



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

*In my opinion, most of the great men of the past
were only there for the beer.
- A.J.P. Taylor, British historian*



Beth Madden, Editor
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February 2009

4305 Vermont Ave
Alexandria, VA 22304



WHAT'S BREWING

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

**March Meeting
Stout Competition
Waldorf, MD
Saturday, 21 March, 2009
1:00-6:00 PM**

**April Meeting
Pilsner Competition
Virginia TBD
Saturday, TBD April, 2009
1:00-6:00 PM**

Rambling with Andy

By Andy Anderson, Fearless Leader

I've got to say that this is fascinating. I spend a while staring at a blank computer screen, willing my monthly article to write itself, yet nothing emerges. So, next I get copies of old newsletters & read what the previous presidents have written for inspiration. Why is that fascinating? Well, because it's quite often the first I've ever read those articles. So I have to wonder, who is out there right now reading this for the first time in, say, 2011 because they are now BURP president? They know all about how I was impeached in the Great Extract Scandal of the Summer Of '09, but never read my article until two years later. However, as the Bard might have said, "But I digress ..."

It was great to see everyone at the January meeting at the Washington Grove Community Center. I want to thank **Pete Ryba** for making the arrangements to use that space. Your BURP Officers had a transition meeting that day. While I was happy to put forward a suggestion to use the treasury to send the BURP Officers to Acapulco on a "fact-finding mission", your BURP Treasurer, **Robert Stevens**, is just too darn honest to allow those sorts of shenanigans. (Don't you just love to come across the word "shenanigans" in printed text?)

However, in all honesty, one thing we have been working on is the re-incorporation of BURP for tax and liability purposes, as our previous incorporation paperwork had lapsed over time. **Rick Garvin** is doing a tremendous job as facilitator for these working

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.

meetings. We want these efforts to be as transparent as possible so all BURP members know what is going on & understand the necessity for the actions. If you are interested in taking part in these working sessions, you can do so in person or via a phone bridge. If so interested, please see Rick or myself for more details.

This February's meeting will be at the home of **Dave & Colleen Gleeson** in Arlington. They are newer members to BURP, so please make sure you thank them for the gracious usage of their home.

Some of you may know that when I returned from my London vacation at the end of January I found my pipes had frozen & burst in my absence. While I was able to isolate the water outage to only my laundry room, it did place a tremendous burden upon me. Who cares about laundry, as you can go a few months without washing, right? But the real problem is that the sink in my laundry room is the source of all my water for the cleaning all of my brewery equipment. No water in laundry room equals no brewing. Argh!!! However, I'm sure you will join me in my joy as last week I finished re-soldering the last of the replaced piping & promptly celebrated by screwing on a bottle washer to my laundry tap & cleaning a carboy. Ahh ... the simple joys of life.

By the time you read this, I'll have brewed a Helles and a Czech Pils, with a Schwarzbier and Hellerbock due next week. Gee, I'm turning into **Rick "Lager Boy" Garvin**.

In the meantime, go brew a beer!

Cheers,
Andy

From the Ministry of Culture

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

The BURP 2009 cultural scene began auspiciously on January 24th at the charming Washington Grove Community Center with an IPA competition, the style for the competition having been chosen, as is the custom, by the previous year's Brewer of the Year, **Mel Thompson**. Fifteen beers were entered and skillfully judged in three flights by **Jamie Langlie**, **Steve Marler**, **Art Diem**, **Tom Cannon**, **Kathy Koch** and **Jeanie Osburn**, to whom we say "Thanks!"

First place went to **Mel Thompson** for his English IPA – (Influenza IPA). Mel also took second place with an American IPA (Impetigo IPA) and third went to the Aaronridge Brewery (**Wendy Aaronson** and **Bill Ridgely**). And very fine IPA's these all were too! Ribbons were awarded and the brewers will receive

points towards Brewer of the Year (BOTY) for their efforts. Mel is off to his usual start with 5 points and the Aaronridge Brewery is in second place with 1 point. Congratulations to you all!

