



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"There can't be good living where there is not good drinking."
-- Benjamin Franklin*



Beth Madden, Editor
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June 2008

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

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

July Meeting
German Wheat and Rye Competition
Mead Competition
At the Bennett-Cosier Residence
Nokesville, VA
Saturday, 19 July, 2008
1:00-6:00 PM

August Meeting - MASHOUT
Belgian and French Ales Competition
At Popenoe Mountain
Cumberland, MD
15-17 August, 2008

Whew! May Was Quite a Month!

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

Chili and Free Beer -- a winning combination to be sure. Our accomplished BURP brewers and chefs were in top form during the merry month of May!

Of course, neither the Chili Cook-off nor SoFB would have been possible without our many dedicated volunteers who pulled together to make these two events successful. We especially appreciate some of our newer members, who stepped up to the plate to lend a hand: **John Foulke** (SoFB Logistics), **Terri Fischer** (SoFB Co-Registrar), and **Matt Pyle** (Chili Commissioner).

Chili Cook-off

Thanks to **Rick Garvin** and **Christine Johnbrier**, together with **Elizabeth, Ana and Gus**, for hosting the Chili Cook-off ... and to all of the contestants who entered chilis and/or beers. Congratulations to **Tim and Dot Artz** on their 1st Place chili and to the **Garvin-Johnbrier** team for producing this year's "Hottest Chili" winner. A Keller bier by the team of **Cannon, Crowe, and Marler** was crowned BURP's "Chili Friendliest" beer. As always, a special shout out to **Hard Times Restaurants** for donating the prizes for our cook-off winners.

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.

Spirit of Free Beer

Our Ministers of Culture, **Bruce Bennett and Wendy Schmidt**, and their team did a great job with the SoFB competition. Our heartfelt thanks to:

- **Old Dominion Brewing Company** for hosting the event,
- **Maryland Homebrew, Flying Barrel, and My Local Homebrew Shop** for serving as entry collection locations,
- Our wonderful sponsors – we urge you to please patronize these generous businesses who support our Club activities. See the list elsewhere in this publication and on the BURP website for more information,
- SoFB Judges and Stewards,
- Registrars: **Bruce Bennett and Terri Fischer**,
- Judge Coordinator: **Tom Cannon**,
- Steward Coordinator: **Alan Hew**,
- Awards and Prizes: **Wendy Schmidt** with assistance from **Mike Horkan and Steve Marler**,
- Web Support: **Paul Langlie**,
- Logistics Coordinator: **John Foulke**,
- Breakfast: **Bill Ridgley and Wendy Aaronson**,
- Lunch: **Jim and Linda Rorick**,

Kudos to all of the SoFB winners, especially **Mel Thompson**, whose numerous entries lead to garnering both the 1st and 2nd place Best in Show ribbons ... which launched him into the lead of the 2008 BOTY standings. Mel's trusty competitive brewing compadre and 2007 Co-BOTY, **Ed Bielaus**, captured the 3rd place BOS slot.

AHA Conference

In June, an enthusiastic BURP delegation will represent the Club at the American Homebrewers Association conference in Cincinnati, OH. We expect to have a full report of the proceedings in the July newsletter. We're proud of our BURP colleagues who placed in the 1st Round of the National Homebrew Competition and we wish the best of luck to those entries chosen to be sent on to the 2nd Round judging at AHA!

MASHOUT Planning

Planning for MASHOUT 2008 is well in hand with Captain **Bill Ridgely** at the helm. Legendary blues guitarist Tom Principato and his band are, once again, scheduled to play on Saturday night. Stay tuned for updates and registration to be posted soon on the Club website.

Seeking Volunteers

We are looking for volunteers to help out the Club by:

- **Organizing a Pub Crawl** (or other cool event) for this fall,

- **Hosting the October meeting** (preferably in Virginia),
- **Assisting with a BURP information table at the NOVA Summerfest** on Saturday and Sunday, June 21 & 22,
- **Writing articles** for the newsletter and/or **contributing content** to the BURP website,

Finally, GOOD LUCK to those of you who have been studying hard to take the BJCP exam on June 8. May the Spirit of Michael Jackson be with you!

