



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"This is grain, which any fool can eat, but for which the Lord
intended a more divine means of consumption... Beer!"
- Friar Tuck*



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July 2008

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

July Meeting
German Wheat and Rye Competition
Mead Competition
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

September Meeting – Oktoberfest
All German Styles
Upper Marlboro, MD
27 September, 2008
1:00-6:00 PM

Summertime and the Livin' Is Easy Time to Relax and Have a Homebrew

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

MASHOUT is on the horizon, and good times are waiting on Popenoe Mt. Thanks to **Bill Ridgely** and his team, planning is well in hand, and registration is up and running. Our best advice is to sign up now ... or risk missing out on the fun. Please note some important changes in this year's MASHOUT FAQ Sheet. Once again, we're grateful to the **Popenoe's** for opening their property for this event. We also welcome and thank CRABS Prez **Joel Gallihue** and **Les White** of the Free State Homebrew Guild for their active participation on the planning committee.

June Meeting

The June meeting at the **Langlie's** was well-attended despite the heavy heat and humidity. Having copious quantities of **FREE BEER** slaked everyone's thirst and helped us to cope as the temperature rose into the 90's. The Ministers of Education made good use of the extraordinary selection of SoFB leftovers with their "guess the beer style" competition, which was won by long-time BURPER **Rod Rydlun**, whose extensive beer tasting experience paid off. In fact, the entire meeting took on the character of a mystery treasure hunt with

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members exchanging clues and observations as they tasted their way through the SoFB offerings.

The highlight of the meeting was the awarding of the SoFB prizes. **Wendy Schmidt** did an exceptional job of organizing and distributing the booty! Reminder → please patronize those businesses that generously support our Club events. Complete lists can be found on the BURP website, linked to both SoFB and MASHOUT. **Paul Langlie** has done a great job of capturing sponsor logos and keeping the displays up-to-date. Congratulations, once again, to SoFB BOS Champ **Mel Thompson** and to all of those with prize-winning entries this year!

AHA Conference

We hear that the Cincinnati AHA Conference was quite a blast and that the Club was well-represented by our Rowdy bunch of BURP rascallions. Thank to all who worked so hard to pull everything together. The **Pyles'** "Guezemosa" sounds like it was a particular crowd-pleaser on Club night – yummy. **Jeanie Osburn** has a full report elsewhere in this issue.

NOVA Brew Fest

While one contingent of BURPers was in Cincy, another was doing a stand-up job supporting our colleagues **Bill and Beth Madden** and their team, including **Woody and Dona Lee, Wendell Ose, the Cannons, the Crowes**, and many others, at the NOVA Brew Fest. Several members volunteered as team captains and pourers during the 2-day Fest. Bill generously offered shelter and table space for BURP and the Worthogs to publicize our clubs and talk about homebrewing with the attendees. **Paul and Jamie** pulled BURP's exhibit together and manned the table on Saturday, with **Bud Hensgen** taking over on Sunday. Each day, we garnered 30-40 names on our sign-up sheets. **Jamie and Bud** sent follow-up e-mails to everyone, and we're optimistic that we'll be seeing some of them at future meetings. Much appreciated, Bill.

Stay tuned for more info about up-coming fall activities, including Oktoberfest at the **Rorick's**, Real Ale, and the Holiday Party, as well as a BURP appearance at the Art of Homebrew at a DC gallery in September. In the meantime, just relax and have a homebrew around the pool at **Bruce and Nancy's** during the July meeting.

Seeking Volunteers

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

- Organizing a Pub Crawl (or other cool event) this fall
- *Hosting the October meeting (preferably in Virginia either Sat 18th or 25th)*

- Writing articles for the newsletter or contributing content to the BURP website

Exciting News – Special Event A.J. DeLange's Brewing Water Workshop Returns

We are thrilled to announce that our own master brewer and water guru **A.J. DeLange** has graciously offered to do a reprise of his wildly successful, wonderfully wonky **Brewing Water Workshop**. The Workshop, to be held in October, will offer an in-depth introduction to water chemistry, as it relates to brewing, together with a tour of **A.J.'s** professional level home brewery. Registration will be limited to approximately 20 participants. Stay tuned for details in future communications.

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.

Most of us must have been recuperating from the Spirit of Free Beer (SoFB) as we only had two entries for the Light Hybrid Beer competition at the June meeting. The winner of this contest was a blond ale brewed by **Jamie and Paul Langlie**; second place went to (who else?), **Mel Thompson** with a blond ale.