So now February is upon us and it's time to turn our attention to Porter, a style which was once the London working man's favorite, produced in such large volume that the vessels which contained it were commissioned by holding dinner parties in them, but which enjoyed a relatively short heyday and is now largely remembered though its stepchildren, the stouts (March Competition) and in the determination of home and some craft brewers.

This month's competition winners will also receive BOTY points and we will be accepting entries (2008 BJCP Guide) in Categories 12A - Brown Porter, 12B - Robust Porter, and 12C - Baltic Porter. For details concerning each of these styles we encourage everyone to go to <http://www.bjcp.org/2008styles/style12.php> to view the current style guidelines. For background on Porter, we suggest Terry Foster's monograph "Porter" in the AHA's Classic Beer Styles Series (go to <http://shop.beertown.org/brewers/> and search for "Porter"). There is the reprint of a 1992 Brewing Techniques article on porter at <http://www.brewingtechniques.com/library/backissues/isue1.3/bergen.html> and the ubiquitous Wikipedia even has a fairly extensive article at [http://en.wikipedia.org/wiki/Porter_\(beer\)](http://en.wikipedia.org/wiki/Porter_(beer))

At the Washington Grove meeting we lined up our judging panel for the upcoming February competition. So, we should be able to start judging as soon as all the entries are in, which we would like to be by 2:00 PM. Thank you to **Pat Crowe**, **Teri Fischer**, **Alan Hew**, **Dave Pyle**, **Tom Cannon**, and **Jude Wang** for volunteering to judge the Porters. We would like to start as close to 2:00pm as possible. Remember brewers...we are only asking for 2 bottles for each entry in the monthly competitions this year.

SOFB

We are still without a location for SOFB this year. Tentatively, we are still looking at a date in mid-May. The club is hard at work evaluating spots and has identified 3 possibilities, but we are still interested in any thoughts anyone may have on this. We have started to fill several of the volunteer position for SoFB. **Tom Cannon** will be coordinating the judges and **Bill Ridgely** and **Wendy Aaronson** will be handling breakfast. **Jim & Linda Rorick** will be handling the lunch prep. **Alan Hew & Jude Wang** have also volunteered. We are still looking for a few other volunteers. Please contact your Ministers of Culture if you are interested in helping out.

Special Announcement

As it has done in the past, BURP will subsidize shipment of your entries to the first round of the NHC. Based on the period over which AHA will receive entries, the best date to ship from here will be Monday March 30 or Tuesday March 31. **Rick Garvin** has graciously agreed to be the drop-off point for Virginia entries, as they are part of the South Region, shipping to GA. He will accept pre-registered entries with all paperwork attached at the March meeting and at his house until March 28th. Dropped off beers will be kept refrigerated (using A.J.'s walk-in if volume gets high) unless otherwise requested by the brewer. We are seeking a counterpart for Maryland and DC, as they are part of the East region, shipping to OH. If you are centrally located and willing to collect, pack (BURP will supply the shipping containers) and get the beer into the UPS system, please let one of us or another club officer know. Rick knows all the secrets for insuring safe, and secure shipment and would be pleased to share them.

Your Ministers of Culture,
Christine/A.J.

Artz's Craft: Enlightenment Update *By Tim Artz, Minister of Enlightenment*

Thank you to everyone who has come forward and shared ideas and offered their time to support BURP's 2009 educational agenda. Your feedback has helped me whittle down the list of classes and determine where we need some experts and other volunteers.

- New brewer mentor program. This is all about expanding our knowledge by brewing with others. Like me, I am sure a lot of you have fallen into some ruts in your brewing process. Sometimes working with another brewer turns on some lights and the result is better beer. I am looking for people who are willing to share their brewing day with one or more guests. See me to add your name to the list of possible mentors, then those who want to participate can contact you directly to work out the details.
- How to brew workshop (beginner level). There is interest in beginners advancing from extract to partial mash brewing. Who are the partial mash brewers out there? Please step forward, and I will work with you to turn your skills into a suitable class.
- Recipe formulation workshop. There is a lot of interest in this topic, but I am having trouble with the best way to present it in a class. My current thinking is that the main focus is on the

various ingredients and their resultant impact on flavor. I would dwell less on brewing process. Consider this a work in progress, but let me know if you have other ideas.

