



# BURP NEWS

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**

*"Beer - Because one doesn't solve the world's problems over white wine."  
- Anonymous*



**Beth Madden, Editor**  
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**April 2009**

4305 Vermont Ave  
Alexandria, VA 22304



**April Meeting**  
**Pilsner Competition**  
**College Park, MD**  
**Saturday, 18 April, 2009**  
**1:00-6:00 PM**

**May Meeting - Chili Cook-Off**  
**Chili Friendly Beers Competition**  
**Fairfax, VA**  
**Saturday, 9 May, 2009**  
**1:00-6:00 PM**

**Spirit of Free Beer - XVII**  
**16 May, 2009**

**June Meeting**  
**Kolsch & Alt Competition**  
**Annandale, VA**  
**Saturday, TBA - June, 2009**  
**1:00-6:00 PM**

## **Rambling with Andy**

*By Andy Anderson, Fearless Leader*

I have not heard too much lately about the "Impeach Andy" movement, but I'm sure it will soon pick up steam as I will miss the April meeting. And my excuse is pretty lame; I'm going to a wedding, and it's not even my own. While I could say that "I'll be drinking beer at the same time as all of BURP, just in a different venue", I'm not sure that will be true as my buddy who's getting married works for Horton Winery. So, will my Saturday be spent drinking wine? Actually, no. I was recently asked to bring my jockey box, CO2, & a Spaten tap so that Spaten Lager can be dispensed at the reception. OK, now this is a wedding I can deal with.

It was great to see everyone at the March meeting down in Waldorf, MD at **Bill Kupski's** house. It was a fine house and a very pleasant day for the meeting. I was happy to see a reasonably large turn-out for a meeting a little farther afield than usual. Unfortunately, I could not stay long as I felt obligated to rush home and watch the U of MD men's basketball team get absolutely crushed by Memphis in the NCAA tournament. In hindsight, leaving the meeting early was really a stupid decision on my part. But to be completely honest with you, if I truly had the power of hindsight, I'd probably only use it to pick winning Lottery tickets and not basketball games.

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](mailto:membership@burp.org).

I am pleased to see that we have a new home for Spirit of Free Beer, at least for this year. Your Ministers of Culture will have more details, but let me steal their thunder a bit by saying that SoFB 2009 will be hosted by Whole Foods (Fair Lakes). Yup, a grocery store; not your average SoFB location. But I think this idea has some real potential, and I am really looking forward to it. In fact you can go to their web sight & see SoFB listed on their Calendar of Events.

<http://www.wholefoodsmarket.com/stores/fairlakes>

Regarding SoFB, don't wait for our Ministers of Culture to contact you to help. Instead, take the initiative & start the conversation with A.J. and Christine yourself. Your help will be gratefully appreciated.

The April meeting will be at the home of **Jude Wang** and **Alan Hew**, in College Park, MD. As I said earlier, I will not be in attendance. Please go, have a great time, & then later tell me how I missed the best meeting ever.

We are rapidly approaching our annual Spirit of Free Beer; it's only a month away. It is scheduled for 16 May, with the final date for beer entries being 9 May at the May Chili meeting at **Dan Allers** and **Christina Wren's** house. You still have time to brew an ale for SoFB, if you act quickly. And speaking of the May meeting, I'm going to need a Commissioner to run the chili contest. Any volunteers? If no one volunteers, I may be forced to do something radical, like introduce a **Bill Cavender**, a.k.a. Veggy Boy, rule forcing only vegetarian chili. But wait, I think I would suffer the most under those rules ("the only green thing in chili should be the rancid meat; it's authentic that way"), so maybe that's a lousy idea after all. Anyway, **Mike Neith**, a previous Chili Commissioner was emotionally scarred so deeply that he ran off to San Diego. Who's next? (Me! Me! I want to go to San Diego!)

To the club members who've been members for over 10 years, do you remember the newsletter feature "Andy's European Beer Journal"? More on that next month. 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*

Many thanks to all those who entered the Dan McCoubrey Memorial Stout contest in March at **Bill Kupski's** house in Waldorf, MD. We had a total of twenty entries; five dry stouts, two sweet stouts, six oatmeal stouts, and seven foreign extra stouts. The winner of this contest was a F.E.S. brewed by **Yancy Bodenstein**. Second place went to an Oatmeal Stout brewed by **Mel Thompson** and **Ty Ming**. Third place went to a Dry Stout brewed by **Tom & Colleen Cannon**. Many thanks also go out to the panel of judges: **Tom Cannon, Scott Schabillon, Mike McGuire, Mike Bucher, Jude Wang, Woody Lee, Dona Lee, Yancy Bodenstein, Tim Pohlhaus** and **Matt Pyle**.

