



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*"From man's sweat and God's love,
beer came into the world."
- Saint Arnold of Metz, The Patron Saint of Brewers*



Beth Madden, Editor
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January 2009

4305 Vermont Ave
Alexandria, VA 22304



**January Meeting
IPA Competition
Gaithersburg, MD
Saturday, 24 January, 2009
1:00-6:00 PM**

**February Meeting
Porter Competition
Arlington, VA
Saturday, 21 February, 2009
1:00-6:00 PM**

**March Meeting
Stout Competition
Location in Maryland is TBA
Saturday, TBD March, 2009
1:00-6:00 PM**

Rambling with Andy

By Andy Anderson, Fearless Leader

I Demand a Re-Count!

Well, it looks like I will be President after-all. How about that? It's been said of America that our curse as well as our blessing is that we get the leader that we want. I wonder if that can also be said of BURP? But enough of my introspective whining ...

In honor of this new position of responsibility, I've actually brewed twice since the December election. I guess that's one way to get me off my procrastinating derriere. And in that spirit (uhm ... "brewing", not derriere), I'd like to encourage all BURP members to brew a batch; call it a New Year's resolution. And if you don't normally brew as you are more of a "consumer" than a "creator", that's fine; just volunteer to help a fellow club member who does brew.

Speaking of fellow club members, I was quite pleased with all of the various food & beer offerings at December's meeting. November (Real Ale) & December (food) are my favorite two meetings of the year, and December's meeting was no exception. If you missed it, then you really missed it.

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.

So, what does the New Year hold for BURP? Good question. I plan on tackling some logistical issues for the club such as re-incorporation, finding a venue for SoFB, and the introduction of a Board of Directors, but I do not have a list of new initiatives for the club. That is not to say I will not support new ideas that you may wish to pursue. If you have an idea and the energy to follow it through, please let me know.

I'm looking forward to the January meeting at the Washington Grove Community Center; it's a great location. If I seem a little bleary-eyed, it's because I will have just returned from a week's political junket of touring the pubs of London. As your president, I realize that it's important that I stay current on the issues that are important to us all: Fuller's ESB and Young's Winter Warmer.

Now, I have a theory, and that is that no one actually reads the newsletter, or at least the ramblings of the Fearless Leader. So, if you have actually read this far, please let me know at the next meeting; I might be forced to pay attention to what I write ☺

In the meantime, go brew a beer!

Cheers,

Andy

BURP's Co-Ministers of Culture wish you a Happy New Year!

*By A.J. deLange and Christine Johnbrier,
Co-Ministers of Culture*

First, thank you for electing us as BURP's 2009 Ministers of Culture. We look forward to a successful year of Club competitions. We would also like to thank **Bruce Bennett** and **Wendy Schmidt** for all their hard work as Ministers of Culture for 2008. You guys rocked! In addition, a BIG thank you goes out to everyone who judged, stewarded or in general, helped with the 2008 competitions. We will continue recognizing monthly judges and stewards with free raffle tickets for a special drawing at the December meeting. One change this year, we are going back to two bottles per entry for monthly competitions. We're hoping

this makes it easier for you to enter each competition.

The BURP calendar on line shows the monthly competition styles for 2009, so please take a look -- hopefully your brewing schedule can coincide with our competitions. *And note that we are giving you plenty of lead time for the lagers slated for April, August and September so you can brew them in the next few months and have plenty of time for them to lager, Keep in mind that Alts and Kölschs (June) also benefit from some time in ruh.*

Spirit of Free Beer (SoFB)

Planning for our 2009 SoFB is underway. Due to the shuttering of Old Dominion in Ashburn, we are currently without a location for this event. The date will be determined once we line up a new venue. Our officers are diligently working on obtaining a new location. Volunteers are also needed for several important roles. If you have any suggestions or would like to volunteer, please feel free to shoot us an email *or talk to us at the January meeting.*

Brewer of the Year

Congratulations are in order to **Mel Thompson**, our 2008 BURP Brewer of the Year (BOTY)! Mel is a repeat Brewer of the Year, having won the 2006 (individual) and the 2007 competition jointly with **Ed Bielaus**. With our schedule of competitions set, start planning now for 2009 BOTY. Also, congratulations to everyone who competed and placed in our competitions last year.