- Brewing gadget showcase (live or on the BURP website). Several people liked this idea. I think we will start by scheduling a "Gadget Day" at an upcoming meeting. We can then have our resident inventors and engineers show off their gear. If there are devices that can be easily made, I would like the creator to write a short paper on their widget and we can work to build up an on-line library.
- Brewing Chemistry / Yeast propagation and microbiology. Former MoE **Wendy Aaronson** is working on this project. Stay tuned for details and dates.
- Beer blending workshop. BURP's **Dave Pyle** has offered to work with me on this event. Details and date will be forthcoming.
- Meadmaking workshop. I will take this one on. Date will likely be late summer or early autumn after the 2009 honey harvest and the BURP bulk honey buy. I envision a session for 10 or fewer people, so if there is more interest than this, I would like to have other meadmakers come forward to host additional sessions.
- Sake workshop. I have no idea how to make Sake, but would like to learn. Apparently a few of you would also like to learn. Do we have a resident Sake brewer? Does anyone know one? Any Sake experts who can help better understand the beverage? If so, please let me know. Otherwise, if we want to do this session, then a group of us will learn as we go.
- Cider workshop. We have several orchards in the region now specializing in cider apple varieties. I am looking for someone to coordinate with an orchard to have a small group (~10) visit their facility, have their apple experts tell us a bit about the fruit and cider production, and then do a few custom pressings for us. Target date for this is October/November. All of the participants will take away some apple must and ferment their ciders in their own way. Later, the group will reassemble to talk about their cider and do a comparison tasting.

If you have other ideas, I will entertain them at any time. Just be prepared to possibly serve as the event coordinator. As I mentioned last time, some classes will have limited attendance, and some will have associated costs. To be successful, all will need the support of experts and volunteers. To those who are hosting

classes, feel free to make the attendance fit your comfort level. The more folks that step forward, the more we can accomplish, and we will all learn more and have fun in the process!

BURP Bulk Honey Buy Update: We plan to check in with our potential source in mid-summer to see how his supers are filling up. Then we will know if this is a go or not. Based on the folks who have contacted me, it looks like we can handle about 300 pounds of honey (5 x 5 gallon buckets). This will meet the demand of everyone who has contacted me to date, and leave a little left for first come, first served sales. Price will be market price at the harvest time (July/August). Don't expect this honey to be cheaper than Costco, etc. It is a local agricultural product from a small beekeeper. These folks need us to support them and their important work.

Special "Brew Your Own" Magazine Offer for BURP Members

By Max Green

Act Fast! In a very special offer by Brew Your Own magazine and the generosity of your BURP officers, you can renew or get a new subscription to BYO magazine for only \$14. That's half off the internet rate and over 65% off the newsstand price. BURP needs at least 10 people to sign up in order to qualify for this offer and submissions are due no later than 1 June.

Brew Your Own, launched in 1995, is the largest circulation magazine for people interested in making their own great beer at home. Every issue includes recipes, how-to projects and expert advice to help you brew world-class beer. You can see their online site at www.byo.com.

Regular columns include troubleshooting common problems with "Mr. Wizard", brewing two great types of beer each issue in "Style Calendar", homebrew recipes for your favorite commercial beers in "The Replicator", refining your brewing with "Techniques", building brewing gadgets in "Projects" and hearing tips, stories and recipes from fellow homebrewers in "Homebrew Nation".

You can hand off a check (made out to BURP) or cash to **Max Green** at the next few BURP meetings or you can arrange something with him directly via e-mail (max@max-green.com). If we don't get the 10 people, Max will take what he's collected and buy grain and hops for himself or just give everyone their money back. He hasn't decided yet, but suspects that political pressure will force him to act responsibly, whatever that means.

