



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"A quart of ale is a dish for a king."
-William Shakespeare



Beth Madden, Editor
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October 2008

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

October Meeting
Smoked and Wood Aged Beer Competition
Weird Beer & Creative Brewing Challenge
Herndon, VA
Saturday, 25 October, 2008
1:00-6:00 PM (12:30 for Enlightenment)

November Meeting
Real Ale Competition
Rockville, MD
Saturday, 15 November, 2008
1:00-6:00 PM

December Meeting – Holiday Party
Winter Warmer Competition
Arlington, VA
Wednesday, 17 December, 2008
6:00-9:00 PM

Fall Musings from Your Fearless Leaders

By Jamie Langlie & Alan Hew
Co-Fearless Leaders

Hurrah for BURP! The past couple of months have been especially busy for our Club members – to repeat an old saw, "So much beer, sooo little time." September and early October were filled to the brim with more stellar options than an intrepid beer drinker might dare hope. Highlights included:

- The Zymurnauts/SPBW/Guild Crab Feast at the NASA Goddard Recreation Center saw many BURPers feasting on plentiful crabs and homebrews on a lovely, sunshiny afternoon.
- The Gaithersburg Area Brewing Society (GABS) held its valedictory beer dinner, with good brews and eats, and a rousing round of *Garnet's Homemade Beer* at the home of **Charlie Pavitt and Elaine Gilby**. The Club has been quite dormant over the past couple of years and finally made the sad decision to disband. Several GABS members also belong to BURP.
- The "Art of Homebrew" at the Studio Gallery in Dupont Circle was a smashing success for organizer **Bud Hensgen** and the 11 BURP brewers who contributed their beers to be sampled. The event garnered a great review

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.

from local beer writer **Greg Kitsock** in the Washington Post's food section on October 8. <http://www.washingtonpost.com/wp-dyn/content/article/2008/10/07/AR200810070576.html>

- Northern Virginia Brew Fest at Bull Run Park drew a good crowd to taste a wide variety of quality microbrews (including those of organizer and fellow BURPer **Bill Madden** of Vintage 50 Restaurant and Brew Lounge). Despite some erratic weather, the fest ran smoothly, thanks to the efforts of numerous BURPers, including Volunteer Coordinator **Dona Lee**.
- The Victory Oktoberfest in Downingtown drew our members north to support one of our favorite regional breweries, including BURPer **Jim Busch**. It was reported that everyone in attendance had a REALLY good time!
- The Shirlington Oktoberfest took place on a picture perfect fall day, with a strong contingent of BURPers supporting the operation. **Dona Lee** reprised her role as Volunteer Coordinator. The **Cannons and Pyles**, among others, were observed judging the Festival beer competition, with steward **Steve Marler** flying from vendor to vendor to collect pitchers of entries. Oompah music, a variety of food, and a wide selection of quality beer made for a pleasant afternoon. Jamie set up a BURP information table (conveniently positioned between the Spaten and Paulaner vendors).



*Alan Hew and Jamie Langlie
Photo courtesy of Paul Langlie*

In the course of the afternoon, about 100 folks stopped by to learn more about

homebrewing and BURP from several of our members who pitched in while on break from other duties. About 50 people signed-up for our e-mail interest list. We hope to welcome some of them to future meetings.

- Several BURPers trekked to Denver for the Great American Beer Festival, where DC area brewers made a respectable showing.

September BURP Meeting

Thanks to **Jim and Linda Rorick** for hosting the September Oktoberfest meeting at their Turtle Creek Farm. Changeable weather and a bit of rain did nothing to dampen the spirits of those who attended. Over 40 people joined the festivities, including BURPers **Brian and Cathy Dueweke** and **Mac and Diana McEwen**, who traveled up from the Richmond area to party and camp out with the group. The food was outstanding (no surprise). Special mention to **Ty Ming** for his spot-on, really yummy Bamberg onions! Ty certainly did justice to the tasty recipe he found on the Schlenkerla Brewery website.

Special thanks to Ministers of Culture **Bruce Bennett** and **Wendy Schmidt**, who made the long trek from northern VA to western MD to run the monthly competition. Congratulations to **Brian Dueweke** and **Paul Langlie** on winning the German Beer keg competition with their Dusseldorf Alt and to **Wendy Schmidt** winning the nod to be BURP's entry to the AHA "Imperial Anything" competition.