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 best-beer-with-chili contest in May at **the Garvin-Johnbrier home** in McLean, VA. We had a total of eight entries covering a variety of beer styles: a Munich Helles, two Best Bitters, two Keller beers, an Amber Ale, a Scottish 80 Shilling, and a Robust Porter. The winner of this contest was a Keller beer brewed by the team of Cannon, Crowe and Marler; second place went to the other Keller beer brewed by **Rick Garvin and Christine Johnbrier**; third place went to the Munich Helles brewed by **Tim Artz**. Congratulations to all the winners for these outstanding beers.

Brewer of the Year (BoTY)

With the Spirit of Free Beer points incorporated into this month's totals for Brewer of the Year, **Mel Thompson and Ed Bielaus** are leading the competition. Mel is way ahead with 34 total points for the year and Ed is in second place with 21 points. Third place is currently held by **Aaronridge Brewery, Wendy and Bill**, at ten points, followed closely by the **Langlies** at 9 points. June's meeting competition will be Light Hybrid Beers and will count towards the BOTY competition, don't forget to enter if you have a light hybrid ready for the summer.

June 2008 Monthly Competition: Light Hybrid Beers (Category 6 of BJCP Guidelines)

As posted on the BURP website, the monthly meeting in June's competition is Light Hybrid Beers. This is a nice way to start off the summer season with these refreshing beers. Beers that fall under this category are

Cream Ales (Subcategory 6A); Blonde Ales (Subcategory 6B); Kolsch (Subcategory 6C); and American Wheat or Rye (Subcategory 6D). Please remember to bring three bottles for the competition (to allow tasting of the competing beers after the competition). For more in-depth information and statistics for these beers, please go to: <http://www.bjcp.org/2008styles/style06.html>. Below are some websites that provide info.

http://www.allaboutbeer.com/style/cream_ales.html

This article provides some information on cream ales (as well as other typically American beers).

http://www.allaboutbeer.com/style/blondes_are_beautiful.html

This is an article posted at All About Beer covering a wide range of "blonde ales".

<http://www.bellaonline.com/articles/art27982.asp> This online article is titled, "The Seductive Style of Kolsch".

http://www.homebrewtalk.com/wiki/index.php/American_Wheat_Beer

This online article includes BJCP Guidelines and GABF guidelines for American Wheat including dark wheat.

Many Thanks to Our 2008 SoFB Sponsors!

We are extremely grateful to our 2008 SoFB Sponsors for their overwhelming response for requested prize donations. Without their sponsorship we would not have been able to provide the excellent prizes that SoFB has been known for over the years. Please take a moment to go through the list of our sponsors. If you are a regular customer of theirs, please mention that you are a member of BURP and thank them for their much needed and appreciated support to our club. If you are not a regular customer, and have a need for a service/product they provide, please consider possibly using them for a future brewing/beer need and mention BURP is thankful for their ongoing support.

Old Dominion Brewing Company
Maryland Homebrew
The Flying Barrel
MLHBS
Allagash Brewing Company
American Brewers Guild
American Homebrewers Association
Anchor Brewing Company
Avery Brewing Company
Beer, Beer, and More Beer
Blue & Gray Brewing Company
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Briess Malting Company
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Cabot Creamery Cooperative Inc.
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Cargill Malt
Clipper City Brewing Company
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Magic Hat Brewing Company
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Mid Atlantic Brewing News
New Belgium Brewing Company
North Country Malt Supply
Northwestern
Olney Ale House
Quoin (makers of Party Pig)
Redhook Ale Brewery
Rogues Ales
Samuel Adams (Boston Brewing Company)
Saranac Brewing
Smokehouse Winery and B&B
Storey Publishing
The Weekend Brewer
Troeg's Brewing Company
Vanburg & DeWulf Importers
Victory Brewing Company
Vintage 50 Restaurant and Brew Lounge
Weyerbacher Brewing Company
White Labs
White Marsch
Wild Goose/Flying Dog Brewery
Williams Brewing
Wyeast Laboratories, Inc.