Brewer of the Year (BoTY)

With the SoFB 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 36 total points for the year and **Ed** is in second place with 21 points. Third place is currently held by **Jamie and Paul Langlie** with 12 points, followed closely by the **Aaronridge Brewery, Wendy and Bill**, at 10 points. July's meeting competition will be German Wheat & Rye Beers and will count towards the BOTY competition, don't forget to enter if you have one of these types of beers ready for the summer.

July 2008 Monthly Competition: German Wheat & Rye (Category 15 of BJCP Guidelines)

As posted on the BURP website, the monthly meeting in July's competition is German Wheat & Rye Beers. What better way to enjoy a nice summer day by the pool, then to sip a nice German Wheat Beer? Beers that fall under this category are Weizen/Weissbier (Subcategory 15A);

Dunkelweizen (Subcategory 15B); Weizenbock (Subcategory 15C); and Roggenbier or German Rye beer (Subcategory 15D). 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/style15.html>. Below are some websites that provide info.

<http://en.wikipedia.org/wiki/Weizenbier> Wikipedia gives a brief overview of wheat beers including Belgian witbier.

<http://beer.about.com/od/wheatbeer/a/WheatGuide.htm> This is an article covers all the substyles and provides additional references and links including a video clip on how to pour wheat beers.

<http://www.germanbeerinstitute.com/Roggenbier.html> This brief online article provides a nice introduction to the "medieval beer" (German Beer Institute website). Brief descriptions of the other substyles of German Wheat Beers can be found at this site as well.

ENLIGHTENMENT CORNER

*By Wendy Aaronson
Co-Minister of Enlightenment*

BHUTAN AND CHANG - TASTING AT THE JULY MEETING

At the suggestion of **Steve Marler**, Bill and I decided to attend an 11:00 am session at the Smithsonian Folklife Festival about Bhutanese Hospitality and Alcohol. Naturally, our primary interest was the alcohol; however, we learned enough about customs and rituals to inspire us to visit and go on a trek. Bhutan, a country that is the size of West Virginia, has a landscape that ranges from the subtropical plains in the south to the Himalaya mountains with peaks over 23,000 ft in the north. India borders it on the south, east, and west and Tibet on the north. The women in rural households make sinchang (young chang), bangchang (more concentrated chang), and ara (distilled chang) from different fermentable sources, depending on the region and availability. Rice is preferred, but barley, wheat, corn, millet, and even buckwheat can be used. I didn't quite catch how the dried yeast cake called pap was prepared; however, I think I heard our presenter say that it is a mixture of ground up plant parts that are sprinkled on a fern leaf and dried. After drying, it is stored in a cool place. They use wooden containers for the fermentation vessel. Ideally, the vessel has a spigot at the bottom to draw off the liquid after fermentation. To prepare chang, the grain is cooked, but it is not overcooked. A layer of the grain is placed in the vessel and the yeast is sprinkled over the top. Another layer is added and the yeast is

sprinkled on top. The presenter did not say how many layers are needed, but in my experience, it doesn't really matter. After a couple of days, the chang is ready. Sinchang is collected when water is poured over the vessel and the flowing liquid is immediately collected. The chang gets weaker as more water is poured over the top and collected. Bangchang is the liquid that is removed from the vessel without pouring water over the top. Bangchang can have some grain in it. Ara is distilled bangchang. The presenters also described this process. We had the opportunity to see and smell ara. It reminded me of sake. Interestingly, most rural households have a supply of ara. Chang is also made in a majority of households. It is even given to children because of its nutritional value.

I talked to the presenter afterwards about our experience with making chang and somehow I ended up with yeast that was preciously wrapped for me in a banana leaf. It survived the day at the Mall, and now I'm ready to brew. Come to the July meeting to experience this drink.

JUNE BURP MEETING HAS SIZZLE! Searing Heat Makes for Laid Back Gathering

By Jim Hanson

Summertime (almost), and the sippin's easy. Revamping George Gershwin's song from "Porgy & Bess" would have made for the perfect anthem for the meeting held at **Paul & Jamie Langlie's** on June 7th. With temps in the upper 90's during the early afternoon, nearly 40 BURPers congregated to conduct the club agenda as usual, and at a decidedly relaxed pace. Starting off was the enlightenment session; led by **Wendy Aaronson** and **Tom Cannon**. This consisted of a blind tasting contest of 9 homebrews (leftover from the Spirit of Free Beer- SoFB) that comprised 4 style categories. The participants had to determine to which category each of the nine beers had been entered. While some of the contest's tasters relied on good guesswork, this certainly was not the case with **Rod Rydlun**. He got 7 correct out of 9 entries and this is not the first time he has hoisted the trophy.