January 2009 Monthly Competition

As announced in the December BURP newsletter, the January competition is IPA (Category 14), as selected by last year's BOTY co-winners, **Mel Thompson** and **Ed Bielaus**. For more in-depth information and statistics, please go to: <http://www.bjcp.org/2008styles/style14.php>

2009 BURP Competitions

January	IPA (BOTY) Category 14: A-English; B-American; C-Imperial
February	Porter (BOTY) Category 12: A-Brown; B-Robust; C-Baltic
March	Stout (BOTY) Category 13: A-Dry; B-Sweet; C- Oatmeal; D-Foreign Extra; E- American; F-Russian Imperial
April	Pilsner (BOTY) Category 2: A-German; B-Bohemian; C-Classic American
May	Best beer with Chili – Judging by popular choice
June	Kolsch / Alt (BOTY) Category 6: C-Kolsch Category 7: A-Northern German Altbier; C-Dusseldorf Altbier
July	Wheat / Wits (BOTY) Category 6: D-American Wheat Category 15: A-Weizen; Category 16: A-Witbier
August	Light Lager (BOTY) Category 1: A-Lite American; B- Standard American; C-Premium American; D-Munich Helles; E- Dortmunder Export
September	Oktoberfest / Bock / Marzen (BOTY) Category 3: A-Vienna Lager; B- Oktoberfest/Märzen Category 5: A-Maibock/Helles Bock; B-Traditional Bock; C-Doppelbock; E-Eisbock
October	Sour Beer (BOTY) Category 16: B-Belgian Pale Ale; C- Saison; D-Biere de Garde; E-Belgian Specialty Ale Category 17: A-Berliner Weisse; B- Flanders Red; C-Flanders

Brown/Oud Bruin; D-Unblended
Lambic; E-Gueze; F-Fruit Lambic

November Real Ale Competition (BOTY)

December Christmas Beers – Competition
details TBD.

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment

Happy Brew Year! Thank you to BURP for electing me your Minister of Enlightenment. I will do my best to present an educational program that helps both beginners and advanced brewers increase knowledge and brew better beer. I have some ideas, and Wendy graciously offered to continue on with some things she had in the works from last year. But before I lay out an agenda, I would like to hear from all of you.

At this point, I am trying to determine high level needs, so I am not looking for detailed plans. Your ideas do not need to be fully baked; I am just looking for your input at this point.

To help prime the pump, here are some ideas:

- 🍷 New brewer mentor program
- 🍷 How to brew workshop (beginner level)
- 🍷 Recipe formulation workshop
- 🍷 Focused beer style workshops
- 🍷 Brewing gadget showcase (live or on the BURP website)
- 🍷 Beginning all grain brewing
- 🍷 Experimental brews
- 🍷 YouTube BURP brewery tours
- 🍷 Advanced brewing
- 🍷 Brewing chemistry
- 🍷 Yeast propagation and microbiology
- 🍷 Welding workshop
- 🍷 Beer blending workshop
- 🍷 Meadmaking workshop
- 🍷 Sake workshop
- 🍷 Cider workshop
- 🍷 Hop growing

There is not time to do everything, so we will select the ones that have the most interest from our membership. Before putting a lot of work into any of these, along with your ideas added in, I will assess the level of interest and the feasibility. Some classes will have limited attendance, and some will have associated costs. To be successful, all will need the support of experts and volunteers.

I am anxious to get started, so track me down at a BURP meeting or e-mail me your ideas.

Whole Hops May Be Available at Jan Meeting

The club is in process of purchasing several mini-bales of whole hops (all 2008 crop), and it is hoped that the purchase will be completed in time for the January meeting. Three varieties of hops are currently included in the purchase:

American Cascade
English Fuggles
German Hallertau

Unlike with previous bulk buys, these hops will be pre-packaged in ½ pound bags. The working price at the moment will be around \$8.00 per bag (but the final figure is still pending). Cost of the packaging (freezer bags) will also need to be included in the pricing.

