

# BURP NEWS

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

*"Sometimes when I reflect back on all the beer I drink I feel shamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver."*

*- Jack Handy*



Beth Madden, Editor  
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**1 April 2008**

4305 Vermont Ave  
Alexandria, VA 22304



## WHAT'S BREWING

### April Meeting

Extract Beer Competition  
Coffee Beer Brew Challenge  
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

*May 10– Spirit of Free Beer XIV*

June Meeting  
Light Hybrid Competition  
Hop Embargo Brew Challenge  
Kensington, MD  
Saturday, 7 June, 2008  
1:00-6:00 PM

## IT'S APRIL – TRY SOMETHING NEW! Boost Brewing – No Excuses!

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

... and a fine St. Paddy's Day meeting was had by all! Thanks to **Bud and Helen Hensgen** for their "hospitality" and to our members, who stepped up to the plate to make this event a success. **Alan's** Irish stew crew of **Jude, Bill, Wendy, Alison, Mike, Bruce, and Beth** out did themselves. Helpers chopped veggies, and Jude stalwartly stirred (for what seemed like hours), resulting in a wonderfully complex, filling stew that would have made old **Dan McCoubrey** proud. Beth's savory vegetarian version also was a hit.

**Wendy A. and Tom C.** once again did a great job with their education session. They featured "malted barley teas" that folks could taste to gain a better understanding of how the characteristics of various base and adjunct grains contribute to style profiles. Matching each of the teas with a commercial style example was pedagogy at its best. BURP is fortunate to have such resources as the monthly education sessions to help us all become better brewers and beer judges.

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).

To continue in this vein, we look forward to the debut of Alan's *Fun and Creative Brewing Challenge: A Showcase for Celebrating Specialty Beers* at the April meeting. The *Challenge* is to try something new! We encourage members to craft beers that reflect their creativity and ability to embellish or think outside of the "standard" style parameters. For each *Challenge*, we'll offer members an opportunity to provide feedback to the brewers via a popular vote "beauty contest" and informal discussion about the merits of their beers. The April *Challenge* is Coffee Beer – highlighting beers that express/marry/complement the character of coffee. The style doesn't matter as much as its synergy with the added coffee. Upcoming *Challenges* include Hop Embargo (June) and Tropical Fruits (August).

Thanks to **Bill R. and Wendy A.** for shipping the Club's National Homebrew Competition entries. 12 entries (from VA) went to North Carolina for the south region, and 22 entries (from MD) to Ohio for the east region. We know of at least one additional box that was shipped separately, so it looks like BURP will have close to 50 entries this year. Good luck to all of our participating brewers!

MOCs **Bruce Bennett and Wendy Schmidt** and their committee are hard at work on BURP's 2008 Spirit of Free Beer Competition, to be held Saturday, May 10, at Old Dominion. Judges, Stewards, and most importantly, ENTRIES are needed to make this SoFB the biggest ever. For additional information on how to participate, see the MOCs' newsletter article and visit the website. Wendy has been doing wonderful work soliciting prizes, and Webmaster **Paul Langlie** has been kept busy posting new sponsors to the SoFB web page. We urge you to check-out and patronize the many generous sponsors who support SoFB every year.

Looking forward to seeing everyone when we convene at Alan and Jude's on April 19!

## Bud Hensgen Wins the American Homebrewers Association Lallemand Scholarship



Every year, Lallemand, the makers of Danstar dry yeasts and Servomyces yeast nutrient, sponsors the Lallemand Scholarship for the Siebel Institute's two week concise course. **Bud Hensgen** was selected as this year's winner of the scholarship.

The famous two-week WBA Concise Course in Brewing Technology will provide Bud with comprehensive knowledge of the brewing process, the dynamics of brewery operations, and socioeconomic issues affecting the industry. Although having been one of the initial Old Dominion investors, Bud already has first hand knowledge of the socioeconomic issues. But his insight might be interesting to the other students.

The two-week course Bud will be attending is valued at \$3,350 and is provided at the Siebel Institute of Technology campus in Chicago, America's oldest and most recognized brewing school. Bud also receives \$1,000 towards any expenses while in Chicago.

Congratulations to Bud!

## Chili Commissioner(s) Sought

We are seeking a Chili Commissioner(s) for the May Chili Cook-off. The Commissioner(s) manages the competition and handles balloting to ensure the fairness and integrity of the voting process for this *hotly* contested event. To volunteer, please contact **Alan Hew** at [alanhew@gmail.com](mailto:alanhew@gmail.com) or phone: 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 Dan McCoubrey Memorial Stout contest in March at **Bud and Helen's** in Arlington, Va. We had a total of sixteen entries, four dry stouts, one sweet stout, five oatmeal stouts, four foreign extra stouts, one American stout, and one Russian imperial stout (all sub-styles of stout were represented). The winner of this contest was a Dry Stout brewed by **Colleen and Tom Cannon**, second place went to another Dry Stout brewed by **Jamie and Paul Langlie**, while third place went to a foreign extra stout brewed by **Mel Thompson, Ty Ming, and Bill Strehl**. Congratulations **Colleen, Tom, Jamie, Paul, Mel, Ty, and Bill** for these outstanding Stouts. Also, many thanks to our great panel of judges: **Tom, Fio, Pat, Bruce, Kathy, AJ, and Herb**. As with the January and February competitions, the March 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.