January Meeting Recap

By Jim Hanson

And a HAPPY (and Hoppy) meeting it was; being held once again at the historic McCathran Hall at Washington Grove. Numerous BURP gatherings have happened there over the years, and everyone always appreciates the hospitality that **Pete Ryba** extends to the club whenever a meeting is hosted there. A most notable feature of this meeting was the Annual Hop Buy, organized and conducted by **Alan Hew & Jude Wang**. Not only did they process the exchange transactions for all BURPers who purchased hops; on the night before the meeting- the dynamic duo (with help from assorted club volunteers), divided the bulk shipment into 8 oz. bags for a seamless distribution at the meeting that sold out within an hour. Way to go, and Kudos to Alan and Jude for carrying out this essential club function.

As to be expected, people are typically on a new year's resolution to limit their caloric intake after the holiday, and this meeting was no exception. While scrumptious food offerings were part of the festivities, the main focus was the variety of beers available, and it comprised the majority of sustenance for those who indulged. Everyone seemed to be really enjoying themselves and this preference on liquid consumption is a divergence that is acceptable from time to time. With everyone feeling quite good, our newest Fearless Leader, **Andy Anderson**, called the meeting to order. After giving some important announcements, the meeting was turned over to our new Co-Ministers of Culture, **A.J. deLange and Christine Johnbrier**, and they gave the results of the club's IPA competition. With the mood of the day focused on "Can it get any better than this?"- well, it did, for those who won a raffle prize(s) when new Minister of Prosperity **Robert Stevens** conducted the club's first raffle for 2009. Many thanks to the officers mentioned above, to **Elizabeth & Ana Garvin** for helping with the raffle, and to everyone who pitched in to clean up McCathran Hall after the meeting.

Trivial Beer-Suits

By Charlie Pavitt



A variety of matters this time around...

The November 24th New Yorker magazine included a fairly long piece by Burkhard Bilger on Sam Calagione and Dogfish's quest for "extreme beers." It mentioned

many of his creations, and in particular featured an experimental brewing inspired by a Finnish beer called "sahti" using heated rocks to fuel the boil. The author accompanies Calagione to the Great American Beer Festival among other locations. Other folks pop up; Patrick McGovern (the "anthropological chemist" who helps put together recipes for recreating ancient brews), Doghead's chief brewer Bryan Selders, Orval's brewmaster Jean-Marie Rock (who admits a fondness for Budweiser), Garrett Oliver, replete with his concern that touting "extreme beer" will discourage neophytes from trying craftbrews, and a more supportive Jim Koch. Information on how the brewing process works is sprinkled liberally throughout. For me, the most interesting part of the article is the author's take on the difference between beer and wine, quoted as follows:

Every beer is a brewer's invention to some degree – a combination of ingredients that could never be found in nature. A barrel of crushed grapes, left to its own devices, can turn into a crude sort of Beaujolais nouveau. The winemaker's job is mostly to prod the process along. That isn't true of beer. For grain to turn into an ale or lager, it has to be malted, cooked, strained, cooked, strained, fermented in a barrel, and sometimes again in a bottle. "Mother Nature makes wine," Calagione likes to say. "Brewers make beer..." [And then after a discussion of how ingredients can change from year to year depending on climate and other factors] ...There's no reason, given all these variables, that a given beer should always taste the same. We expect a Merlot to change from year to year, crop to crop. Why not a Michelob? Beer has been an industrial commodity for so long that it no longer seems an organic substance. And brewing, in its complexity, allows just enough control to maintain the illusion. If winemakers are Dionysian, brewers have had to become Apollonian. Age will only improve a Bordeaux, winemakers say. Brewers tend to prefer their beer fresh, exactly as they made it. Their skill lies in compensating for nature as much as collaborating with it.

The December 17th [Washington Post's](#) International Briefing includes an item to the effect that a European Union high court has ruled that Anheuser-Busch does not have trademark rights to "Bud" for the entire area, as Budvar had already claimed those rights for France, Australia, the Czech Republic, and Slovakia.