If you are in need of hops for the winter and spring brewing season, please bring cash or your checkbook (checks can be made out to BURP) to the Jan meeting. If it looks as though the hops will not be available at the meeting, a message will be sent to all members with a status update prior to Saturday.

December Meeting Recap

"Brewing in a Beery BURPerland" (sung to the tune of "Walking in a Winter Wonderland")

By Colleen Cannon

Welcome to the BURP Holiday Banquet
you'll find homemade goodies brewed with ale
you can have some hot and spicy curry
and wash it down with Affligem Noel

Gone away are the '08 officers
[*Thank-you to Alan, Jamie, Wendy, Tom, Larry,
Stein et al.*]

Here to stay are the '09 officers
[*Good luck to Andy, Tim, Robert, Bob K., et al*]
We'll set the bar low, and go with the flow
Brewing in a beery BURPerland

In the corner we tried all the seasonals
and declared the winner Belgian Spiced Ale
Steve Marler asked "could you really taste the
anise?"

any Certified judge would tell him "yes."
[*Congrats to runners-up AJ DeLange et al, and Alan
Hew, Jude Wang, and Jim Hanson*]

Here's a new year's resolution
let's start a brewing revolution
we'll brew every day
Tim will enlighten our way
Brewing in a Beery BURPerland

In the basement we can build a brewery
and mash up lots of wort just like the pros
you'll say is it beer yet, we'll say no man
but you can pitch the yeast before you go...

In the cask, our ale's fermenting
in the fridge, our bock's a-lagering
we'll sing a beer song as we brew along
Brewing in a Beery BURPerland!

Save the Honeybees and Support Our Local Beekeepers

By Tim Artz

Given the recent increase in interest in meadmaking, I have volunteered to explore a BURP bulk honey buy. In order to do this, I need all who are interested to let me know of your interest and how much honey you would like. At this point, it will not be a firm commitment on your part, just an expression of interest. Once I gauge potential demand, then I will explore local sources.

Dot and I are members of the Beekeepers of Northern Virginia club, and so I will check with the membership there to see if we can contract with one of the larger local beekeepers for a share of their 2009 production. Typically the harvest is committed for sale in advance, so now is the time to plan.

Based on the current spot price for bulk honey in our area, we can expect to pay about \$2-3 per pound. This will be high quality local honey, so this is a great opportunity to get a great product from a known source at a great value. It is also a great opportunity to support local beekeepers and do our part to save the imperiled honeybees.

Please let me know of your interest before February 1. I will post a sheet at the BURP meeting or you may e-mail me at tima@victorybeer.com.

Trivial Beer-Suits

By Charlie Pavitt



The recent interest in Prohibition era newz (I recently reported on a relevant magazine article relevant to Buffalo) seems to be a response to the 75th anniversary of its repeal. According to Dan Zak's article "Washington's Dry Spell" in the

December 7th Wash Post, Washingtonians drank more during the supposedly dry years than before; one piece of evidence for this assertion is that

official alcoholism rates increased. Alcohol was easy to obtain as deliveries to speakeasies were made in broad daylight from moonshiners and brewers from both outside and within the District. D.C. itself became legally dry in 1917, three years before the nation at large, and was a hotbed for temperance movements for decades before that. As with current gun regulations, Congress treated the District as its personal fiefdom during that period, enacting laws that closed pubs on residential streets and punishing bartenders serving to men whose wives had ordered to be cut off. Although a truckload of Yuengling was supposedly delivered to the White House the night (December 5, 1933) Prohibition ended, it was still three months until the D.C.-specific law was repealed, leading city citizens to hit Bethesda and Silver Spring that evening; according to Zak, "Montgomery County drank itself dry within a day."