### Brewer of the Year

With third place in the Stout competition, **Mel Thompson** continues with his early lead in the BOTY 2008 competition. However with their first and second place wins in the February and March competitions respectively, **Jamie and Paul Langlie** have closed to within two points of the lead. With the weather still ideal for brewing, and our schedule of competitions for the rest of the year set, we need brewers to start up their kettles and brew some beers to give **Mel, Jamie and Paul** some competition!

### April 2008 Monthly Competition: Extracts

As posted on the BURP website, the April competition is Extracts, all BJCP categories (yes, you've read that correctly, all categories (1-23)

which can be brewed using extracts, excluding meads and ciders (BJCP categories 24-27)). This competition is designed to encourage broad member participation. Most of us started our homebrewing experiences using extract beers and gradually grew into all-grain brewing, with ever more sophisticated (well, at least more) equipment and practices. This competition is included in the Brewer of the Year (BOTY) competition, and winners will receive BOTY points as well as the customary blue, red, and yellow ribbons for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place in the monthly competition. Also, the first place winner will represent BURP in the AHA Club Only Extract Competition in May.

Guidelines for the April Extract Competition:

Per AHA Guidelines, extract must make up more than 50% of all fermentables. Adjunct grains for color and flavor can be steeped, but no mashing allowed. Here are a few websites that provide information on extract brewing:

<http://byo.com/feature/188.html> (Article from Brew Your Own, Pump Up Your Extract Brewing Skills)

[http://www.thebrewsite.com/2006/03/03/beer\\_hacker\\_5\\_extract\\_tips.php](http://www.thebrewsite.com/2006/03/03/beer_hacker_5_extract_tips.php) (The Beer Hacker, Five Tips for Extract Brewing)

<http://www.howtobrew.com/section2/index.html> (How to Brew, online article by John Palmer)

### Rules for April Coffee Challenge Entries

The preferred mode of entry is your typical brown bottle; however, any container 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 as possible. Numbers will be assigned to all entries. For questions or additional information, contact **Alan Hew**.

### BURPers Garner 1<sup>st</sup> Place In AHA Perfect Porter Challenge

The results from the *Perfect Porter Challenge* AHA Club-Only Competition are in! Congratulations to **Paul and Jamie Langlie** for their first place win. According to the organizers, the competition's 69 entries may have set a record for the number submitted to a Club-Only Competition (CoC). This

was a much bigger competition than most previous CoC's and much more than was expected, but the FBI (Foam Blowers of Indiana) was still able to staff it with all BJCP judges and 3 judges per table. The 69 entries represented 29 states. The average score was 33.2, with 7 entries scoring 40 or higher. The Langlies' Terviseks Baltic Porter (Category 12-C) scored a 44 to rise to the top in the Best of Show / Final Round.

BURP, with 12 points, is now tied for second place in AHA's 2007-2008 Club-Only-Competition standings. The other second place contenders are: Strange Brew [WA] and the Clinton River Association of Fermenting Trend Setters (CRAFT) [MI]. ZZ Hops [UT] is in first place, with 22 points.

## Coffee Roasting Demonstration At the April Meeting 12:30 PM

*by Alan Hew*

Since we are having a Coffee Beer Challenge this meeting, I thought I would also do a coffee roasting demonstration. For those of you interested in learning how to roast your own coffee, I will be conducting a roasting demo before the meeting at 12:30 p.m. Also, have you noticed that some of the online homebrew retailers also have begun to offer coffee roasting supplies and beans in their catalogues?

*Did I hear some one say "Hey Alan, this is a beer meeting, what's up with the coffee?"*

*My answer: "I wouldn't drink crap beer, what makes you think I'd drink crap coffee??"*

## Spirit of Free Beer Update

Beer Ye, Beer Ye, Spirit of Free Beer will be held on 10 May. Old Dominion has graciously offered to host us once again. This will be the 16<sup>th</sup> BURP Sponsored Spirit of Free Beer, and once again it is a qualifying competition for the Masters Championship of Amateur Brewing. We are anticipating approximately 350 beers across all 26 categories. As we all know, it will take active support from all of the membership to make SoFB

the event that all other clubs envy. If you would like to judge, fill out the Judge Registration form on the SoFB page on the BURP Website. If you would like to assist in stewarding the event, please fill out the Steward Registration form on the SoFB page on the BURP Website. If you would like to help out on Lunch, contact **Alan Hew** who will once again be the Master Chef!