I strongly support the work Consumers Union does, and have been a happy subscriber to [Consumer Reports](#) for more years than I can remember. Having said this, every time they rate beer they screw up royally. It happened again in their February 2009 issue. A "Battle of the Beers" between Miller and Bud light beers (as if anyone who reads this column would care) was

performed by "three experienced beer tasters" whom were thought to be experts because they "actually spit out the beer between tastes." I wrote a letter to the editor explaining why these "beer tasters" obviously had no idea what they were doing, including why a real beer judge would swallow, and suggested they check out [bjcp.org](#) before future ratings. I did receive a response, thanking me for my email and promising to "forward your correspondence to the appropriate departments for their review and consideration for our future reports."

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Feb 1989

It had become a club tradition over several years to hold BURP's first and longest-running competition, the Stout Competition, in February. I'm not sure why this was so. The first such competition (1983) was held in April, and the date moved around a bit over the first few years. It wasn't until much later that the Stout Competition was moved to March, much more appropriate since March is the month of St Patrick's Day. The 1989 event was held at the club's regular "cold weather venue" of the time, the Oxon Hill Jaycee Center in Ft Washington, MD. Befitting the fact that this was BURP's longest running competition (not to mention the fact that stout was a beer style that nearly every homebrewer brewed), there were 18 entries. This was particularly noteworthy in that it was a snowy evening in DC, and the resulting rush hour traffic snarl (the meeting was held in the evening) made it difficult for club members to attend. Nonetheless, three of BURP's best qualified judges, **George Rivers**, **Rick Garvin**, and **Hugh Barnes**, as well as guest judge **John Hanley**, worked valiantly through the entries and determined the winners. First place went to the team of **Frank Bednarczyk & Janet Snyder** for their Imperial Stout. Second went to **Brent Facchine** for his Sweet Stout. And third went to club Fearless Leader **Tom McGonigle** for his Dry Stout. Tom also won the "People's Choice" award as the favorite stout selected by all attending. It was noted in the meeting report (by new BURPer **Liz Shay**) that the 1st and 2nd place winners had just joined the club at the January meeting. While the competition was being judged, **Ralph Bucca** demonstrated his simple home-built all grain brewing setup, a design that started a number of people down the all grain route. And while Stout was the official meeting theme, there were a number of other fine potables available for tasting, including meads made by Ralph (Sour Cherry Mead) and **Dick Roepke** (Traditional Mead). Ralph also brought a bottle of **Charlie Papazian's** Cherry Mead (They had exchanged cherry meads at the last AHA Conference).

February's BURP News (actually a Feb-Mar combined issue) was the first edited by new Minister of Truth **Andy Beaulieu**. And, if I remember correctly, it was also the first BURP News produced entirely on a MacIntosh computer. Andy apparently didn't know what he was getting into. In addition to editing the newsletter, he contributed about half of the articles, starting with an introductory essay for his 1989 "newsletter theme" of "Brewing's Fine in '89", Andy's attempt to encourage more club members to, well, actually brew beer. To begin the effort, he wrote a nice article on the simple, all-extract brewing method he and brewing partner **John Kleinhans** used. The method required no chilling and produced ready-to-ferment wort in about an hour with 2 gallons of malt extract boiled in water plus 3 gallons of cold spring water to top up the fermenter. And speaking of topping up, Andy contributed yet another item to the newsletter - the January meeting report. The new editor did have a little help, though. New Li-beerian **Jim Dorsch** contributed interesting excerpts from other homebrew club newsletters in addition to tidbits gleaned from the commercial beer scene. (BURP was exchanging newsletters with 22 other homebrew clubs at this time). **George Rivers** updated BURPers on his efforts to create a DC-Area Pub Guide (Alas, the primary response to his poll announced in the previous newsletter was "apathy"). But he was determined to keep the effort moving forward. **Jim Haughey** wrote a very informative article on the history of commercial brewing in DC, concluding with the recent re-establishment of the Olde Heurich brand by Christian Heurich's grandson, Gary. Finally, Frugal Brewer **John Gardiner** contributed the "Frugal Brewer's Taste Test", a whimsical 40-question quiz matching beers with activities, occasions, and foods. Typical of the questions - "The correct beers to drink while fishing". Answer - Bass, Fischer, and Kingfisher. Prizes for discerning the most correct answers were generously contributed by *The Brickskeller* and included Bricks gift certificates as well as free admission to a monthly **Bob Tupper**-led beer tasting.