The reason they were able to do that was, according to an on-line article entitled "The Rise and Fall of Prohibition in Baltimore, Maryland 1918-1933"

(<http://teachingamericanhistorymd.net/000001/000/000062/html/t62.html>), Maryland was the only state that never passed a state enforcement act (Zak claims this to be the reason Maryland is called the "Free State"). Baltimore in particular was pro-wet, due both to its diverse immigrant population and to alcohol's significance to the city's economy. According to "Prohibition in Maryland" in the Maryland Online Encyclopedia (<http://www.mdoe.org/prohibition.html>), the state ratified the 18th Amendment in February 1918 because of overwhelming support from Western Maryland and the Eastern Shore and then-governor Emerson C. Harrington. However, by 1920 the state legislature and governorship had turned over, with the new majority considering Prohibition an infringement on states' rights and individual freedoms and refusing to allow its enforcement. The next governor, Albert C. Ritchie, was an outspoken critic of Prohibition (making me proud to live as near as I do to Ritchie Center and Ritchie Parkway in Rockville). Baltimore remained quite wet over the interim, with Federal agents attempting to close pubs unaided by police and sometimes beaten by angry crowds.

There was a lot of bootlegging in Virginia too, but the state as a whole was more supportive of Prohibition. Lorraine Easton wrote an interesting piece specifically on the Tidewater area (<http://hamptonroads.com/2008/11/virginias-prohibition-history>). The state went dry in 1916. Norfolk winemakers Garrett and Company immediately moved to the still-wet New York and, according to Easton, "started selling a grape juice product called Vine-Glo as fast as it could be made, each bottle printed with these instructions: 'Do not place the liquid in this jug and put it in the cupboard for twenty-one days, because then it would turn into wine.'" The article mentions several gun battles between Federal agents and local bootleggers, while the Coast Guard squared up against boaters bringing liquor from Bermuda and the Bahamas. The end of Prohibition took a few months in Virginia before state legislators proclaimed the state wet.

Easton also mentioned a few absurd responses to the end of Prohibition from other locales: "In Chicago, the rules simply stated that the drinker must be seated. Massachusetts proposed that only men could enter taverns. And South Carolina proposed to allow its citizens to import one quart of liquor per month after making an application to a county judge." And, as mixed drinks were not allowed in Norfolk until December 26, 1968, it looks like we have another anniversary (this one 40 years) to celebrate.

BURP On The Road - Beckstones Brewery Cumbria, UK

By Bill Ridgely

Wendy and I, along with our travel companions **Robert & Anne Stevens**, had the good fortune this past December to spend a week in Cumbria, the beautiful Lake District of northwest England. Our goal was two-fold - to do some hill walking in some of England's most spectacular high country and to enjoy the abundance of fine pubs in the region. We didn't realize at the time our arrangements were made that our base accommodations near the town of Millom were within two miles of a beautiful, traditional village

pub (the *Punch Bowl* in the village of The Green). And even better, the pub turned out to be the brewery tap for *Beckstones*, one of the finest small breweries not just in Cumbria but in all of England. Needless to say, the *Punch Bowl* became our local for the week, and, when we weren't on the road, we spent evenings there drinking pints by the roaring coal fire. How does one define a "traditional village pub"? Simple - no food (other than snacks), no music, only good beer and good company, mostly locals from the village and surrounding area. The only entertainment provided was a dart board, a pool table, and abundant conversation. Best of all, the owner and head brewer of *Beckstones*, **Dave Taylor**, was there every night, along with his charming wife **Sheila**. We all thoroughly enjoyed talking to Dave about his beers and the techniques he used to brew them, and he was most gracious giving out as much information as we desired.



The Punch Bowl in the village of The Green, our local during our stay in Cumbria. Shown are Wendy Aaronson, Anne Stevens, and Robert Stevens

We were all big fans of Mild Ale, and we were pleasantly surprised to learn that Dave's mild, called "Black Dog Freddy" (after Dave's own hunting Labrador) was declared "Champion Mild of Britain" at the 2008 Great British Beer Festival. In addition, the beer was runner-up in the supreme championship, beating out 450+ ales (It was bested only by "Alton's Pride", a bitter from the *Triple fff Brewery* in Hampshire). Over the years, Dave has won a number of other awards for his beers. During our stay in Cumbria, he had three on at the *Punch Bowl*, including "Leat" (Cumbrian dialect for "light"), a 3.6% floral, fruity bitter that took top honors at the Liverpool CAMRA Festival in 2005, and "Hematite", a strong mild at 6.5% with lots of caramel and toffee character (a beer we all

felt was “entirely too drinkable”). A recurring theme with Dave’s beer names is the long closed iron works in the nearby town of Millom, hence “Hematite” (iron ore) and the occasional session bitter named “Iron Town” (which was not on during our stay). But “Freddy” (OG 1.038, 3.8%) was on every night, and we enjoyed it immensely. The beer was malty with hints of chocolate and a slightly dry finish.