### Brewer of the Year

With second place in the Stout competition, **Mel Thompson** continues with his early lead with 7 points in the BOTY 2009 competition. We have a 4 way tie for second place (with 3 points each) by **Wendy Aaronson, Bill Ridgely, Yancy Bodenstein** and **John Folke**. Close behind is **Ty Ming** in third place with 2 points. Spirit of Free Beer is coming up. Let's enter some beers to give these folks some competition!

### April 2009 Competition – Pilsner

**Pilsner**, sometimes known as **pilsener** or simply **pils**, is a pale lager developed in the 19<sup>th</sup> century in the city of Pilsen (Plzen) in Bohemia in the [Czech Republic](#) in response to the popularity of German bottom fermented (lager) beers. Pilsner is one of the most popular styles of lager beers in Germany, in many other countries, and in fact in the world as most of today's popular "Joe Sixpack" beers are derived, if somewhat, loosely, from Pils. Classic German Pilsners are very light straw to golden in color and tend to be drier, crisper and lighter in color than their Bohemian cousins which are rounder and softer (because of the very low mineral content of the deep well water used to brew them) and often have a characteristic caramel

note which is quite possibly a synergism between malt and diacetyl. In either case triple decoction mashing was traditionally used though this practice is waning today as demanded by the economics related to labor and energy consumption. Head should be dense, rich and long lasting (it takes 7 minutes to draw a Pils in Germany). Pilsner beers are well-hopped with Noble varieties such as Saaz, Hallertauer, Tettnanger, Styrian Goldings, Spalt, Perle, and Hersbrucker. These cultivars produce a spicy herbal or floral aroma and flavor, distribute a flash of citrus-like zest and give a fine bitterness. Many craft breweries use a non noble variety for bittering (have you tried to buy Saaz recently?) and finish with a noble one for aroma and flavor. This can lead to coarse bitterness and is one of the most compelling reasons to brew Pils yourself (with noble hops exclusively if you can get them). Hop bitterness can be high (typically 35 IBU) though tends to be less so than formerly (45 IBU or more).

Michael Jackson described Pilsner as "Loosely, any golden-colored, dry, bottom fermenting beer of conventional strength might be described as such (in its various spellings & abbreviations) though this most famous designation properly belongs only to a product of "super-premium" quality. Too many brewers take it lightly, in more senses than one. In their all-round interpretation, German brewers take the style most seriously, inspired by the beer first brewed in 1842 by the Burgerliches Brauhaus in Pilsen. This beer was called Pilsner Urquell in German or Plzensky Prazdroj in Czech (meaning "original source" in either language) using exclusively hops from nearby Zatec (Saaz). A classic Pilsener has a gravity of around 12 Plato (SG 1.048) and is characterized by the hoppiness of its flowery aroma and dry finish."

The BJCP Style Guidelines for Pilsner can be found here <http://www.bjcp.org/2008styles/style02.php>

A timely April 8<sup>th</sup> article in the Travel section of MSNBC titled "A pilgrimage to the birthplace of Pilsner beer" can be found at <http://www.msnbc.msn.com/id/29994531/>

## Judges

We are looking for volunteers to judge the Pils competition on April 18<sup>th</sup>. If you are interested, please contact [aj@burp.org](mailto:aj@burp.org).

## SOFB

SOFB is scheduled for May 16, 2009 and will be held at the Whole Foods store in Fair Lakes Virginia as arranged by **Tim Artz** to whom we all owe a debt of gratitude. The competition will be held in WFFL's Osteria at the front of the store. The site is very nice indeed to the point that we need to remember that we are not in the back room of a brewery any more but in plain site of the public. This is, in addition to a great place to hold SOFB, a great opportunity to present ourselves to the public. Lets start thinking about how we will leave a positive impression on them (e.g. we should have people on hand ready to answer questions about BURP, membership, meetings and so on.) So we will be looking for volunteers to take on that role while at the same time keeping members of the public from distracting the judges from their labors.