Spirit of Free Beer XVI Wrap-UP

Thanks to all judges, stewards, and SoFB volunteers for making the 16th Annual Spirit of Free Beer a great success. There were 214 entries from as far away as California, Oregon, Texas, Colorado, Iowa, and Michigan as well as up and down the east coast. The entries were collapsed into 20 categories. The competition went smoothly, thanks to the great effort by Judge Coordinator **Tom Cannon**, Steward Coordinator **Alan Hew**, Registrar **Bruce Bennett**, assistant registrar **Terri Fischer**, facility/logistics coordinator **John Foulke**, breakfast coordinators **Wendy Aaronson and Bill Ridgely**, lunch coordinators **Linda and Jim Rorick**, website coordinator **Paul Langlie**, assistant Prize coordinators **Mike Horkan and Steve Marler**

and of course the great work by all the judges and stewards the day of the competition. Also, don't forget the fantastic support we received from our sponsors and especially *Old Dominion Brewing Company* for hosting our event again this year. The prizes and awards will be given out at the next monthly meeting on June 7, 2008. This is a "no beer" meeting, meaning don't bring your own beer. All those that took home beer from the competition should bring the SoFB left-over beers. And bring them cold. Again, big thanks to all the judges and stewards! For full competition results please go to the BURP website at <http://burp.org/events/sofb/2008>.

Spirit of Free Beer - Attention all Prize Winners

Congratulations to all Spirit of Free Beer winners. We had many wonderful beers entered in this year's competition and yours were judged the best. The medals and prizes for all winners will be awarded at our next meeting on June 7 in Kensington, MD. (See details of the meeting on the last page of the newsletter). I have been working hard to collect and allocate the prizes for each category. I hope you will be there to personally receive your medal and prize. If you can't attend, you can have someone pick up the prize for you. If you know you will not be attending and do not have someone to gather your loot, let me know and we can arrange a time and place for you to pick it up after June 7. You can contact me at SOFB_prizes@burp.org. Looking forward to seeing you all proudly wear your medals in June.

Notes from the 2008 BURP Chili Commissioner

Courtesy of Matt Pyle

Under bright May sunshine, 10 teams gathered in the **Garvin-Johnbrier** backyard in McLean, Virginia to produce the best and hottest chilis in the BURP world. Stoves were burning and beer was flowing at 10 a.m. while many mere mortals were still drinking coffee with the morning paper. The sacrifice and dedication - even drinking homebrew before noon - made to producing quality chili is really quite remarkable.



The wise came prepared with canopies to fend off the **bright** sun, yet uncanopied sun lovers such as **Wendy Aaronson, Bill Ridgley, and Alison Skeel** happily worked on their respective chilis while



soaking up some rays. A couple of past chili competition winners, **Paul "Fio" Fiorino** and **Tim Artz**, each were set up under large canopies providing ample shade for their understated yet elegant solo cooking

setups. The two largest teams had more of a party vibe with as many as six people huddled around multiple pots and with the "Wild Thang" team-branding-people with their customized stickers. The contrast between sun and shade and between small and large teams provided a backdrop for the competition.

After as many as four hours of cooking and preparation, ballots were distributed and chili started being served. Your author (as chili commissioner) dutifully tried all of the chilis, taking notes along the way. I can honestly say that there wasn't a bad chili in the lot. After coming up with four top contenders on my first pass, I went back and retried my initial favorites. Surprisingly, first place didn't jump out at me. Repeated tastings probably would have produced a different favorite each time, but I was getting full and had to make a decision. Having struggled to separate the top chilis, I was sure that many of the dozens casting ballots would have had a similar experience. Surely the competition would be close.



However, when taken to a secure location within the **Garvin-Johnbrier** household to count the ballots, the voting quickly proved to be a landslide. **Tim Artz's "Smokin' Bowl O' Red"** absolutely dominated,

capturing 22 of 52 first place votes, and being listed on 33 ballots in total. His burplist post the day before had set down the gauntlet: smoked Wagyu Kobe beef brisket, some onglet steak (if you are culinary uncultured like me, you can google those first two ingredients), a healthy dose of pork butt, and venison from a deer downed with an arrow by a friend of his in his backyard. Between the deer and his home grown and smoked chilis used for seasoning, he had applied a hardcore do-it-yourself attitude toward his chili making. Did anyone who bought their ingredients at Safeway the night before really stand a chance?