The *Beckstones* plant is located just across the street from the pub and consists of a 5-barrel brewhouse in an old mill. It was opened in March of 2003. Dave homebrewed for over 30 years before opening his commercial operation. He does all of the work himself and brews 2 days a week, partly because he lacks the storage for more beer but also because that’s the maximum time and effort he can put into brewing while also handling the peripheral tasks associated with the operation (cleaning and filling casks, delivering beer to pubs, administrative work, etc). Dave’s son Tony operates the pub but has no interest in the brewery. The beers are distributed to only a few free houses in the region, most within a 10-15 mile radius.



The Beckstones brewhouse. Dave Taylor shows Wendy and Bill around.

Dave prides himself on using only the finest ingredients in his ales. His malts mostly come from *Warminster Maltings* (<http://www.warminster-malt.co.uk>), a traditional floor maltings located in Wiltshire (southwest of the Salisbury Plain where Stonehenge is located). He uses a base Pale Ale malt along with 60-L Crystal, Munich, and small amounts of Black malt in his various beers. Hops are obtained from *Charles Faram & Co* (<http://www.wellhopped.co.uk>), located in Malvern in Worcestershire. His preferred varieties are First

Gold (Goldings hybrid), Brambling Cross (also derived from Goldings), and several other UK varieties depending on the style of beer to be brewed. Dave uses only the *Safale* dry yeast from the French company *Fermentis* (<http://www.fermentis.com>). He feels that this yeast (particularly the S-04 strain) provides the cleanest fermentation characteristics for all of his ales. The *Safale S-04* yeast can be purchased in local homebrew shops here in the US (Wendy and I just purchased a pack from *MD Homebrew* in Columbia and plan to use it in our next real ale). He is very opinionated when it comes to yeast and the characteristics it imparts to beer. In particular, he dislikes cask ales with strong sulfur overtones, which he claims are produced through the use of the Nottingham yeast strain (a strain he calls “rubbish” or, in the Cumbrian dialect, “roobish”). Dave’s brewing water comes from a deep borehole on the property, and he does not treat it in any way. Like many cask ale brewers in the UK, Dave also now uses plastic firkins for his ales rather than the much more expensive (and increasingly rare) stainless steel ones.

Simple recipes are the key for Beckstones. We were surprised to learn that “Black Dog Freddy” was comprised of only Pale malt, some Munich malt (replacing the Mild malt used by some other brewers), Crystal malt, and a touch of Black malt for color only. Dave uses no bittering hops in his Mild. He adds only a modest amount of flavor hops in the kettle near the end of the boil. Robert and I have been promised a recipe for a “Freddy” clone scaled down to a 5-gal batch, but in the meantime, we are both working on recipes we think are close to the original. Here is my proposed recipe. However, this beer has not been brewed yet, so I can offer no judgment as to how authentic it may be. I recommend EKG hops because they are easier to find these days than some of the other UK varieties:

“Black Dog Freddy” Clone

For 5 Gal

5 ½ lb Pale Malt
 2 lb Munich Malt
 6 oz 60-L Crystal Malt
 1 oz Black Malt

1 oz EKG whole hops (5% AA) 15 minutes before end of boil
 1 pkg Safale S-04 Yeast (hydrated in sterile water or wort)

Mash temp: 156-158 F for better malt character
 Fermentation temp: 65-75 F
 OG - 1.038
 FG - 1.012

We all hope to make a return visit to Cumbria at some point. Sitting by that coal fire in the *Punch Bowl* drinking pints of "Leat" and "Freddy" remains one of my fondest memories of several visits to the UK.

Please also visit the Beckstones website at <http://www.beckstonesbrewery.co.uk/>.