The registration form for entries is already up on the web page. Get brewing and get your entries ready. You may drop off your entries at MyLHBS in Falls Church, Maryland Homebrew in Columbia, MD., Flying Barrel in Fredrick, MD or bring them to the May meeting for registration. Entries brought on Saturday 10 May will not be accepted except for out-of-town Judges and Stewards. We are already in receipt of over \$1,500 in prizes on our way to our goal \$2,500-\$3,000.

I am still looking for someone who lives near Columbia MD to pick up entries from MD Homebrew and someone to pick-up Flying Barrel entries. Call me if you can pick up entries. Free beer, Free Beer, FREE BEER.

- Bruce Bennett

## 2008 Spirit of Free Beer Call for Judges

*SOFB Judge Coordinator, Tom Cannon*

At this writing, we're only a month away from this year's Spirit of Free Beer. Starting at the April Meeting, and continuing on through the chili competition, you can expect me to start harassing all of our BURP BJCP judges and BJCP judges in training to sign up to judge at this year's competition.

And why should you judge? Judging is the best way to give back to the brewing community. Our entrants provide beer and pay for us to give quality feedback on their beers. We've got some really great judges in the club plus a lot of other judges that only come out for this event to judge. We will need you all.

Now, if you would like to avoid my harassment, you are welcome to sign up to judge any time. Just go

to the BURP Spirit of Free Beer website (<http://www.burp.org/events/sofb/2008>) and follow directions on how to register to judge. It's easy!

Looking forward to seeing all of our judges at this year's SOFB!

## Recipe Corner

### March 2008 Monthly Competition Winning

**Recipe:** March was Stout month, and this year's winners were **Tom and Colleen Cannon**.

They've been entering the Stout competition since they joined BURP sixteen years ago, and this was their second win.

### Gaping Bunghole Stout (Dry Stout)

Brewed February 9, 2008

Ten Gallon recipe

15 pounds Pale Ale Malt  
3.5 pounds Roasted Barley  
2 pounds Flaked Barley

Using a modified no-sparge mash, mashed in with 30 quarts of water to a mash temperature of 153 degrees F. Mashed for 60 minutes. Sparged with an additional gallon of water and then topped up the brewpot to 11 total gallons for the boil.

Boiled for 75 minutes. 2 Ounces of 8.9%AA Target whole leaf hops were added 15 minutes into the boil to get 38 IBUs.

Cooled to pitching temperature and pitched 1 liter of yeast slurry from Wyeast 1084 Irish Ale Yeast. Fermented for two weeks, racked and then kegged and bottled on 1 March 2008.

O.G. 1.050

## Enlightenment Corner

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

### BJCP EXAM IS SCHEDULED FOR JUNE 8

#### BJCP EXAM PREPARATION CLASS BEGAN

**MARCH 30:** Thirteen enthusiastic students are happily spending their Sunday afternoons preparing to take the BJCP exam. The instructors include **Tom Cannon, Wendy Aaronson, Andy Anderson, Bill Ridgely, Colleen Cannon, A.J. DeLange, and Bill Madden**. In just 2 weeks, we have covered the BJCP program, exam taking strategy, malt, mashing, and several beer styles (English, Scottish, and Irish ales, brown ale, porter, and stout). In the next 4 weeks, we will cover yeast, water, decoction, and all of the other categories of beer. Based on our evaluation of the student's score sheets, we expect this group will be a great addition to the BURP cadre of BJCP judges.

## March Blows in a Great Day

*By Jeanie Osburn*

*Pictures Courtesy of Paul Langlie and Pat Crowe*

A sunny day and warm temps in March are proof that **Dan McCoubrey** loves BURP and wants us to have a good St. Paddy's Day Irish Stout meeting. A bit gray as the sun peeked its head above the horizon, but Dan chased the clouds away for a picture perfect BURP day for over 80 BURPers at **Bud and Helen Hensgen's**. The prep for the



meeting started early in the day with **Alison Skeel** browning 20# of beef in her driveway, **Mike McGuire** crying his eyes out chopping onions, **Bill Ridgely and Wendy Aaronson** chopping mushrooms, and **Alan Hew and Jude Wang** chopping carrots for the vat of Irish stew

that cooked away in a pan Alan brought. Over a dozen bottles of stout, porter, Belgian Christoffel (and some water) made the liquid base. **Bruce Ng and Beth Demyanick** made sure the vegetarians in the crowd and those such as **Bill and Beth Madden**, who had given up meat for Lent, were not left out and added spices and cabbage to some chopped veggies for a delicious alternative to the carnivore's delight. With Jude's patient stirring, the vat of stew didn't scorch.

Our Ministers of Enlightenment, **Wendy Aaronson and Tom Cannon**, also had some prep work in mashing several different grains separately in Ball jars for



their educational program on malt varieties. We were called to order by the booming voice of **Bert Tagge**, who also occasionally reminded us to "SHADDUP". As we all stood around a table with jars of pils, munich, crystal 60L, biscuit, black, and roasted barley, Wendy and Tom explained how each was malted and roasted, what flavors they imparted, and when to use them. With the explanation of each, they passed around the jar for everyone to smell and taste the wort. Pils and Munich are both fully modified, making them suitable for base malt, while the other four are specialty malts adding non-fermentable sugars and specific flavors. Having the malts all lined up and tasting from the pils to the black and roasted malts provided those participating with a good comparison of the flavor differences. Great info for those designing brews. Great job, Wendy and Tom!