Continuing on the SoFB, the June meeting is always where the winners are announced and the prizes are awarded to those winners in attendance. The awards ceremony, which was conducted by **Bruce Bennett** and **Wendy Schmidt**, was dominated by the longtime nemesis to one another (albeit in a positive way) of **Ed Bielaus** and **Mel Thompson**. Between the two of them with their respective individual entries, they ended up

winning over 50% of all of the 1st place entries. This was **Mel's** year having won the Best of Show for this year's SoFB. The names of his entries were of an earthy theme this year, with a true emphasis on soiling. Congratulations to all BURPers who won a ribbon at the 2008 SoFB.

After **Jamie** announced the future agenda in coming months for the club, BURP's own Riff – Raff(le) artist **Larry Koch** conducted the monthly drawing with assistance from **Liza Howard**. Many recalls were conducted on the winning drawings – due to the club members being out of earshot due to the hot weather. Once the official portion of the meeting was complete, straggling BURPers were rewarded by the cooling breeze that ensued along with the pleasant musical serenade provided by **Bags Howard** and **Chuck Popenoe**. A few members (including myself) even took to watching the last leg of Horse racing's Triple Crown, "The Belmont Stakes". Those watching the race on TV witnessed the overwhelming favorite, "Big Brown" turn in a performance that was worthy of the name of one of Mel's beers. Many thanks to all who were **boldly** mentioned in this article.

Road Trip! Vas ve effer in Zinzinnati?

By *Jeanie Osburn*



What a huge conference! The official count on the AHA website says there were 950 registrants and over 600 kegs of homebrew! BURP had quite a good showing at the annual AHA conference in Cincinnati with about as many participants as kegs (18 people/15 kegs). Among the folks who caravanned or flew were our fearless organizer, **Bill Ridgely**, taking the reins to whip our Club Night into shape, **Wendy Aaronson**, **Dave & Becky Pyle**, **Rick Garvin & Christine Johnbrier**, **Jeanie Osburn & David Kalter**, **Alison Skeel**, **Lyle**

Brown, Joe Gherlone, Mike McGuire, Yancy Bodenstein, Martin Wooster, David Derricotte, Jay Nogle, John Syms, and Bill Kupski. Cincinnati is near and dear to my heart, since I lived and worked there for 9 years (and we won't say how long ago, but friend's babies have since grown and married). Cincinnati (well, actually Newport, KY), has a *Hofbrau Haus*, and several BURPers took advantage of the good German food and beer over the course of the several days of the conference. "In Newport steht ein Hofbrau Haus"? I'll chronicle here a brief synopsis of the talks I attended.

I just love going to a conference which begins with an opening toast. How much more civilized would all our conferences be were we to open with a toast! The conference kicked off on Thursday with Jim Tarbell, dubbed "Mr. Cincinnati" by the Mayor, giving a winding and loving introduction to Cincinnati and its brewing traditions summed up with a tip of the glass and welcome to Cincinnati. Odd that I'd delivered vegetables to his restaurant, *Arnolds*, some, well, we won't say how many, years ago.

The conference with its great line up of speakers began in earnest with Michael Ferguson of *BJ's brewpub* lamenting the hop shortages and giving ideas on how to survive without Cascade hops. Michael was followed by Chris White from *White Labs* talking about optimizing high gravity fermentations. As many BURPers know, aeration and pitching rates are critical for the health of the yeast, and therefore, the ability of the yeast to convert sugars to alcohol. (Sadly, my notes are gone from Thursday's talks ☹). Fortunately, AHA will be posting/has posted slides and podcasts from this year's conference on their web page. Check out <http://beertown.org/events/hbc/index.html> for information as it becomes available. A podcast of Thursday's Pro-Brewers Night is available on the AHA website. Too much great beer; too little time. And boy was I a hurtin' puppy on Friday morning!

On Friday, Antony Hayes spoke about beer styles from an English perspective. "Ant" wove a tale of modern homebrewing in England, how it began getting organized as a piggyback on the already established Association of Winemakers. "Ant" had several interesting points including the differences between the style guidelines of the BJCP and the National Guild of Judges. Other differences include judging. Guild judges judge 20 bottles/hr and 50 beers per session. Clearly there are not many comments the entrants receive. Rank and a prize are just about all the feedback a homebrewer gets. He also showed the differences between the BJCP and Guild style guidelines as a function of gravity and color. English beers tend to be

lower gravity so that you can drink them all day without hating yourself the next morning.