*Brian Matt and Bruce Bennett
Photo courtesy of Paul Langlie*



Jeanie Osburn and David Kalter
Photo courtesy of Paul Langlie



Paul Langlie and Brian Dueweke
Photo courtesy of Paul Langlie

Several hearty souls camped overnight and enjoyed warm camaraderie and more wonderful beer and food. Sunday breakfast included not only beer and the Rorick's famous egg mcmuffins, but less traditional offerings, such as **Alison Skeel's** tripe soup. [Boy, do we BURPers know how to eat right.]

A.J. deLange's Brewing Water Workshop – Re-scheduled to Saturday, November 1

A.J.'s Brewing Water Workshop, originally scheduled for early October, has been moved to November 1st. Don't miss this wonderful opportunity to learn from a master! See more information elsewhere in this issue. To register, please e-mail A.J. at ajdel@cox.net with a cc to Jamie at jamie@langlie.langlie.com

October Meeting → Mead Mania!!

As noted in previous newsletters, the Club's October meeting is dedicated to promoting mead education and appreciation. Several of our

experienced, enthusiastic mead makers will be sharing their insights and knowledge about this amazing beverage. The special session will begin 30 minutes prior to the regular meeting. See a related article by **Wendy Aaronson** elsewhere in the newsletter. We're very excited to be able to support this effort!!

November 15 → Save the Date → Real Ale Rapidly Approaching

Start those kettles and tune the beer engines – Real Ale is on its way! Stay tuned for more information from our event organizers.

Snazzy New BURP Hats Available

Alan's long-time yearning for an exclusive BURP *chapeau* has finally been fulfilled. We are pleased to announce that new BURP logo hats will be offered for sale at the October meeting at the bargain price of \$13.50. Alan researched several options for the officers' consideration, and they decided on two selections, one dark blue and the other "eco maize." Thanks to former Fearless Leader **Kathy Koch** for her consulting help – we're using the same vendor that produced our well-received denim and polo shirts last year.

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.

The September monthly competition was a popular vote competition for German Beer styles and had six entries that included two Oktoberfest, a Vienna, a Munich Dunkel, a Hefeweizen, and a Düsseldorf altbier. The winner of the contest was the Düsseldorf Altbier brewed by **Brian Dueweke** and **Paul Langlie**; second place went to an Oktoberfest brewed by Aaronridge Brewery (**Bill Ridgely** and **Wendy Aaronson**); and third place went to the Munich Dunkel brewed by **Bill Kupski**. Many thanks to all who participated and those who voted for these great beers. In addition to the popular vote German Beer contest, entries were taken for the AHA Club Only Competition for Sep/Oct, Imperial Anything. Only two entries were received, both Russian Imperial Stouts. **Wendy Schmidt's** Russian Imperial Stout was selected to compete for BURP in this competition. Many thanks to **Wendy Aaronson** and **Jim Rorick** for judging these two beers.

Brewer of the Year (BoTY)

Mel Thompson continues his overwhelming lead with a total of 37 points. **Ed Bielaus** continues 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 and **Mike McGuire** with 10 points. The October (Smoked and Wood Aged Beer), and November (Real Ale) competitions count towards BoTY, so there is still time for an industrious brewer to challenge for 3rd place.

October 2008 Monthly Competitions: Popular Vote – Weird Beer and BJCP Judged Smoked and Wood Aged Beer (Style 22)

Since this is October and Halloween is approaching, we have turned to the strange and mysterious this month. To provide some guidelines for the Weird Beer competition, which is a popular vote comp, the BJCP beer style of 23 (Specialty Beers) will be the basic format followed. Beers in this category range over all styles and can be all over the map. This competition is open to kegs and bottles and will *not* count towards BoTY points. Your participation would be greatly appreciated! For more in-depth information for this style, please go to:

<http://www.bjcp.org/2008styles/style23.php> .

Also this month, Smoked and Wood Aged Beer (BJCP style 22) will use regular BJCP style judging rules. This competition will be bottles only (please remember to bring 3 brown or green glass, 10 to 14 ounce bottles of brew). Substyles of this category include Classic Rauchbier (22A); Other Smoked Beer (22B); and Wood-Aged Beer (22C). For more in-depth information and statistics for this style, please go to:

<http://www.bjcp.org/2008styles/style22.php>

Below are some websites that provide additional information on Smoked and Wood-Aged Beer.

http://www.homebrewtalk.com/wiki/index.php/Classic_Rauchbier This Wikipedia link provides information on Rauchbier and provides both the BJCP and the GABF guidelines.