BURP members brought the usual plethora of dishes to complement the carnivore and vegan Irish stews. There were all kinds of breads, guacamole, chips, cheese, beans, salads (tomato/basil, jalapeno/potato, pasta, ham), ham, scrumptious pickles wrapped in prosciutto, salmon, **Ralph Bucca's** obligatory deviled eggs, and plenty of desserts; key lime pie, apple crisp, chocolates, cheesecake, raisin cake, blueberry coffee cake,

cookies. And the fine selection of brews courtesy of the kettles of several members. Ummmmmm. For those trying to watch their girth, a BURP meeting is a challenge! What a way to go....

Bud and Helen live along the Custiss Trail, and on such a gorgeous day, there were a few cyclists. **Craig Somers and Herb Rose** took advantage of the gorgeous day and convenient location to earn their food and beverage calories. And there were several donning festive green clothing including **Matt Pyle** with his upside down mug hat. And of course, our roving raffle ticket salesman and Minister of Prosperity, **Larry Koch**, made the rounds to make sure all who wanted tickets had a chance at the prizes, and he happened to sell himself a winning ticket. Coincidence? The audience thought not.



Once the judges had finished judging the 16 stout entries in all categories, the official BURP meeting was called to order. **John Gardiner** led a toast to **Dan McCoubrey**, and our co-Fearless Leaders, **Jamie Langlie and Alan Hew**, began the meeting and welcomed **Jerry Bailey**, former owner of Old Dominion. Business included announcing the winners of the day's competition and announcing progress on Spirit of Free Beer. Thanks to **Beth Madden and Terri Fisher** for volunteering to be co-registrars. Our Ministers of Culture, **Wendy Schmidt and Bruce Bennett** are still looking to fill key positions, including prize coordinator. **Wendy Aaronson** then announced the BJCP class to begin March 30, meeting alternately in Virginia and Maryland for 6 sessions. The passing track record for people who've taken the course is over 99%. There are currently 13 enrolled in the BJCP class. Jamie announced there was still plenty of room on the bus to the National Home Brewers Conference. The bus leaves on June 17 and returns June 22. Stay tuned for more info on BURPlist. And if you'd like to reserve your spot on the bus, contact Jamie. **Bill Ridgely**, our Libeerian and Minister of History announced a book sale of less popular books in the Libeery. Those

interested in donating any books to make room on their shelves should contact Bill. **Ralph Bucca and Craig Somers** announced bicycle rides coming up soon, and Alan talked about the creative brewing challenge which begins at the April BURP meeting with coffee beers. See you at the April meeting!



*Kathy Koch and Pat Crowe judging beer.*



*Terri Fisher and Colleen Cannon*

## MASHOUT News Flash

With our 21<sup>st</sup> (and finally legal) MASHOUT coming this year, the planning committee has decided to do something different this time. The **Popenoe's** need a break from our annual invasion. Instead of hanging out on a hot dusty mountain top, MASHOUT has been moved to tropical Smith Island in the Chesapeake Bay. The Smith Island Watermen's Assn has agreed to pick us up at Point Lookout, MD to ferry us across the bay. Or, it's just a short mail boat ride away from Crisfield. You can also get there with your boat motor, sail or kayak.

Since we are on an island, seafood will be the culinary focus. Our Saturday night feast will be hosted by the ladies of the local Methodist church, with crabs, fish etc. The attendees will furnish the sides. Dogfish Head will supply some Eastern Shore beer.

Camping will be in the church field, and music will be provided by a local group, the *Soft Shell Five*. Daytime activities will be water based, and Capt. Chuck will be giving rides on his sail boat. More details to follow.



*Mel Thompson and Bill Ridgely*

## **LAST CHANCE: BURP AHA BUS REGISTRATION**

### *Pick-up at Barley & Hops in Frederick*

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! [If a minimum of 30 people has not registered by May 1, 2008, the trip will be cancelled, and all payments will be returned.](#)

BURP's bus will depart at about 9:00 AM on Tuesday, June 17, from the parking lot of Barley and Hops Restaurant & Microbrewery in Frederick and will return on Sunday, June 22. 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. Contact **Jamie Langlie**: [Jamie@langlie.com](mailto:Jamie@langlie.com) or (c) 301-801-1675 for additional information.

## **Rare Pre-Prohibition Beer Found**

*By Anita Beer*

Recent body work on "Hannibal" (**Rod Rydlun's Bentley**) leads to discovery of hidden tanks. Upon closer observation and testing, it turns out that the tanks are full of beer! It just so happens that "Hannibal" was used to smuggle beer deliveries during Prohibition. The last delivery was never made when "Hannibal" was confiscated in a raid. Unbeknownst to the police, "Hannibal" was sold at a police auction still full of beer! None of "Hannibal's" previous owners discovered it either since it was so cleverly disguised.