Black Dog Freddy next to his tap handle, surrounded by Dave Taylor, Wendy Aaronson, Robert Stevens, and Sheila Taylor.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Jan 1989

BURP's first gathering of 1989 was held at the home of **Bob & Marie Wright** in Silver Spring. Commercial beers outnumbered homebrews at this meeting, but the ones contributed were outstanding. **Craig Stuart-Paul**, owner and proprietor of Glen Burnie's *British Brewing Co.*, brought a keg of "Santa Class", the excellent winter warmer that had been popular at the club's Dec holiday banquet. In addition to this fine beer, a half

case of *Anchor's "Our Special Ale"* was provided, always a treat during the holidays. The 1988 version was deemed to be a little lighter on the nutmeg and cinnamon than the year before. BURPer **Phil Hugill** brought along some brews from his recent trip to Seattle. While some specific ones were mentioned in the meeting report, my guess is that at least *Red Hook* was represented, as it had been in existence since 1982. The brewery's "Winter Hook" holiday beer would have been available around this time. A special treat at the meeting was a large cooler of oysters brought by **Bill McLaren**, the club's "Purveyor of Fine Seafood". Many longtime BURPers still have fond memories of these oyster-shucking BURP meetings. Alas, both Bill and the abundant Chesapeake Bay oysters he once provided are now but a distant memory. The main business attended to at the meeting was the election of officers for 1989. As stated by **Andy Beaulieu** in his meeting report, "This was accomplished without any shedding of tears or loss of blood". Voted into office were: **Tom McGonigle** (President), **Chuck Popenoe & Dick Roepke** (Co-Presidents of Vice), **Andy Beaulieu** (Secretary/Newsletter Editor), **Bill Ridgely** (Treasurer), **Jim Dorsch** (Li-Berian), and **John Gardiner** (Mem-Ber-Sip Chairman).

The January 1989 BURP News was the last edited by outgoing secretary **Bill Ridgely**. While much of the issue was devoted to routine matters (next meeting, report on previous meeting, new member welcome, etc), several articles stood out. One mentioned that the BURP News was reviewed in an alternative media review called Factsheet #28. It was never determined how the club newsletter ended up in the hands of a reviewer for the underground press, but the review was amusing. Among other misnomers, it stated that members got together in huge regular tasting extravaganzas called "mashouts", somehow mistaking our annual campout for a regular monthly BURP meeting. An update on happenings at the *Virginia Brewing Co* followed this report. Formerly known as the *Chesapeake Bay Brewing Co* (or *Chesbay*), the brewery had just come under new ownership. However, the brewing team of **Wolfgang Roth** and **Allen Young** remained. No bottling was being done at that time, but commercial keg accounts included the Union Street Pub in Alexandria (a doppelbock called "Virginia Native") as well as

Clydes of Georgetown (a pilsner called "People's Choice"). The brewery was undergoing expansion (with the arrival of eight new 64 barrel storage tanks), and plans were underway to restart the bottling line after the addition of a new labeling machine. January's "Recipe of the Month" was **Tom McGonigle's** "Wheat Beer", which contained coriander and was likely one of the first homebrewed wit-style beers experienced by the club. Finally, **George Rivers**, in an effort to create a comprehensive "BURP Guide to Washington Area Drinking Establishments", published a questionnaire seeking input from all BURP members. While the guide was never published in paper form, there is a continually-updated guide now available on the internet at:

http://www.dc-beer.org/brwiki/index.php/DC_Beer_Guide.

10 Years Ago, Jan 1999

The first meeting of 1999 was held at the home of **Rick and Karen Garvin** in Falls Church. While the Garvins were kind enough to offer their home for the meeting, temperatures close to 70 degrees sent everyone happily outside to enjoy the spring-like conditions. As in 1989, the first order of business was the election of club officers for the new year. For the first time in quite awhile, the election for Fearless Leader would be an actual contest, with not two but three candidates. Joining longtime member **Rick Garvin** on the ballot were **John Dittmann** and **Steve Marler**. After a closely fought election, **Steve Marler** came out on top, taking over from two-term Fearless Leader **Tom Cannon**. Other officers elected at the meeting were: **Wendy Aaronson** (Enlightenment), **Andy Anderson** (Culture), **Delano DuGarm** (Truth/Newsletter Editor), **Bill Ridgely** (Propaganda/Mem-beer-sip), **Christine Newman** (Prosperity), and **Bill Newman** (History/Li-beerian).