<http://www.alaskanbeer.com/porter.html> This link to Alaskan Brewing provides brief information on one of the more famous smoked beers (Alaskan Smoked Porter) on the market today.

<http://www.washingtonpost.com/wp-dyn/content/article/2008/04/22/AR2008042200678.html>

This article from the Washington Post (Apr 2008) by **Greg Kitsock** provides information on commercially available Wood-Aged beers.

Upcoming Monthly Competitions

November will be the Real Ale contest and will count toward BoTY. And finally, the last competition in 2008, the December monthly competition, will be a popular vote contest for Winter Warmers and will not count toward BoTY. By tradition, January 2009 competition was selected by last year's BoTY co-winners (**Mel Thompson** and **Ed Bielaus**) and will be IPA; this will count towards next year's (2009) BoTY competition.

Enlightenment Corner

*By Wendy Aaronson
Co-Minister of Enlightenment*

HONEY AND MEAD TASTING - OCTOBER 25 MEETING AT 12:30 PM

Yancy Bodenstein, an award-winning mead-maker, will conduct a honey and mead tasting during the October 25 meeting at **Jay Nogle's** house. There should be 8-10 honeys and meads (homebrewed and commercial). We will also happily accept contributions of other commercial and homebrewed meads to share and discuss. The tasting will begin at 12:30 pm and space is limited to no more than 25 people. Please arrive on time. If you plan to contribute a mead, please send a message to me at aaronson@burp.org and Yancy at yabodie@starpower.net so it can be worked into the program.



Trivial Beer-Suits

By Charlie Pavitt

This entry was inspired by an article in the September 6th Post by Yian Q. Mui entitled "Cold Comfort in Hard Times: Beer Holds Up as Vice That's Not Too Pricey" (online at <http://www.washingtonpost.com/wp-dyn/content/article/2008/09/05/AR2008090503487.html>). The point of the article is that beer sales are increasing this year not just in spite of but perhaps because of the bad economy. People are drowning their sorrows relatively inexpensively these days; ordering beer instead of wine at restaurants, or forsaking eating

out all together for dinner at home downed with a six pack. And it's not just Coorsweiser that is thriving, according to the author; "sales of craft and superpremium beers such as Michelob and Rolling Rock have jumped double-digits this year." One of course wonders if Mui knows the difference between craft beers and Rolling Rock. Never mind.

There are some great quotes in the article. According to Dan Ahrens, author of the book "Investing in Vice," "It's really considered a consumer staple kind of industry," reportedly on par with soap and toothpaste. "People gotta drink no matter what's going on with the economy." Nick Lake of Nielsen, the market researcher firm, added "Why would you want to cut out beer? You don't want to punish yourself just because the economy's bad." "And Maureen Ogle, author of "Ambitious Brew: The Story of American Beer," opined "Beer will get you through times of no money better than money will get you through times of no beer." (Funny, I remember that same line in a Furry Freak Brothers cartoon from 40-odd years ago, but they were referring to pot, not beer.)

In addition, two studies mentioned by Mui provide hard economic evidence in support. David Blake and Angelika Nied noted that beer consumption has increased with unemployment in the United Kingdom, unlike other alcoholic beverages (at scholar google I found it was published in Applied Economics back in December 1997, Volume 29 Issue 12). Donald G. Freeman's (Sam Houston State University) discovery that beer sales remained steady between 1955 and 1994 no matter the situation was published in a four-page paper called "Beer and the Business Cycle" (this one appeared in Applied Economics Letters, Volume 8 Number 1 in January 2001). Freeman's take: "No matter which way you test it, it turns out the economy really doesn't have much effect on beer sales. That's why it's not a longer paper." Beer, in other words, is "income inelastic."

Time for a google search using those two words - I didn't find much. Joel Severinghaus, an international trade analyst at the Iowa Farm Bureau, interviewed the vice president of raw materials purchasing at Anheuser-Busch a couple years ago, who said that it would take a 100 million dollar increase in the price of grain before they would change their recipe. Makes sense; if price is inelastic for the customer, just pass the increase on to them
(<http://www.iowafarmbureau.com/programs/commodity/information/tmjune06.pdf>).