The beer in the tanks held up quite well and is quite drinkable and delicious. It was some sort of concentrated beer much like an "Imperial Pilsner". If you would like to taste this wonderful historical nectar, you can do so, if you are one of the 3 high bidders in the auction to be held at the April BURP meeting. The three winners will get to drink the

beer during the chauffeured ride in "Hannibal" to the American Homebrewers Association's National Conference at Cincinnati in June. BURP will have a "Prohibition Gangster" theme at the Club Night centering around "Hannibal". Don't miss out on this awesome opportunity to go to the National Conference in STYLE!!!



*Attendees of the 2007 Great Taste of the Midwest  
(photo courtesy of Woody Lee)*

## **Midwest Malt Mania**

*By Woody Lee*

On Saturday August 9, Olin-Turville Park on the shores of Lake Monona in beautiful Madison, Wisconsin will once again come alive with the sights and sounds of 5000 beer lovers during the 22<sup>nd</sup> annual Great Taste of the Midwest. This event just keeps getting better and continues to be a favorite pilgrimage for a hearty band of BURPers. Last year we enjoyed choosing from among 400+ beers offered by over 100 brewers from throughout the Midwest. Although the challenge was daunting, we were happily up to the task and are looking forward to this year's festivities.

Once again, I've booked a block of rooms for August 8 & 9 at the convenient Concourse Hotel [\[http://www.concoursehotel.com\]](http://www.concoursehotel.com) at a nightly rate of \$174 [Held in the name "BURP"]. All the rooms are located on the Governors Club level, where amenities include continental breakfast, afternoon snacks, evening desserts, and an open bar

including pour-your-own Bloody Mary's on Sunday morning. The Concourse is just a short walk from both Great Dane and Angelic brewpubs, and is steps away from a huge Farmers' Market on Saturday mornings. To reserve a room, call 800-356-8293.

Because of the huge popularity of the event, Great Taste tickets are limited. However, the organizers have accommodated BURP over the years by allowing us to purchase them in bulk. But, starting in 2007, our number was capped at 29. For anyone interested in attending this year, please let me know as soon as possible, and I'll set tickets aside for you. Cost is \$35 per ticket. Once all 29 tickets are spoken for, tickets will only be available through a mail order lottery starting May 1. For details, go to <http://mhtg.org/>

Please contact me with ticket requests, or questions, at [dnwlee@comcast.net](mailto:dnwlee@comcast.net), or 703-354-9875 (evenings).

## Brewing Traditions of the Yagua

The Yagua Indians are a large, widely-distributed indigenous tribe who live mainly in the western Amazon basin near Iquitos, Perú. The Yagua consider themselves hunters, but actually they rely more and more on horticulture today since the majority no longer inhabits areas that are plentiful of game. Usually a family works two or more fields in different stages of growth, thus securing a continuous supply of food. The main crops are a variety of nonbitter manioc (yucca), several varieties of plantain and banana, and, to a lesser extent, pineapples, sugarcane, sweet potatoes, maize, and a selection of domesticated jungle fruits.

Not all Yagua subsets of the tribe brew beer. However, in those that do, like many tribal cultures, women are the primary brewers. The brewing techniques of the Yagua are similar to those that we use, just more primitive – except in the case of **Andy Anderson**.



*Editor's note: Response from Andy Anderson on remarks made by the author. As quoted, "Personally, I don't know what all the fuss is about."*

The mash is a mixture of the crops listed above. The majority of the mash consists of the starchy vegetables (manioc, corn, and sweet potatoes). Fruits are also added at the discretion of the brew mistress. The ingredients are smashed and water is added to make a watery gruel or porridge. The gruel is heated in a large pot over an open fire.

The gruel is heavy in starch and is lacking in the necessary enzymes to convert the starch into sugar. The Yagua use breast milk to introduce the necessary enzymes into the mash. It turns out the breast milk contains the enzyme amylase, the primary enzyme brewers rely on for conversion. It also contains bifidus factor which supports the growth of lactobacillus. When the mash is at the proper temperature and ready for the enzyme addition, lactating mothers stand around the pot and express their breast milk into the mash.



Yagua Woman Prepare for Brewing (Photo Courtesy of [www.biopark.org/](http://www.biopark.org/))

The mash is allowed to sit for a couple of hours. The brew mistress samples the mash a couple of times during this period. When she believes the mash is ready, it is poured into a loosely woven basket made of palm leaves where the sweet liquid is separated from the solids. The solids are used to fertilize the crops. The liquid is then covered with palm leaves and allowed to cool and spontaneously ferment for a couple of days.

The resulting brew is a low alcohol, cloudy, somewhat fruity, and tart beverage. It is similar to Chang but with some fruit in the flavor profile. The brew is made available for immediate consumption by the villagers.