We have a Prize Coordinator (**Steve Marler** assisted by **Mike Horkan**), a Judging Coordinator (**Tom Cannon**) and a Registrar (**Beth Madden**). We are still looking for a Steward Coordinator. If you would like to volunteer for this slot please see A.J. at the meeting or e-mail him at [aj@burp.org](mailto:aj@burp.org). You may well be approached by any of these people with a request to help out. Please comply if you possibly can. There is a lot of work to be done (though some jobs such as setting up tables and chairs will not need to be done as the Osteria is already set up!)

The BURP SOFB website is now up to date with SOFB 2009 information

## March 2009 Monthly Competition Winning Recipe:

F.E.S. (Emerald Isle Stout) brewed on 2/8/2009  
Brewer: **Yancy Bodenstein**  
Assistant Brewers: **Stan Bodenstein** and **Brandon Koster**  
Batch size: 10 gallons  
Efficiency: 65%

## Grain Bill:

Amount	Item	Type	% or IBU
20 lbs	Maris Otter (Crisp) (4.0 SRM)	Grain	43.81 %
6 lbs	Chocolate Malt (350.0 SRM)	Grain	13.14 %
2 lbs	Biscuit Malt (23.0 SRM)	Grain	4.38 %
2 lbs	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	4.38 %
2 lbs	Carapils (Briess) (1.5 SRM)	Grain	4.38 %
2 lbs	Victory Malt (25.0 SRM)	Grain	4.38 %
1 lbs	Roasted Barley (300.0 SRM)	Grain	2.19 %
10 oz	Franco-Belges Kilned Coffee Malt (165.0 SRM)	Grain	1.42 %
4.00 oz	Nugget [11.80 %] (60 min)	Hops	72.2 IBU
2.00 oz	Willamette [5.00 %] (5 min)	Hops	3.0 IBU
10 lbs	Honey (1.0 SRM)	Sugar	21.91 %
1 Pkgs	London Ale (White Labs #WLP013)	Yeast-Ale	
1 Pkgs	Super High Gravity Ale (White Labs #WLP099)	Yeast-Ale	
1 Pkg	71B-1122 Wine yeast 5g	Yeast-Wine	
5g	Go-Ferm	Misc	

## Process:

Make a yeast starter for both London Ale and High Gravity yeasts 4 days before brew day  
 On brew day hold a 60 minute mash at 154F with 11.5 gallons water  
 Batch sparge with 168F sparge water to get 14 gallons pre boil volume at a pre boil SG of 1.070  
 Boil for 60 minutes  
 Add 4oz Nugget at 60 minutes  
 Add 2oz Willamette at 5 minutes  
 Post boil SG was 1.080

Split into two 5 gallon batches.

For the Emerald Isle Stout pitch London Ale and ferment at 68F, let ferment for 2 weeks and keg. ABV about 8%

For the Bodenstein version of the World Wide Stout pitch high gravity ale yeast and the rehydrated wine yeast 71B-1122. On fermentation day two and three add 5 lbs honey and 6.25g Fermaid-K for a total of 10lbs honey and 12.5g Fermaid-K. Rack off lees after 4 weeks and add 2oz American Medium Toast oak. Rack off oak after 4 weeks and keg. ABV about 15%

11.5 # Maris Otter pale malt

12 oz. Crystal 40  
 6 oz. Biscuit malt  
 12 oz Cara Pils

Mash at 152 - 154 for 60 plus minutes or until conversion has taken place.

Sparge to collect 7 gallons of wort.

90 minute boil

Hops: (rather strange hopping schedule due to hop shortage)

1 oz. Magnum 12% AA for 60 minutes (30 minutes into boil)

1 oz. Mount Hood 3.8% AA for 30 minutes (60 minutes into boil)

1.3 oz. Willamette 4% AA for 10 minutes (80 minutes into boil)

1 oz Styrian Golding 5% AA for 1 minute (knock out)

Yeast: White Labs WLP 007 Dry English (Whitbread) 1000ml starter

Finings: Irish Moss added for the last 15 minutes of the boil. Gelatin added to keg.

One week in primary  
 One week in secondary  
 Kegged

OG - 1.068

FG - 1.015

IBU's - 62

## Artz's Craft: Enlightenment Update

*By Tim Artz, Minister of Enlightenment*

Thank you to the gadgeteers who brought out their wares for the March meeting. The mechanical wonders ignited some good conversation about brewing and metalworking. Maybe we can make this a regular feature for future meetings.

Former MoE **Wendy Aaronson** informs me that all systems are "go" for the Brewing Chemistry / Yeast propagation and microbiology class. Wendy and

**Tim Pohlhaus** put together the Mashing Biochemistry class for April 22 at A.J.'s home, and I understand there are quite a few enrollees. Great! If you miss that one, don't fret because they are working on a Yeast Metabolism class for May.