Coming in behind Tim's winning chili for 2nd and 3rd place were the two large teams. The "*Wild Thang*" chili by Karen and Mark Korabik, **Bill and Beth Madden**, and **Woody and Dona**

Lee narrowly edged out the "*Jackelope*" chili of **Tom and Colleen Cannon, Pat and Janet Crowe, Cindy Duerr, and Steve Marler**. The 3rd place "*Jackelope*" chili



may have been the one most influenced by the required addition of beer as it included **Steve Marler's** very spicy Chipotle Smoked Porter.



Speaking of very spicy, the "*Satan's Sphincter*" creation by **Rick Garvin and Christine Johnbrier** was the runaway winner in the spiciest chili competition. 36 of the 46 ballots choosing a

hottest chili went for "*Satan*". The spiciest and top three best chilis all received awards from *Hard Times Chili*, which continued its long standing support of this event.

Finally, **Tom Williams** deserves recognition for a couple reasons. One is that he made a very tasty chili that received more than a dozen total votes to place fourth, and did so without the use of garlic (to which he is allergic). He also proved himself a man of great integrity by refusing to accept a ballot. As a solo cooking act, he felt he wouldn't have a chance to try them all and give an informed vote. Who needs a chili commissioner with this type of honesty?

Winning Beer Recipe for 2008 BURP Chili Cook-off

This year's award for Best-Beer-With-Chili went to Team Jackalope for their "*Schtupper's Hop Pocket Pool Pils*". This beer was brewed by **Tom and Colleen Cannon, Pat and Janet Crowe, and Steve Marler**.

For 10 Gallons
18 pounds Weyermann Pilsner Malt
3 pounds Weyermann Vienna Malt
1 pound Weyermann Cara Pils

Mash for one hour at 152 degrees.

Sparge and lauter to get 12 gallons of wort. As part of the lauter and sparge, first wort hop with one quarter of the bittering hops
Boil for 1 hour and 15 minutes.

Bittering Hops 3.2% AA Spalt - 8 oz. for 60 minutes (2 oz. dedicated to the first wort hopping).

Flavor Hops 3.2% AA Spalt - 1 oz for 15 minutes.

Aroma Hops 3.2% AA Spalt - 1 oz at knockout.

Primary Fermentation two weeks at 50 degrees F.

Lager for four weeks at 34 degrees F.
Force carbonated.

For first wort hopping, take one quarter of your bittering hops, and add to the brewpot prior to lautering and sparging. The wort flows directly onto the first wort hops.



Winning Chili Recipe for 2008 BURP Chili Cook-off

Tim Artz's recipe for "*Smokin' Bowl o' Red*"

4		Homegrown and -smoked Chipotles (var. Don's Triple Hot Chipotle)
50		Assorted Dried Homegrown Chile Pods (var. Guajillo, Anaheim, Magic Red, Paprika Supreme)
4		Dried Homegrown Cascabel Chilis
2		Dried Homegrown Pasilla Chilis (var. Holy Molé)
6		Dried Homegrown Ancho Chilis (var. Mulato Isleno)
2	Tbs.	Fat from Home-cured / smoked Bacon
2	Tbs.	Beef tallow rendered from short rib scraps used for making stock
2	Lbs.	Deckle from hickory-smoked Kobe Brisket (heritagefoodsusa.com), coarse chili grind
5	Lbs.	Beef Hanger Steak Meat, trimmed of fat and connective tissue, coarse chili grind
6	Lbs.	Pork Butt Meat, removed from bone, trimmed of fat and connective tissue, coarse chili grind
3	Lbs.	Venison leg roast, silver skin and sinew removed, coarse chili grind
4	medium	White Onions, finely chopped
4	heads	Homegrown Garlic (Inchelium Red softneck and Killarney hardneck), finely chopped
3		Green Bell Peppers, finely chopped
20		Jalapenos, seeds removed, finely chopped
1	quart	Smoked Turkey/Pork Broth
1	quart	Rich beef broth from short rib scraps (Super H Mart)
3	Tbs.	Sel Gris
1-	Tsp.	Fresh Ground Black Pepper
1/2		
2	Tsp.	Fresh Ground Cumin
1	Tbs.	Whole Mexican Oregano
1	Tsp.	fresh coarsely ground (smashed with bottom of skillet) Coriander
1/3	cup	Homegrown ground Chili Powder
12	Oz.	Homebrewed Helles
4	Tbs.	Rocoto Sauce
4		Homegrown USDA #152452 Chinense Peppers, finely chopped
2	cans	Mexican-style seasoned Black Beans
2	cans	Mexican-style seasoned Kidney Beans
1	Lb.	Cold-smoked Emmenthaler cheese