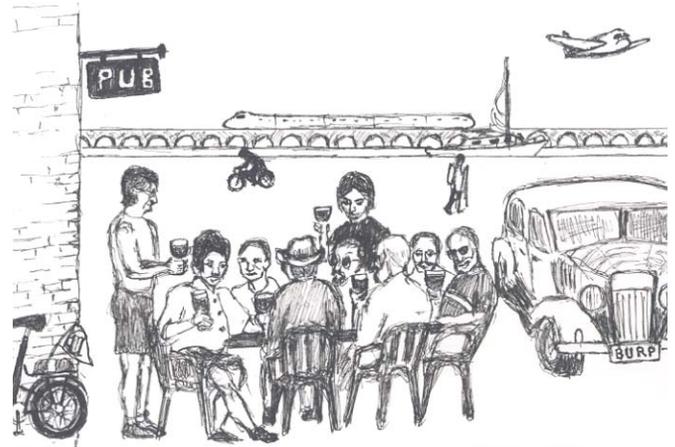
## BURP Lapel Pins and Titanium Bottle Openers Available

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.



## BURPers Ride to Balmer, Hon

By Jeanie Osburn

Six intrepid cyclists, **Craig Somers, Tim Osumi, Mike Horkan, Herb Rose, David Kalter,** and **Jeanie Osburn** met at the College Park Metro at 10AM. **Alison Skeel** and **Deb Parshall** were in the parking lot with a breakfast wit beer and an offer to sag people's bags. By 10:30 under mostly cloudy skies, we were off. About 6 miles into the ride, we started to get smacked in the face with sleet, and by 10 miles into the ride, the sleet had mixed with rain to make for treacherous road conditions. But nothing can stop the BURP express, and fortunately the rain/sleet stopped by about mile 20, giving smooth sailing the remaining 10 miles to Clipper City, where the cyclists, Alison and Deb were joined by Fearless Leader **Jamie Langlie**, first hubby **Paul Langlie**, and **Don Kaliher**.

Clipper City now sells a glass and 5 drink tickets for \$5, and we all enjoyed a wide selection of the Heavy Seas lines of brew including Red Sky at Night Saison, Peg Leg Stout, Small Craft Warning Uber Pils, Loose Cannon Hop<sup>3</sup> Ale, and Winter Storm. A couple of pizzas helped fill that empty

spot. After a few Heavy Seas, at least one cyclist (me) found it particularly challenging to get up that big hill (you know, the one with the stop light at the bottom of the hill) on Hollings Ferry Road. We checked into the hotel, got cleaned up, and off we went to The Brewer's Art for appetizers and some more delicious brews.

Joining the Clipper City gang at The Brewer's Art were **Bruce Ng, Beth Demyanick, Gordon Goeke & Holly Mattus, Terri Fischer, Nathan Caldwell, Kevina Maher, and Jim Hanson.** In addition to the regular Brewer's Art selection of Ozzy, Resurrection, Proletary, Cerberus, and Le Canard on tap, there were also bottles of Echt Schlenkerla Rauchbier, Sans Coulotte, De Dolle Brouwers Special Reserve, Achel, Dogfish Head Burton Ale, and probably a half dozen others that I missed noting. And of course, don't forget the plates of frites, onion soup, pate, and sausages. Many strolled over to the Owl Bar from The Brewer's Art, but only **Mike Horkan** had sufficient energy and stamina to maintain the tradition of going to Fells Point to sample brews from the bars there. You da MAN, Mike!

And thankfully, the weather was significantly better for the Easter Sunday ride home. Brisk but gloriously sunny, we headed out after finding that the hotel's computer system was not functioning, and had not charged us for our rooms. With any luck, we got the night free! We'd ridden only about 7 miles when we stopped at G&M restaurant for crab cakes. Yummy! That sure made the rest of the ride feel much better. What's not to like about BURP? Beer, bicycling, food, and friends ... A perfect club, I'd say.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Apr 1988

A small but lively crowd attended the April 1988 BURP meeting at the Oxon Hill Jaycee Center in Ft Washington, MD. During conversation at the meeting, it was determined that the reason for the small crowd was the combined March-April issue of the newsletter. Apparently, more than a few

members had discarded the newsletter following the March meeting and therefore lost track of the date and location of the April meeting. Combined editions are, fortunately, much rarer these days. Quite a few new members and potential members did show up, however, for **Phil Hugill's** simple extract brewing demonstration. Phil brewed a 2 gallon batch using a single can of *Mountmellick Hopped Malt Extract* and nothing else except water and yeast. A couple of prospective brewers were overheard to say that if they'd known it was that simple, they would have started long before.

While Phil's extract was boiling, the three BURP officers who had recently returned from a trip to Belize and Guatemala showed slides of their adventure, which included a private tour of the *Beliken Brewery*. The slide show was followed by a tasting of the Belize brewery's two products - Beliken Premium Lager and Beliken Stout. In addition to these rather exotic products, there was a nice mix of other commercial beers and homebrews at the meeting. **Joe Gold**, the regional distributor for the beers from *Young's Brewery* in the U.K., brought a fine international selection of imported and craft brews, including four German products (Spaaten, Einbecker, Maisel's, & Salvator) as well as Sierra Nevada Bigfoot barleywine and an unlabeled bottle from a new brewery in Maine called *D.L. Geary*. Joe also announced that a new small brewery was about to open just outside of Baltimore. While Joe had not yet learned the name of the brewery, he did know the name of the owner (**Craig Stuart Paul**) and the name of the beer to be produced, an English-style bitter called "Oxford Class". As most now know, this was the beginnings of the *British Brewing Co*, Baltimore's first true microbrewery.