Gregg Doss from *Wyeast* spoke about using *Brettanomyces* in homebrew, comparing different strains and different ways to include them in the fermentation process and the various flavor profile descriptors. One thing Gregg pointed out that is unique to Brett is its ability to convert vinyl phenols into ethyl phenols where the vinyl phenols produce a clove/spicy flavor and ethyl phenols produce that characteristic "barnyard/wet-blanket" flavor. Gregg encouraged those in attendance not to be afraid of *brettanomyces*. Once you don't want it, simply clean and thoroughly sanitize your equipment and all's well. He noted that others like Vinnie Cilurzo of *Russian River Brewing Company* simply keep two of everything to avoid contamination.

Jeff Current from the *Brewers Network Army* provided a guide to brewing Berliner Weiss. Berliner Weiss dates back to the 1600's where it's mentioned in the Huguenots' literature. After its heyday in Napoleon's time (dubbed the champagne of the north), only a handful of breweries still brew Berliner Weiss. Its grist is about 50% wheat, some acidulated malt, and limited hops. Jeff suggested using clean, neutral ale yeast with good attenuation and uses the naturally occurring *Lactobacillus* in grain for the souring effect. Ferment at high temperatures, don't aerate, and take it easy on brett and *pediococcus*.

Our keynote speaker was Jim Koch, founder of *Sam Adams Brewery*. Jim is a native of Cincinnati and comes from a long line of brewers. His great (how many greats?) grandfather's recipe was the launch point for Jim to begin as a homebrewer to make his family's recipe and turn his passion into *Sam Adams*. A lovely, charming, and warm speaker, Jim encouraged all in attendance to go ye therefore and experiment. Make crazy, wonderful beers. Inspire the craft brewing industry. Quite a challenge! Check out the podcast of Jim's keynote address at the AHA website.

One focus of the AHA membership meeting was legalizing homebrewing in the last 5 states where brewing is still illegal; Alabama, Kentucky, Utah, Mississippi, and Oklahoma. Great strides and near successes were obtained in both Alabama and Utah. We can all be grateful that it's legal for us to brew. (Though that apparently didn't stop the *Rocket City Brewers* of Huntsville, AL, who won the prize for most kegs- 39). AHA is currently working on event insurance that Clubs can use. The process is convoluted and may take a couple of years, given the breadth of events Clubs sponsor. But there is activity, and hopefully BURP can eventually take advantage of it for events like MASHOUT.

And the culmination of the day on Friday was Club Night. Ohhhhh my. With over 600 kegs of beer huddled in the middle of the room, we began by snagging our BURP beers to take to our space. Good thing I'd been slightly hungover all day, or I'd have completely destroyed myself. So much great beer and food. BURP had 15 kegs of beer as well as Bar-B-Que and the hit of Club Night, **Dave and Becky Pyle's** Guezemosas; gueze with OJ and Graeter's vanilla ice cream. Charlie Papazian allowed as how the guezemosas was too sour for him, but BURP "sold out" by the end of the evening. Even if you check out the podcast, you simply can't substitute for being there. Can't Club Night last for days?

On Saturday morning Ray Daniels kicked off the day with some characteristics of a perfect pour and why we seldom get that perfect pour. Delivery systems in bars are very complex with many tens of feet of piping the beer needs to go through to get to your glass. Bringing the perfect delivery to homebrewers, Ray pointed out the importance of balancing the resistance of the system with the applied pressure and made some pretty outrageous examples of tubing length based upon internal diameter and material. As he pointed out, it's not always true that foaming is caused by too much pressure. Knowing how to balance resistance and pressure can go a long way toward getting just the right head on a pour. And of course there's always glassware. To get a good pint, you have to have a beer-clean glass- one that's been washed separately from your greasy dishes, washed by hand with non-petroleum-based detergent, and without grubby fingerprints and lipstick marks. He said that dishwasher soap deliberately leaves a film on glasses, and that prevents getting a good pint. He showed the salt test to determine whether or not a glass is beer clean. Wash the glass, rinse it. Water should sheet along the sides. Then take a salt shaker and shake salt all around the inside of the glass. If you get an even distribution of salt, the glass is beer clean. He also covered cleaning of faucets, cobra taps, and keg fittings.