The issue came up in an article about beer purchasing practices among college students given the recent price increases
(<http://media.www.thepolypost.com/media/storage/pap>

er1127/news/2007/11/20/News/A.Hops.Skip.And.Jump.Coming.For.Price.Of.Beer-3111011.shtml).

And there are apparently fifteen papers that at least mention the topic available at a website that sells papers to students

(<http://www.fratfiles.com/topics/beer+demand+inelastic/0>)

So, I don't have much to add to Mui's article. Have a beer and be merry.

BJCP Color Guide

By A.J. deLange

At the Montgomery County Fair I noticed several beer judges were using the new BJCP Color Guide and so I thought Newsletter readers might be interested in knowing how this simple aid was put together. For those who have not seen it, the Color Guide is a 2.5" by 5" card upon which are printed 12 color patches each labeled with a SRM value ranging from 1 to 44. Each patch approximates the color of an average beer with the given SRM as viewed in a 5 cm container by daylight. To describe its evolution we'll have to discuss how color in general and beer color in particular are perceived and measured.

I certainly can't give a complete description of color vision here but as most of you will know the eye contains four types of receptors: rods, which are color blind and used in dim light, and three types of cones. Each cone type responds to range of light colors in either the long (red), medium (green) or short (blue) wavelength part of the spectrum. The color we see when looking at an object depends on the level of stimulus of each of these three cone types which depends, in turn, on how the light energy reaching our eye is distributed over the entire visible spectrum (from 380 to 780 nm wavelength). Thus, to determine the color of an object we need to know the spectral distribution of the light reflected from it or, in the case of beer, transmitted through it and that depends on the spectral distribution of the light source and the amount of light of each wavelength which passes through the beer unabsorbed. If we know these and the responses of each type of cone we can calculate a perceived color and express it in terms of 3 numbers. There are several systems for reporting color with R, G, B and L, a, b probably being the best known.

The spectral distributions of standard light sources (Daylight (C), tungsten (A), D50, D65 etc.) are tabulated in standards and texts as are the responses of the cones (color matching functions) so all we need to measure to

characterize beer is its transmission spectrum which is the fraction of light that a given thickness of beer passes at each of 81 wavelengths starting at 380 nm (violet) through 780 nm (red) in 5 nm steps. These are measured with an instrument called a photometer or spectrophotometer. To calculate the color of the beer as seen in a particular light we simply multiply the intensity of the source at each wavelength by the transmission of the beer at that wavelength and then by each of the 3 color matching functions for that wavelength. The sums (over the wavelengths) of these products yield the 3 color values in R, G, B; L, a, b or other color systems after a little math. Because, for example, tungsten and daylight sources have different spectral distributions (the former relatively stronger at the red end of the spectrum and the latter at the blue end) beer will appear to be different colors when viewed in these lights. In addition, the amount of light transmitted by a beer at each wavelength depends on the thickness of the beer through which the light must pass. Thus beer viewed through a 1 L mass will look much redder than the same beer viewed through a 2 cL Kölsch stange.

Given that it takes three numbers to describe the color of something how can the BJCP aid use the single SRM value to describe beer color? Given that beer color depends on glass size and light source how can BJCP put colored patches on a card and have them represent what we might actually expect to see? Part of the answer, of course, is that it can't to a precise degree. The goal is to get close enough that SRM can be estimated to within a couple of units. The nature of beer helps us to do this.

The SRM was conceived by Stone and Miller (Ref 1) in 1949 when they realized that beer spectra normalized by the 430 nm value (readings at other wavelengths are divided by the 430 nm reading) were nearly the same. Conceptually this means that one can reconstruct the entire spectrum of a beer from a single measurement at 430 nm. The normalized spectrum of beer, as averaged over measurements of an ensemble (Stone and Miller used 39 beers) is simply multiplied by the value measured for the beer of interest at 430 nm. From the complete spectrum one can go on to calculate the color of beer in any light and any sized glass. The SRM (Ref 2) number is simply -12.7 times the logarithm of the spectral transmission of 430 nm light through 1 cm of beer.