Briefly toast dried chilis (except Chipotles) in a cast iron skillet on the stove until they are pliable and aromatic, pressing down with metal spatula. Remove stems and shake out loose seeds. Soak all dried chilis in a bowl of warm water for about 20 minutes, placing a small dish on top to hold them submerged. Remove chilis from water with slotted spoon. Puree in blender in small batches, adding just enough of the soaking liquid to allow blending. Reserve paste in bowl. Discard remainder of soaking liquid. Process pureed chilis in food mill or strainer to separate chili paste from seeds and skins. Taste the paste to gauge heat and balance of flavor, adjust as needed. Discard seeds and skins. Refrigerate chili paste.

Place meat cubes in freezer for 30-60 minutes, until firm. Process meat cubes in meat grinder with coarse blade (1/2" pieces).

Melt tallow in a skillet, and fry chopped bacon in the tallow until crisp. Remove bacon. Reserve the fat.

Toast cumin and coriander seed in a small skillet over medium heat until aromatic. Crush on cutting board with the bottom of the skillet.

In a 13 qt Dutch oven, sauté onions, bell peppers, garlic, and jalapenos in the bacon drippings/tallow. Brown meats in small batches (pork, beef, then venison) in a cast iron skillet over high heat, then add to pot and continue stirring until the remaining meat is browned and added to the pot. Smoked brisket does not need to be browned – add directly to the main pot. Break up any large chunks of meat with spoon. Deglaze the iron skillet with some of the stock, and then add the remainder of the stock to the skillet to reduce it by 50%.

To the main pot, add 2 Tbs. salt, pepper, cumin, chili powder, oregano, and coriander. Stir to mix thoroughly. Bring to a rapid boil. Add chili paste, reduced stock, beer and Rocoto. Reduce heat to simmer. Simmer for 2-3 hours. Adjust seasonings to taste (may need to add more salt at this point). Add Habaneros and beans. (Habaneros added at the end to preserve aroma.) Serve with few shreds of smoked cheese on top.



*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 22nd 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>] 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, or 703-354-9875 (evenings).

BURP Lapel Pins and Titanium Bottle Openers Available

The club 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.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jun 1988

The June 1988 BURP meeting, held at the home of **Bentley & Elizabeth Perkins**, featured the club's annual commercial beer tasting, this year referred to as the "Summer Solstice Tasting" for obvious reasons. About 30 beers from all over the world were included in the event, most purchased by the club but some donated by club members, including three bottles of rare (and expensive) *Traquair House Ale* (a Wee Heavy from Scotland) donated by the hosts. Several people also contributed homebrew, notably brothers **Bentley & Logan Perkins** and **Ken Graham**. A glance at the Taster's Checklist (conveniently published with the subsequent meeting report) shows a number of beers no longer produced (or from now defunct breweries) - *Grant's Celtic Ale* (still the only 60/- Shilling Scottish Ale ever to appear in bottles in the US), *London Light* (perhaps the old *Young's Light Ale?*), *Piney River Lager* (from the old Blue Ridge Brewing Co), and *Thousand Oaks Lager* (from the California brewery now a pizza parlor) among others. Quite a few guests and prospective members attended the meeting, some of them signing up for the club. A few seldom seen members also made appearances, including **Jim Dorsch**

and **George Rivers** (publisher of *Barley Corn*). The most memorable event at the meeting was **Tom McGonigle's** destruction of a lawn chair when it (along with Tom) tumbled from the edge of the deck (Tom, thankfully, was unhurt).