Ray was followed by John Palmer. Palmer had apparently had way too much fun at club night, and it wasn't evident to me that he was going to make it through his presentation without an emergency hurl stop. But he managed to get through an extremely technical talk on residual alkalinity, adding brewing salts, and how to use his spreadsheet. The starting point for determining residual alkalinity and what salts to add is a determination of what's in your water to begin with. Published water reports from municipal water sources are an annual average. Hitting a style spot on is a matter of balancing a triangle of alkalinity, grain bill, and water hardness.

And start your planning now for next year's conference in Oakland (billed as San Francisco) for the "Sippin' on the Dock of the Bay" event.

Volunteers and Entries Needed for Montgomery County Fair Homebrew Competition Aug 2, 2008

By Bill Ridgely, Competition Organizer

The 13th annual Montgomery County Fair Homebrew Competition, to be held on the morning of Sat, Aug 2, 2008 at the fairgrounds in Gaithersburg, MD, is still in need of judges, stewards, and, of course, your entries. The competition is open to all home brewers and is sanctioned by the BJCP. Both judges and stewards will receive free admittance to the fair (which officially opens on Aug 8) and free parking as well as a free breakfast and lunch at the competition. The entry fee for the competition is a very reasonable \$5, and only 2 bottles are required for each entry.

Best of Show Judging will be held on the Fairgrounds on Saturday, Aug 9, 2008 at 6:00 PM and will be open to the public. Several very experienced BURP judges have volunteered to serve on the BOS panel.

A Special Award Category has been added this year in honor of the 60th anniversary of the Montgomery County Agricultural Fair, sponsored by the Growlers of Gaithersburg brewpub. The winning entrant in the Scottish Light 60/- style category will have their recipe brewed and served on a firkin at the brewpub! This not only honors the fair but serves to show that full flavored, low alcohol, and lightly hopped beers continue to gain recognition on the American craft beer scene. A full description of the style can be found on the BJCP website at <http://www.bjcp.org/2008styles/style09.html#1a>.

Please visit the Gaithersburg Area Brewers Society (GABS) homepage at http://g_a_b_s.tripod.com/ for full details and judge, steward, and beer entry registration forms (Click on the "MCAF Competition" link).

I will be happy to collect all BURP competition entries at the July BURP meeting to be held on July 19. If you can't make the meeting, entries are being accepted at three local homebrew supply shops (*My Local Homebrew Shop* in Falls Church, *The Flying Barrel* in Frederick, and *Maryland Homebrew* in Columbia) until noon on Sat, Jul 26.

Thanks for your consideration, and I look forward to hearing from you! Cheers, Bill

21st Annual MASHOUT Update

By Bill Ridgely, MASHOUT Coordinator

Registration is now open for the 21st annual Mid-Atlantic States Homebrewers CampOUT, better known as MASHOUT. The dates are Friday, Aug 15 through Sunday, Aug 17. Lots of good information can be found on the MASHOUT "Frequently Asked Questions" page. The MASHOUT website can be accessed through the BURP website (just click on "Events" and then "MASHOUT 2008") or directly at <http://burp.burp.org:80/Default.aspx?tabid=977>. A downloadable registration form is available on the site. Just fill in the info and send it in, along with your check payable to BURP. Online registration is not possible at this time but may be available for future events. MASHOUT is expected to once again be a sellout, and the event is limited to 200 attendees, so don't lose out. Send your registration in as soon as possible.

One important change will be implemented this year. Due to concerns about security and the potential for underage drinking, each attendee will be asked to present ID at the check-in station, and a wristband will be issued, one color coded for drinkers and a second for non-drinkers. These will need to be worn throughout the event.

Here is an update on some of the planning and activities ongoing for MASHOUT:

Cooking Teams – BURPer **Rick Garvin** will be serving as our "Bard of Barbeque" again this year. He will need help preparing meats for the grill as well as pulling the meats on Saturday. If you are willing to lend a hand, please contact Rick at rgarvin@garvin.us. The meat schedule will be as follows (volunteers are needed for each session):

- Friday 9PM - Rub the beef
- Friday Midnight - Rub the pork
- Saturday Noon - Remove meat from cooker, aluminum foil wrap, and place in coolers
- Saturday 4PM - Pull the meat

Rick is also in need of cutting boards, bear claws, and rubber gloves for meat pulling, as well as homemade barbeque sauces of all types. If you have a sauce you'd like to have featured at MASHOUT, please bring it along and label it with your name so the container can be returned to you at the end of the event. Help will also be needed shucking corn on the cob and preparing baking potatoes for Saturday's dinner.

BURPer **Wendy Aaronson** will be seeking volunteers for the Sunday pancake breakfast. If you can provide a camp stove and are willing to help with breakfast

preparation, please contact Wendy at aronson@burp.org. Of course, we'll also need as many tables in the pavilion area as possible, so if you can bring one or more along, please help out.