This would work very well, meaning that the SRM number would be a complete specification of beer color, if it were strictly true that normalized beer spectra were all exactly the same which, of course, they aren't. Stone and Miller knew this and required, though few seem to remember it, that each beer be tested to be sure it has "average spectral characteristics" before an SRM value

could be attached to it. In my own work (Ref. 3) I have examined the deviations of normalized beer spectra from an ensemble average of normalized spectra and proposed that for beers which deviate from the average the deviations, simply coded, be reported along with the SRM value. The full spectrum would then be reconstructed from the normalized average and the deviation values. In the course of my investigation I measured the normalized spectra of 99 beers and averaged them. The result is the normalized spectrum of beers with "average spectral characteristics". To produce the BJCP aid it was a "simple" matter of scaling that spectrum by each SRM number for which a patch was to be printed, choosing an illuminant ('C' i.e. daylight) and path thickness (5 cm) representative of the conditions under which judges view beer, calculating the L, a, b colors for each SRM value and having a printer print patches with the given L, a, b values on a transparency. The color you would see if you held the transparency up to a light source close to Illuminant C in looking at a particular patch would be what you would see if you held up 5 cm of average beer with the SRM value printed next to that patch.

Indeed everything except the last step was simple. While one might think any printer could readily reproduce a given L, a, b specification, it turns out that those who can, charge a great deal more than the BJCP had budgeted for this project. Printing on transparency material added much to the cost and difficulty. Thus we wound up with the white card stock, which turns out to work better than I had expected it would. Though colorimeter measurements of the patches do not match the specified colors as closely as might be hoped, experiment showed that inexperienced people using the card can judge beer SRM to within a unit or so at the low end of the range and 3 to 6 units at the upper end.

To best use the card arrange a light source, preferably daylight or an electric lamp with a color temperature that approximates a daylight (e.g. Eiko SP30/955K) source over your shoulder. Obtain a piece of very white paper and place it in front of you with the beer to be tested in a container whose interior measures 5 cm (many glasses measure about this diameter but a 5 cm square glass bottle is ideal). Look at the white card through the beer (use the center of a glass i.e. the path which is 5 cm long) and make sure that the card behind the container is directly illuminated by the light source (not shadowed by your body or the container). Place the guide adjacent to the container and pick the patch which most closely matches the color of the white card as viewed through the beer. Interpolate between patches if you feel you can.

- Ref. 1: Stone, I and Miller, M.C., "The Standardization of Methods for the Determination of Color in Beer". *Proc. Am. Soc. Brew. Chem.* Pp 140-147, 1949
- Ref. 2: American Society of Brewing Chemists, *Methods of Analysis*, "Beer-10A Spectrophotometric Color Method". ASBC, St. Paul, 2006
- Ref. 3: deLange, A.J. "The Standard Reference Method of Beer Color Specification as the Basis for a New Method of Beer Color Reporting". *J. Am. Soc. Brew. Chem.* 66 (3):143-150, 2008

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Oct 1988

The October BURP meeting, held at the home of **Howard & Emily Michelsen** in Riva, MD, featured what had become a BURP Halloween tradition - the Weird Beer Competition. The club's definition of weird beer in 1988 was any beer brewed from barley malt and ... something else. The something else could include anything from fruits to vegetables to herbs to (dare I say it) animal parts - whatever. Of course, accompanying the weird beers were some even weirder costumes. Club Prez **Ralph Bucca** came as his "favorite mythical character", Frugal Brewer **John Gardiner**. John, in turn, came as western hero "Wyatt BURP". Wyatt carried no gun but fired off a lot of shots at other attendees. There was a "Freddie" character at the event as well as a "Lady Godiva/Rapunzel". **Emily Michelsen** came as a spelunker, fitting since she and Howard were actual cavers (and had even met at a caver's reunion). The weird beer competition was judged by all present. **Tom McGonigle** came away with the top prize for his "Six Grain Ale" (which contained wheat, rye, oats, millet, and triticale in addition to the requisite barley malt). **Bill Ridgely** took second prize for his "Not Very Cherry Stout", and **Ralph Bucca** took third with "Angelica", an herb beer (specific herbs not identified in the meeting report). The meeting concluded with a raffle for a 5-liter keglet, won by **Tom McGonigle** (who overall made out pretty well at the meeting).