The BURP monthly homebrew competition season opened with a pale ale competition. This was also the first competition for the newly announced BURP "Brewer of the Year" program. For each competition, the first place winner would be assigned three points. Two would be assigned for 2nd place and one for third. Points would also be assigned for each winning beer in the Spirit of Free

Beer competition. At the end of the year, the brewer with the most points would be declared the "Brewer of the Year". The concept must have stimulated a lot of people to brew, as there were 18 entries in January's competition. The winners were: 1st, **Andy Anderson** (British Pale Ale); 2nd, **Robert Stevens** (American Pale Ale); and 3rd, **Bob Dawson** (British Pale Ale).

There was especially abundant food at this meeting, including lots of roasted meat and homemade sausages, much of it courtesy of Rick as well as BURPer **Alan Hew**. The full meeting report as well as photos can be viewed on the BURP website at <http://burp.org/meetings/199901.htm>.

The Jan 1999 BURP News was the last edited by outgoing editor **Dan Brown**. Leading off was the great "Stranger in a Strange Land" December meeting report by **Jennifer Caldwell** that was mentioned in last month's column. This was followed by final reports by outgoing officers **Tom Cannon** (Fearless Leader), **Steve Marler** (Prosperity Minister), and **Dan Brown** (Truth Minister). Wrapping up the issue were candidate statements from each officer candidate for 1999 and, finally, a short technical article on beer clarity from **Ben Schwalb**.

BURP Prosperity Report

By Robert C. Stevens Minister of Prosperity

During the past month, **Larry Koch** and I have submitted the necessary paperwork to transfer signature authority for the BURP checking account to me. This process should be complete by the January BURP meeting. **Max Green** has graciously agreed to help on a variety of finance related projects. We plan to begin by reviewing the BURP financial procedures and recommending to the BURP officers changes that will insure that the BURP funds are used in the club's member's best interests.

BURP Treasury Summary

29 November, 2008 - \$20,568.08

Income - \$ 533.50

Expenses - \$ 576.62

31 December, 2008 - \$20,524.93

Based on the lessons **Larry Koch** learned while Minister of Prosperity, he implemented the following rules. Since I have no desire to relearn these lessons,

“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 Jamie Langlie, 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: 291
 FAMILY: 86 (x2) 172
 INDIVIDUAL: 94
 HONORARY: 25

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

One of my New Year's resolutions is to finally start getting the li-beery in order and the titles put on the website. I'm still catching up from the holidays (especially brewing) but hope to get started in the next couple of weeks.

As I mentioned several columns ago, BURP receives a free subscription to Zymurgy, the magazine of the AHA. I encourage all club members to join the AHA, but for those who lack the funds or the inclination, I have promised to

provide the link for the table of contents of each current issue. That link is: http://www.beertown.org/homebrewing/zymurgy_magazine/current_issue.html. The current issue is Jan-Feb 2009, and if you see an article of interest, simply contact me at ridgely@burp.org (or call 301-762-6523), and I'll make a copy of your requested article and bring it to the next BURP meeting. The issue theme is “Brewing Gadgets”. I hope to also begin a club subscription to Brew Your Own soon, and I will do the same with that publication.

I should also mention that there are a number of very useful past articles from Zymurgy available in full text form at the AHA website. You can access these articles at:

http://www.beertown.org/homebrewing/zymurgy_magazine/zym_featured_articles.html.

We are also receiving a free subscription to American Brewer, a trade publication aimed primarily at the craft brewing industry. Unfortunately, the table of contents of this publication is not available online, but if you would like to see or borrow the current issue, please let me know. The theme of the Winter 2009 issue is “Local Flavor”.

Remember, you can check out the BURP li-beery listing at any time at <http://burp.burp.org/Default.aspx?tabid=414>. If you would like a book loaned to you, just let me know, and it will be delivered to you at 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 or phone number above.

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. I look forward to another interesting and informative year.

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.

<i>BURP Doxology</i>
<p><i>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)</i></p>

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Men Holding Confiscated Beer Bottles, Prohibition



FORGOTTEN IMAGES