details on the BURP Treasury including separate worksheets with details of SoFB and MASHOUT.

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 **Jay Arthur** of Fredericksburg, VA; and **Jackie & Mark Goodnight** of Arlington, 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: 281  
 FAMILY: 84 (x2) 168  
 INDIVIDUAL: 89  
 HONORARY: 24

## Ye Olde Web Docket

*By Stein Langlie and Paul Langlie,  
 Ministers of the Web*

The website is constantly being updated, but we can always use more content. Please contact [webmaster@burp.org](mailto:webmaster@burp.org) if you want to become a content editor/contributor - *all members are welcome*. Don't forget that all burp members can create a personal blog (<http://burp.burp.org/Default.aspx?tabid=387>). If you have suggestions for new website content areas or want to contribute please contact us.

**IN OTHER NEWS:** We are investigating the future of the website – if you have complaints or compliments about the site, now is the time to make yourself heard; please send comments, good or bad, to [webmaster@burp.org](mailto:webmaster@burp.org) – we will share your comments with the “committee”.

**EVEN MORE NEWS:** Burplist has been archiving itself in a private Google group for a while now; to search the archive please visit <http://groups.google.com/group/burplist>.

**FINAL NEWS TIDBIT:** Biking event signup forms are on the site – visit the homepage for quick-links. *Happy\_surfing!*

## Hop Notes from the Li-Beery

*By Bill Ridgely, Minister of History*

Just a reminder this month to contribute your unwanted beer and brewing books to the club for the upcoming book sale (which probably will be held during the summer). Please contact me at [ridgely@burp.org](mailto:ridgely@burp.org) if you have items you'd like to donate for the sale table.

I apologize for still being behind in updating the li-beery information on the club website, but please feel free at any time to check things out and give me a yell if you'd like to borrow a book or magazine shown. Even if the item is not shown, it may be in the collection and available. The address is <http://burp.burp.org/Default.aspx?tabid=414>. Requested books will be delivered to the next BURP meeting. And, as always, if there is a book that you feel should be added to the collection, please contact me at the address above.

Thanks, as always, for your support.

Cheers, Bill

## Editor's Corner

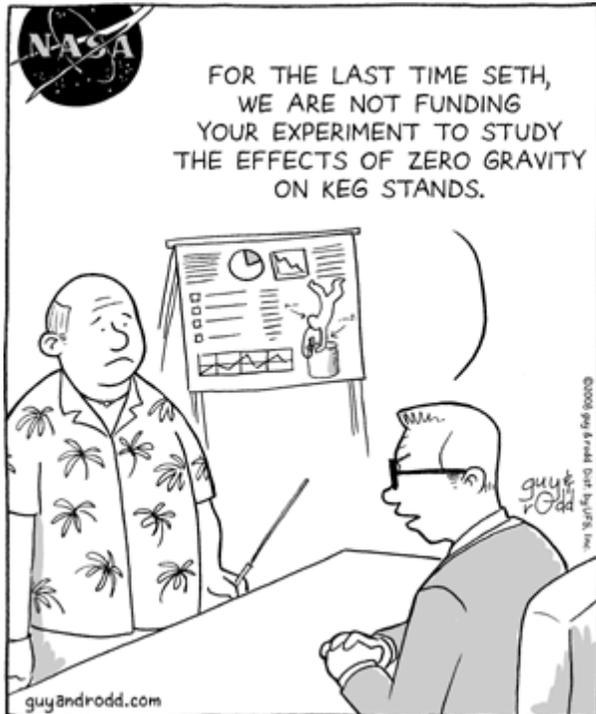
By Beth Madden, Minister of Truth

Thanks to the BURP membership for their contributions to this newsletter in 2008. 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  
Aaaaaaaaaaaaa, Drink!  
(Al Lowry, 1994)*



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