Check-In – BURPers **Bob & Kathleen Warriner** are signing up volunteers to work at the check-in table. Please consider volunteering an hour or two to check in attendees as they arrive. The job will be easier with many people helping out. If you are willing to contribute to the effort, please contact Bob & Kathleen at bkwarriner@aol.com or phone 301-588-3037. A signup sheet will also be available at the July BURP meeting. A keg of beer will be provided at the check-in table for the enjoyment of volunteers.

Ice – Once again, there will be onsite delivery of ice twice daily from the start of the event through Saturday. Both block and cube ice will be available at very reasonable prices (\$1.00 for a 6 lb bag of cubes or \$1.50 for a 10 lb block). Please support our ice vendor by buying as much as you need.

Homebrew Competitions – The BURP Club will sponsor two homebrew competitions this year, open to all event participants. The first competition will be a formally judged competition and will take place Saturday morning at 11:00 AM (Deadline for entries, 10:30 AM). This year's style category will be Belgian and French Ale (see <http://www.bjcp.org/2008styles/style16.html> for details).

The second competition (also to be held on Saturday - time to be announced) will be judged on a more informal basis. The competition is part of BURP Co-Fearless Leader **Alan Hew's** Fun & Creative Brewing Challenge, and each beer entered must contain a tropical fruit - not the normal fruits used in brewing but exotic varieties like mango, coconut, guava, passion fruit, lychee, and pineapple. Use your imagination and have some fun. A nifty prize will be given to the winner. A full description of the Challenge can be found in the March edition of the BURP News (<http://burp.org/burpnews/pdf/200803.pdf>).

Competition beers will be accepted in kegs, growlers, or bottles.

Call for judges - BJCP-accredited judges will be needed for the Belgian and French Ale competition. If you would like to judge (or help steward) on Saturday, please contact competition coordinators Bruce Bennett (brucetbennett@hotmail.com) or Wendy Schmidt (waschmidt@cox.net).

Entertainment - Great bands have been a tradition at MASHOUT for a number of years. At last year's gala 20th anniversary event, we were fortunate to have a very

special performance from the great Powerhouse Records recording artist Tom Principato and his virtuoso band (<http://www.tomprincipato.com>). Tom and the band enjoyed the experience so much that they asked for a return visit in 2008, and we weren't about to turn them down. So once again, on Saturday evening from 8:00 PM until midnight, you'll have a chance to listen and dance to the sounds of the legendary "Master of the Telecaster", one of the finest blues guitarists (and blues vocalists) in the country and winner of multiple awards for his albums and live performances.

In addition to the band, this year's MASHOUT will feature the 4th Annual Popenoe Mtn. Pub Quiz. The Quiz will be held during the day Saturday, and winning teams will be announced after dinner Saturday evening. This venerable trivia game is a staple in pubs across the British Isles. Teams of 3 – 5 contestants will have a go at answering beer-related questions. The team with the most points for correct responses will win glory and some great prizes donated by generous MASHOUT sponsors. **Mac & Diana McEwen**, together with **Paul & Jamie Langlie**, are our Pub Quiz Publicans – and they've vowed to divulge neither categories nor questions prior to the big event. Registration forms and rules for Quiz teams will be available at the MASHOUT check-in station. Good Luck to All!!

Other Activities - Several MASHOUT attendees are planning to ride a portion of the Great Allegheny Passage rail trail (<http://www.atatrail.org/>) on either Friday or Saturday. Details will be forthcoming. Plans are also underway for a possible "Brewers Olympics" this year pitting individuals and homebrew clubs against each other in games such as tug o' war and water balloon toss. Keep you eyes on the MASHOUT FAQ for updates.

A couple of things are still needed for MASHOUT. If you can help out with either of these, please contact the MASHOUT coordinator:

- Jockey boxes for serving donated beer
- Sankey taps for use with donated beer kegs

I hope to see all of you at MASHOUT 2008, the best outdoor homebrewers gathering in the nation!

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.