The contents of the March/April BURP News were reviewed in last month's historical column.

### 10 Years Ago, Apr 1998

April brought spring flowers, great beer, and great food to the home of **Pat & Janet Crowe** in Annandale, VA. Meeting reporters **Colleen Cannon & Lynne Ragazzini** said it best - "Saturday was a perfect day for a spring wedding, but fortunately, we didn't have to go to one". BURP meetings were much more casual and also featured

better beer. To emphasize that point, the Dickhead Brewery (comprised of the **Crowes** along with **Tom & Colleen Cannon**) contributed a keg of their own "My Cock Maibock", a lovely lager with a name only the BATF could dislike. **Jim Busch** took care of the commercial side of the style, providing copious quantities of *Victory Brewing Co's* "St Boisterous Maibock" as well as a keg of his own altbier. Rounding out the fine mix of potables was **Bud Hensgen's** keg of his "Resolution Stout", brewed by *Oxford Brewing Co.* in Baltimore (renamed from the *British Brewing Co.* - see the "20 Years Ago" section above). Bud had won the opportunity to brew his recipe commercially at the previous year's Spirit of Free Beer competition.

As at most BURP meetings, a homebrew competition was featured, with the theme this month being Pilsner. There were 18 entries, a large number for a lager competition, and Minister of Culture **Jay Adams** reported that he was pleased to see four entries in the Pre-Prohibition Classic American Pilsner style. The winners of the competition were: 1st place, **A.J. Delange** with a Bohemian Pils; 2nd place, **Jay Adams** with his own Classic American Pils; and 3rd place, **A.J. Delange** with another Bohemian Pils. (As many BURPers know, A.J. is the club expert on the Pilsner style, and he is always happy to impart his vast knowledge to club members, especially those taking the BJCP exam study course).

As has become a tradition with the April issue of the BURP News, a number of stories were not, shall we say, of unvarnished veracity. Reporter **Nowen Itsahox** led off the issue with a report that club Finance Minister **Steve Marler** & wife **Teresa** had fled the country with the club treasury in order to drink their way through the Czech Republic. BURP was looking for a loan from the AHA in order to stay afloat. Technical articles included one about reformulation of the laughably out-of-style "Sam Adams Cranberry Lambic" by fermenting a new batch using dust from the rafters of the *Lindemanns Brewery* in Belgium. During the process, a previously undiscovered bacteria was isolated and trademarked *Pediococcus Kochus* after Sam Adams owner **Jim Koch**. Finally, a sad tale about the spillage of 16,800 barrels of beer into the Chesapeake Bay was reported by "Ghost Writer" **J. Hearse**. The beer, lost during transfer to the

bottling line at the *Deacon Jack Brewery* (location undisclosed), caused no lasting environmental damage, but for awhile, the bay was reported to have a "truly gorgeous white head". Not all articles in the newsletter were in honor of the first day of April. **Steve Marler** continued his very thorough and entertaining "Pivo Pub Tour" of Prague, and club Li-beerian **Bob Cooke** published an excellent article on how to score better in homebrew competitions written by **Noel Blake** of the Oregon Brew Crew.

## Trivial Beer-Suits

*By Charlie Pavitt*

This month's segment was inspired by a Miss Manners (Judith Martin) column appearing in the Washington Post on January 30<sup>th</sup> and, as of the day I write this (January 31<sup>st</sup>), available at least at the following two websites:

<http://www.chicagotribune.com/features/columnists/advice/chi-0130mannersjan30,0,486666.column> and

[http://www.washingtonpost.com/wp-dyn/content/article/2008/01/29/AR2008012903044.html?wpisrc=\\_rssprint/style](http://www.washingtonpost.com/wp-dyn/content/article/2008/01/29/AR2008012903044.html?wpisrc=_rssprint/style).

In it, a reader at an "upscale retirement facility" reports that the residents enjoy a casual happy hour before dinner each afternoon, with the latter held in a "very nice dining room." Residents often bring their last happy hour beverage with them to dinner. The reader is unhappy that a woman in her early 70s brings a beer with her and drinks it from a bottle during dinner. The reader believes that, unlike at picnics or sports events, beer in this context should be poured into a glass, particularly for an elderly woman. Miss Manners' response is that it is improper for anyone to drink beer from a bottle in this situation, no matter their age or gender, and suggests that a waiter be asked to regularly approach the woman with a glass, say "Allow me to pour this for you, madam," do so, and then remove the empty bottle.