The combined Oct-Nov 1988 BURP News sadly announced the demise of the "Young's Army", created by Young's US representative **Joe Gold**. Joe decided to leave his position with Young's to pursue his real passion, playing professional lacrosse. As has been mentioned before in this column, Joe's subsequent outstanding career led to his induction in the Pro Lacrosse Hall of Fame. The final "Young's Army" gathering was held on Oct 28, 1988 at the Ram's Head Tavern in Annapolis. Other upcoming events announced in the newsletter included the club's winter solstice commercial tasting to be held in November and the first

ever BURP holiday banquet to be held at Colonel Brooks Tavern in DC in December. An interesting column in the newsletter announced the creation of a new organization described as an "alternative to the AHA". Originally called the "Southeastern Homebrewer's Alliance", the organization was the brainchild of longtime homebrewer and brewshop owner **Ron Downer** from Knoxville, TN. The SEHA had already held a conference in Gatlinburg and subsequently changed its name to the "Eastern Homebrewer's Alliance". With additional support from the Midwest, the name was finally changed again to simply the "Homebrewer's Alliance". A 2nd conference was held in Kansas City, but the organization, which was operated wholly by volunteers and without adequate funding, eventually self destructed. At the time the BURP News was published, however, the HA was still seeking membership and support. Rounding out the newsletter was **Linda Sweeting's** "More Beer Books" bibliographical column, a "Frugal Brewer" column from **John Gardiner** with lots of suggestions for brewing "on the cheap", and the monthly "Whole BURP Catalog" from **Jim Dorsch**, which announced the publication of **Michael Jackson's** latest "Pocket Guide to Beer" as well as the opening of the new Union Jack Pub at the Canterbury Hotel in downtown DC.

10 Years Ago, Oct 1998

Once again, there is sadly a major gap in reportage on club activities from October 1998 to the end of the year. The final 1998 issue of the BURP News was released in October, announcing the annual weird beer competition and meeting to be held on Oct 31 (appropriately, on Halloween itself) at the home of **Ralph & Leigh Bucca** in Huntingtown, MD. However, no meeting report was subsequently published. Thankfully, the BURP website contains both the names of the competition winners (see <http://burp.org/events/boty/1998/schedule.asp>) and some great photos from the event (see <http://burp.org/meetings/199810.htm>). From this limited info and my own reminiscences, I'll fill in as much detail as I can. First, competition winners included **Ralph Bucca** (1st), **Jim Tyndall** (2nd), and **Art Blanchard** (3rd). Unfortunately, the styles of beer and "weird" ingredients are not mentioned on the website, and my recollection is fuzzy. If the winners (or other BURPers who attended) can help out, it would be greatly appreciated (and an update will be provided next month). As always, the highlight of the meeting was the costumes worn by attendees. **Chuck Popenoe** not only came in full lederhosen befitting the season, but he brought his accordion and regaled the crowd with appropriate tunes (This remains the first and only time I have ever seen Pops play the accordion). **Alan Hew** created a wonderfully elaborate "Hop Devil" costume which included some inspired face painting. Your humble compiler and his lovely partner **Wendy Aaronson** came

respectively as a Scottish clansman and Ninkasi, the goddess of beer. **Jay & Arlene Adams** came as the true dirt farmers that they now were in their new digs in the hills of NC. Jay completed the ensemble by carrying (and sharing) a Mason jar full of some very potent, clear, corn based liquid that he had obtained from one of his newfound friends. Finally, **Robbie Zev Ludwick** arrived as a mandolin-toting cowboy (Is there any other kind?). There was also a great deal of strange and unusual food in evidence, including a brain-shaped Jello mold, a roasted tongue, and various strange Asian foods, likely contributed by **Bruce Feist & Polly Goldman** (please correct me if I'm wrong here, folks). The weather for the meeting was outstanding, and a fine time was had by all. And I notice from one photo that the first batch of BURP titanium bottle openers was being offered for sale.

The October 1998 BURP News was a relatively short 4 pages but contained Fearless Leader **Tom Cannon's** announcement for the club's 2nd Real Ale Competition to be held in Nov., a farewell and thanks from outgoing Cultural Minister **Jay Adams**, the 3rd place BOS recipe from the 1998 Spirit of Free Beer competition (for Dortmund Export from the late **George Fix**), and, in the beer travels department, a nice travelogue from **Keith Reding** on his recent visit to the Czech Republic.

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

BURP Treasury Summary

17 September 2008	\$24,343
Income	\$98
Expenses	\$2161
17 October 2008	\$22,280

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 **Bruce & Kathy Brandt** of Gainesville, 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: 83 (x2) 166
 INDIVIDUAL: 88
 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.

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 on the club website. 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.

BURP Doxology

*Praise BURP from whom beer blessings flow,
Praise BURP ye brewers here below,
Praise BURP above ye heavenly hosts,
Praise barley, hops and yeast the most
Aaaaaaaaaa, Drink!
(Al Lowry, 1994)*

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