Trivial Beer-Suits July 2008

By Charlie Pavitt

I write this on June 15th, three days after I learned that InBev has made an offer to acquire Anheuser-Busch that A-B is thus far resisting. I learned this through an article by Christopher Leonard in the Business Section of *The Washington Post*. What has fascinated me thus far has been the response. In his article, Leonard mentions two examples of InBev's main brands, Beck's and Stella Artois, and that "Web sites have sprung up opposing the deal on patriotic grounds." Also Missouri's Governor Matt Blunt and Senators Kit Bond and Claire McCaskill are up in arms and trying to kill the merger for the same reason. Okay, the various Budweiser/Busch/Michelob brands began in the U.S.A., but what we really have here is a multinational whose most recognizable product is a bastardization of a Czech pilsner which is brewed in a lot of countries, which owns half of Group Modelo and more than a quarter of Tsingtao, and which distributes quite a few overseas brews (InBev's) in the U.S. If we wanted to be all patriotic, perhaps we would be better off getting riled up if, say, InBev was after Anchor Steam (is not California commons basically an indigenous style?) or Sierra Nevada (AMERICAN Pale Ale)?

So I resolved to check out these websites, but before I got to them, the very next day's Post's Style section included a blog-type rant by Paul Farhi which argued how unfathomable was the very idea of selling this

American institution to a conglomerate in Belgium, no less, home of waffles, chocolate, tapestries, and the European Union. And to quote: "It's certainly true that Belgians make some very fine beers. InBev itself makes Beck's and Stella Artois. [My note here – note that Farhi only knew enough to name the two beers that Leonard had mentioned the day before, apparently too lazy to visit even Wikipedia to see a list including the well-known Bass and St. Pauli Girl, among others.] But there's your problem. Beck's and Stella are upmarket Euro beers that might as well be fine dry sheries, for all the workingman cred they have. [Me again – Beck's and Stella? He might try Leffe Triple or Belle-Vue Kriek or Hoegaarden Grand Cru if he wants something with a little spunk to it.] They are decidedly not Budweiser or Bud Light."

On to the websites. It took me until the tenth page of an "Anheuser Busch InBev merger" google until I bumped into a piece in the Columbia Missourian's website with some great quotes, such as: "'I think companies that are American should stay that way,' said Becky Larschied, manager of Harry's Hide-A-Way bar in Lima, Ohio, where Bud Light is the biggest seller, with Budweiser not far behind." And thanks to that article, I found the locations of the aforementioned websites.

<http://www.savebudweiser.com/> is not particularly interesting. The website asks the following questions about the merger: "What does that mean for us? What will our local and national economy lose out of the deal? What are the long term ramifications of selling out at this price? How many jobs will be lost?" There are no proposed answers, although perhaps some can be found through the links to relevant news stories. <http://www.saveab.com> is a bit more interesting; see the following quote:

"Like baseball, apple pie and ice cold beer (wrapped in a red, white and blue label), **Anheuser-Busch is an American original**. Founded in St. Louis, Missouri, AB represents the spirit of our country, giving millions of Americans the 'pursuit of happiness' through its high quality products and thousands of great paying jobs. Generations of Americans have grown up loving AB products and have appreciated its committment [sic] to our communities." Both of these organizations have sponsored marches and rallies in Saint Louis, and, as of the day I wrote this, the former's petition has 43688 claimed signatures, the latter's 32393.

It is true that, if this merger goes through, there will be jobs lost, and some of the A-B's specialized products (to their credit they are brewing a sorghum-based lager called Redbridge) may get cut. And I have a lot of respect for protest movements of this sort, even when I am not convinced about their stands. But otherwise,

this whole thing is remarkably silly. One website I bumped into claims that, unlike Interbrew before its merger with AmBev, InBev is watering down the craftbrews it oversees. If that's true, it's sad, but most A-B products are watered down pretty well as it is; do you think any of its drinkers are going to be able to taste any difference? Further, A-B and InBev have been working together for quite some time; Rolling Rock was an InBev brand (and what could be more "American" than that?) until A-B bought it two years ago (and, I might add, it was A-B and not InBev that closed the Latrobe Brewery; so much for A-B protecting American jobs.) Finally, A-B already distributes many of InBev's brands here. The point is that these are two multinationals that are already in bed together; if one has only so much energy for protest, I can think of a lot of better ways of using it.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jul 1988