This column inspired me to hit good old Google and look for material on beer-drinking manners. To start, I discovered an immediate response to the column at

[http://www.beerinator.com/beerfeeds2/Lyke\\_2\\_Drink/2008/01/31/Miss\\_Manners\\_and\\_I\\_Agree:\\_Don\\_t\\_Drink\\_Beer\\_From\\_a\\_Bottle](http://www.beerinator.com/beerfeeds2/Lyke_2_Drink/2008/01/31/Miss_Manners_and_I_Agree:_Don_t_Drink_Beer_From_a_Bottle)

in which blogger Lyke\_2\_Drink notes that "I could not agree more, as long as a few simple rules are followed" [which I have edited for brevity].

1. No frosted mugs.

1a. The only thing worse than the frosted mug trick is the no mug trick. It is a growing and frustrating trend to order a beer and have it arrive sans the glass. Beer is meant to be poured from the bottle to release the flavors.

2. Make sure the glass is clean and the proper style. You would not serve a merlot in a Champagne flute. Don't try to give me a stout in a pilsner glass.

3. Teach your staff how to properly pour a beer. The head on a beer is part of the visual and flavor experience.

4. Ask if you can [retain] the bottle. If it is my first time drinking the beer, I may want to look at the information on the bottle, or I just might want the visual reminder of what I am drinking.

Lyke\_2\_Drink ends with "Now that Miss Manners and I are on the same page, I'd like to talk to her about the proper etiquette for tapping a keg." Great stuff!! I think all relevant commercial establishments should be informed of these rules and expected to comply. And I would be interested in keg tapping etiquette.

Now, of course, beer is often consumed in other, less formal circumstances. At

[http://www.experiencefestival.com/a/Beer\\_Pong\\_-\\_The\\_Rules/id/4842892](http://www.experiencefestival.com/a/Beer_Pong_-_The_Rules/id/4842892)

I found the following "hygienic practices and manners" for beer pong:

- All participants involved in the first game of the session should help in setting up the table; splitting duties for cup arrangement, water cup filling, and beverage pouring. Correspondingly, the group playing the last game of the session should clean up the table, throw away cups, etc.
- Empty cups should always be placed individually on the outskirts of the table, away from the formations, or on another table entirely. They should *never* be stacked upon each other, as dirt and dust from the bottom of the cups can contaminate the

cups for the next game. Newbies to beer pong are notorious for committing this act.

- If the ball falls on the floor, or merely bounces, it should *always* be dipped into the watercup again.
- The watercup should be refilled if it is noticeably occlusive or dirty.
- The team that is about to play next on a certain table should fetch the beer needed for the upcoming game; this may involve the re-filling of a pitcher from a nearby keg.
- Cigarettes should only be smoked if it is agreed upon by the participants or is allowed by the local rules.
- It is considered bad sportsmanship for one team to constantly badger another one in order to psyche them out. Even if the rules technically allow this to occur, constant attacks or distractions can severely reduce the quality of the gaming experience.

And is beer spitting bad manners or art?, asked Modern Brewery Age back on April 14, 1997, posted at

[http://findarticles.com/p/articles/mi\\_m3469/is\\_n15\\_v48/ai\\_19434852](http://findarticles.com/p/articles/mi_m3469/is_n15_v48/ai_19434852)

Apparently, two members of a Norwegian "faux-hillbilly" band named Rednex were found guilty of beer drinking on stage during a 1995 concert, briefly jailed, and fined the equivalent of \$450. Upon appeal, it was ruled that they had in fact not swallowed the beer but spit it out as part of their "backwoods wildmen act," and that their use of beer and beer bottles on stage was within the limits of artistic freedom. "This ruling is a triumph of justice," one of the two accused told newspapers. "The beer's on us tonight."

One last comment before I go: I am having difficulty coming up with topics worthy of Trivial Beer-Suits, which has already resulted in one several-month hiatus and threatens a second sabbatical shortly. In the interest of continuing this column, please inform me of any bright ideas you may have, or tidbits you have run into, deserving of inclusion, at [chazzq@udel.edu](mailto:chazzq@udel.edu).

## BURP Prosperity Report

*By Larry Koch, Minister of Prosperity*

### Current Financial Position

#### BURP Treasury Summary

As of 8 March 2008	\$18,752
New receipts	\$332
New expenses	\$262
As of 9 April 2008	\$18,822

Go to 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 **Dan & Perri Borowiecki** of Dumfries, VA; **Ryan & Anna Forsyth** of Arlington, VA; and **Alan Munter & Sarah Henderson** of Mount Rainier, MD.

Please keep your contact information up-to-date....most importantly, your email address. If you are not receiving an electronic notification each month with the newsletter link, that means 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: 287  
 FAMILY: 87 (x2) 174  
 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*

Once again, I'd like to remind BURPERS that we are accepting donations of unwanted beer and brewing books for the upcoming club 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'm still 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.

If you are planning to brew a specific beer style and need some guidance, I may be able to help you with an appropriate publication. Just contact me at the e-mail address above or call 301-762-6523.

And 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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