10 Years Ago, Feb 1999

In a recurring theme from 10 years before, the Feb 1999 meeting featured the 17th Annual BURP Stout Competition, by now renamed the Dan McCoubrey Memorial Stout Competition after the club's late founding father who brewed only stout. Also in a recurring theme, the meeting was held once again at the Oxon Hill Jaycee Center, and the meeting report was written by a new member, **David Robinson**, who had been shanghaied into the effort by new newsletter editor **Delano DuGarm**. Minister of Enlightenment **Wendy Aaronson** led off the meeting with a blind tasting of

commercial stouts, with participants given a list of possible stouts and their characteristics. They were then given sight unseen pours of each stout and asked to match it to one of those shown on the list. There was at least one trick beer. *Sierra Nevada Porter* was one of the beers tasted, and a number of people did mistake it for a stout. The winner of the tasting was **Keith Chamberlin**, who correctly identified 4 of the 7 offerings. Many who participated in the enlightenment session stayed on to help judge the stout competition. The exact number of entries was not noted in the meeting report, but my recollection is that there were quite a few, and there were at least five tables of judges for the preliminary round. Each of these tables sent one or two beers forward to a Best of Show round judged by the club's most experienced judges. At the end, the winners were announced: 1st place, **Mike Megown** with an Oatmeal Stout; 2nd place, also **Mike Megown** with a Sweet Stout; and 3rd place **Dave Belman** with a Sweet Stout. While the judges labored away at the competition, the remaining members sampled the many excellent food contributions, which ran the gamut from appetizers (cheeses, cucumber sandwiches) to main courses (Creole pork roast, Thai chicken) to desserts (Mardi Gras angel food cake, Guinness cake). Potables included **Mike Megown's** Milk Stout, brewed as a pro-am project at Oxford Brewing Co in Glen Burnie, MD. Mike's 15-barrel brew day was his prize for winning the stout category at the 1998 Spirit of Free Beer competition. **Dave Pyle** brought a cider he fermented with pro cidemaker **John Hallberg** of Sperryville, VA (continuing the pro-am theme). And **Keith Chamberlin** contributed a keg of the ESB that took the top prize in BURP's 1998 Real Ale competition.

The Feb 1999 BURP News was the first edited by the club's irrepressible "adjunct boy", **Delano DuGarm**. Typical for first newsletters published under the auspices of a new administration, much of the contents dealt with reports on the status of the various offices and plans for the upcoming year. These included Fearless Leader **Steve Marler's** report on the first meeting of new officers, **Lynn Ashley's** report on the burp.org website, and the club competition schedule for the upcoming year from new Minister of Culture **Andy Anderson**. In addition to the reports, however, an excellent and thorough analysis of mead making was contributed by **Mike Megown**, who had already established himself as one of the club's best brewers and most active members. And Delano's wife **Katy** contributed a simple procedure for making a keg of seltzer water, something she and Delano routinely brought to BURP meetings as a refreshing change of pace from constant beer consumption.

BURP Prosperity Report

By Robert C. Stevens Minister of Prosperity

During the past month, transfer signature authority of the BURP checking account was completed. Three bales of hops in month were purchased and sold at cost. Thanks everyone involve in the purchase and stuffing the hop in plastic bags.

BURP Treasury Summary

Checking account as of 31 December 2008: \$20,524.93
Income

\$ 700.00- Hops sold

\$ 380.19- Other income

Expenses

\$ 575.17- December 2008 expenses

\$ 695.79- Hop purchase

\$ 233.93- Other expenses

BURP assets as of 31 January 2009: \$20,100.23

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

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. 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
Aaaaaaaaaaaa, Drink!
(Al Lowry, 1994)*

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