The theme for the July 1988 BURP meeting, held at the home of **Bill Ridgely & Cindy Sabo** in Alexandria, originated with **Phil Hugill's** "Match the Recipe" proposal in the May issue of the newsletter. Phil's idea was straightforward. Everyone would start with one pound of malt extract (pale or amber) for each gallon of wort produced. Quantity and variety of hops would then be left to each brewer as well as yeast choice (ale or lager, and any brand). Each entrant would bring 4 bottles (along with their recipe) to the July meeting, where the beers would be tasted and compared by all present. Points would be assigned based on 3 categories: complexity, drinkability, and "exotic or weird" character. While the subsequent meeting report did not describe the winning beers, at least the winners were reported - 1st Place, **Ralph Bucca**; 2nd Place, **Bill Ridgely**; and 3rd Place, **Roger Allers**. In addition to ribbons for the beer competition, very nice inscribed ceramic bowls were given out to the winners of the 4th BURP Chili Cookoff held in May. A large amount of brewing equipment was put up for sale at the meeting, donated by **Jim Dorsch**, who was moving and had no room to store it. Proceeds from the sale were generously given to the BURP treasury. And for once, according to the meeting report, there was no commercial beer brought to the event, only homebrew. This may well have been one of the last times that our homebrew club featured only homebrew at a meeting.

The July BURP News was intended to be a 2-month issue, but the editor received so many great articles, he saved some for a subsequent August issue. First up was the announcement that BURP Prez **Ralph Bucca** had

won the coveted "Meadmaker of the Year" award at the 1988 National Homebrew Competition. Ralph's winning entry was a morat (mulberry) mead, and he beat out 23 entrants from around the country. Only two bottles remained, and Ralph planned to open them at the upcoming August campout. The campout was another of Ralph's ideas. Originally conceived as a BURP event, it had already taken on a multi-club flavor with the participation of the BURP North (soon to be known as FOAM) club. **Bob Frank**, a founder of both BURP and BURP North, arranged for the event to take place on a mink farm in Catoctin, MD owned by the Hagen family. The BURP News editor invented the name for the event, the Mid-Atlantic States Homebrewers CampOut and shortened it to MASH-Out. The name first appeared in the July issue of the newsletter. **John Gardiner** wrote a long teaser for the event, which was also published in this issue. A full report on the first MASHOUT will be saved for next month's history column. The July "Recipe of the Month" was for a Cherry Ale brewed by **Steve & Liz Paul**. BURP ex-Prez **Rod Rydlun** contributed an update on BURP's participation in "Young's Army", the Young's Beers appreciation group founded by **Joe Gold**. Finally, the full list of winners of the 1988 Great American Beer Festival and the 1988 National Homebrew Competition were published in the newsletter. In the former, I found at least one category a bit odd - American Premium Dark Pilsener (won by Michelob Dark, by the way). In the latter, I noticed at least two winners who subsequently became commercial brewers. **John Maier** (who took a 1st in Vienna Lager) went on to prominence at *Rogue Brewing*, and local standout **George Mika** (2nd in Smoked Beers) went on to become brewmaster for Arlington's *Bardo Rodeo*.

10 Years Ago, Jul 1998

While searching the archives for information on July 1998 BURP activities, I seem to have entered the Twilight Zone. The June issue of the BURP News reported that a BURP meeting, crab feast, and wheat beer competition would be held in Springfield, VA on Sat the 18th. The only subsequent mention I could find of this meeting was that the crab feast had been postponed to September. Alas, my feeble memory eludes me, but it seems the July meeting may never have been held at all. If anyone (all 2 or 3 of you) who read this column has a recollection of this meeting, please let me know, as I am very curious as to what might have happened.

One event that actually did occur in July was the final round of the 1998 National Homebrew Competition, held in Portland, OR. BURP was well represented this year by **Paul Fiorino**, who took a silver medal in the British Bitter category.

The BURP News published following the June issue was referred to as the "Summer 1998" edition, and it covered both July and August. Leading off the issue was a report on preparations for the 11th MASHOUT, to be held on Popenoe Mtn starting on Aug 7. **Mark Post** followed this with a nice "pub find" article on Pennsylvania's *Selins Grove Brewpub*. The featured recipe in the issue was **George De Piro's** SOFB Best of Show winning Hefeweizen (brewed using a single decoction). A good wrap-up report on the 1998 SOFB, including a complete list of winners, was provided by Minister of Culture **Jay Adams**. Part 4 of **Noel Blake's** "Homebrew Competition Basics" provided good advice on how best to adhere to published style guidelines. Finally, "Adjunct Boy" **Delano DuGarm** wrote an excellent technical article on his experiments decocting a Munich Dunkle using a pressure cooker. Delano felt that the wort going into the fermenter had a much better malt character than that from his earlier, traditionally-decocted brews.

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

BURP Treasury Summary

As of 27 April 2008	\$18,853
New receipts	\$2,007
New expenses	\$1,523
As of 10 July 2008	\$19,337

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

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
Aaaaaaaaaaaaa, Drink!
(Al Lowry, 1994)*

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