The Jun 1988 issue of BURP News was chock full of great articles and useful information. One interesting item was a recipe for "juniper beer" published in the 1984 edition of the "Command and General Staff College Officer's Club Cookbook", of all things. The simple recipe included "dried malt flour", sugar, water, yeast, and "a few sprigs of juniper". From a truly historical perspective was the very first "Whole BURP Catalog" contributed by **Jim Dorsch**, who sent the editor a few items of interest on 3X5 cards and told him "you're welcome to put any of this in the newsletter if you think someone might be interested". The editor organized the diverse bits of information and created the name of the column. As many of you know, Jim went on to much bigger and better things in the fields of both beer writing and publishing. Club Prez **Ralph Bucca** contributed his recipe for beer bread baked in an empty can of malt extract. The June Recipe of the Month was the winning recipe from the 1988 BURP Chili Cookoff, "Michelsen Monster Chili" from **Emily & Howard Michelsen**. Finally, "Frugal Brewer" **John Gardiner** provided a parcel of brewing tips, mostly picked up from other BURPers during casual conversations at BURP meetings.

10 Years Ago, Jun 1998

June 1998 was a very busy month for BURP members. First on the agenda was the 6th annual Spirit of Free Beer competition (and BJCP exam) held on June 6-7 at the now defunct Potomac River Brewing Co. in Chantilly, VA. It was (and I believe still is) the largest SoFB competition ever held by the club with 439 entries! Here are a couple of interesting factoids from the competition: Largest category - Belgian Ales with 53 entries. First place winner in the category was BURPer **Al Folsom** with a Tripel; Second largest category was Pale Ale with 42 entries; Smallest category was Scottish Ale with only 11 entries. Category 16 (Specialty Beer) was renamed by organizer **Jay Adams** as "Weird-Ass Beer". There were 50 judges at the competition from all over the country, including California, New Mexico, Pennsylvania, and New York. The overall competition winners were: 3rd place BOS, **George Fix** (Dortmunder Export); 2nd place BOS, **Gary Nazelrod** (Oktoberfest); 1st place BOS, **George De Piro** (Bavarian Weizen). George, by the way, is now brewing professionally in Albany, NY. A huge number of SoFB prizes (thanks to prize coordinator **Steve Marler**) were given out at the June BURP meeting held at the home of **Larry & Trish Koch** on the 20th. Included were several "Brew Your Recipe" sessions at area brewpubs and micros. The 1st

place BOS winner was invited to brew at the *Blue N' Gold* brewpub in Arlington. Following the presentation of ribbons and prizes, the club's first All-Mead and Cider competition was held. Judges **Trish Koch**, **Christie Newman**, and **Jim Rorick** picked the winners: 1st place, **Jim Tyndall** with a Sack Mead; 2nd place, **Jim Tyndall** with a Cyser; and 3rd place **Tom Cannon** with a Cider. As with all post-SoFB meetings, beer was provided courtesy of the club (by way of the many SoFB entry leftovers).

The June 1998 BURP News was a mini-edition with, as noted in the masthead, "just a few announcements". SoFB organizer **Jay Adams** gave kudos to the numerous individuals who helped organize the event and run it successfully. And MASHOUT coordinator **Bill Ridgely** announced the 2008 event (scheduled for Aug 7-9) and provided a handy registration form.

Mem-beer-sip Update

By Christine Johnbrier, Ministrix of Propaganda

This month we welcome new member **Noah Paci** of Vienna, 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 and I'll see that your info is updated.

CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 278
 FAMILY: 84 (x2) 168
 INDIVIDUAL: 86
 HONORARY: 24

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

I want to continue 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 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. 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.

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
Aaaaaaaaaaaa, Drink!
(Al Lowry, 1994)*

BURP 2008 OFFICERS

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