We've also made some progress with the Cider Making session planned for this Fall. We hope to get the details done early enough so folks can save the date. Big thanks to **Mark Hogenmiller** and **Rick Garvin** for working to set this one up.

**Dave Pyle** has agreed to host a Lambic blending session later in the year. We will work to set a date and details.

I plan to do a Mead-making session around the time that we do the bulk honey buy. Most likely this will be July or August. **Yancey Bodenstein** had a great idea to have a club mead contest, so hopefully we can get going with that as well.

I am doing research in Sake-making, and once I feel comfortable enough with it, I plan to hold a Sake-making class. As with my first experiments in winemaking, the worst outcome is a lot of cooking sake!

These three programs still need your help:

- New brewer mentor program. I now have a couple of folks who have said they would be willing to have folks come over when they brew. If you are looking to learn, or maybe you have fallen into a brewing rut, see me and I will hook you up with a partner.
- 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. Last chance on this one! If I get no volunteers, this one will be dropped.
- Recipe formulation workshop. I have put some thought into this one, and maybe one way to proceed is, instead of a workshop, compare several recipes for the same style of beer. We have plenty of source material for some good analysis: zymurgy, Classic Beer Styles books, other books, SoFB

winners, your recipes! Let's compare and contrast to determine what makes a recipe great.

We are making some good progress on the educational program. Thanks to all of you who are helping out!

## Class Announcement - Selected Topics in Brewing Science

*By Wendy Aaronson*

Are you curious about all those chemical processes that must take place to convert barley and hops to beer? Have you ever read the Principles of Brewing Science by George Fix and thought it was interesting, but you needed more explanation and discussion to fully understand the principles? Are you interested in small scale experiments that examine yeast metabolism and beer flavor or mashing chemistry and wort production? If the answer is yes to any of these questions, then you should participate in a new series of classes on brewing science. Brewing integrates many scientific disciplines - plant physiology, chemical engineering, biochemistry, and microbiology, so the field of topics is wide open. We are only limited by the number of volunteers who are willing to identify a topic and teach the class. If you have an expertise and are willing to teach a class or if you have an idea about a specific topic of interest, please send a message to [aaronson@burp.org](mailto:aaronson@burp.org) or call me at 301-762-6523 in the evening.

The lead-off instructor is **Tim Pohlhaus**, a new BURP member who is a professional brewer with a Ph.D. in biochemistry. Tim will be covering mashing biochemistry and yeast metabolism in two sessions that are two hours. Although Tim will provide a short review of the process, participants should have a basic understanding of brewing.

**MASHING BIOCHEMISTRY - April 22 from 7:30 p.m. until 9:30 p.m. at A.J. deLange's home in McLean, VA.** - Class size is limited to 15 people. Pre-registration, including a \$5.00 class fee, is required. Registration closes on April 18. To register for the class, please send a message to

[aaronson@burp.org](mailto:aaronson@burp.org) or call me at 301-762-6523 in the evening.

**YEAST METABOLISM: To be determined for a date in May.** Look for details on BURPLIST and the next newsletter.



### Fearless Leader Goes to Hell!

Long time BURP member and current Fearless Leader has accepted a post as Satan's Brewmaster and will soon be departing to Hades. Close friends are somewhat surprised, but then most of us have been suggesting he go there for years!

"I've long been interested in the Belgian Golden Strong style, and some of my current commercial favorites are Duvel and Lucifer. I figured what better place to perfect my brewing of these styles" said **Mr. Anderson**.

When asked about his concern with accommodation in the underworld, known for flaming pits of fire and rivers of blood, Mr. Anderson said "Well, if you've ever been in my house, it might be considered an upgrade!" As for brewing there, "The water in the fifth circle (the river Styx) looks pretty good for brewing, and I'm hoping to start up a brewpub between the second circle of hell (lust) and the third (gluttony). I think I could get quite a bit of walk up traffic."

We attempted to find someone who was disappointed in Mr. Anderson's decision to "head south", but, alas, nobody could be found. Most believe this is a good move for the former BURP officer. "He's not been much of a player in BURP's Brewer of the Year for the past few years" said current BoTY, **Mel Thompson**. "Actually, I'd just assumed it was because his beer had 'gone to hell'. Turns out it was true!"

Mr. Anderson has no timetable on when he would start brewing or what he would call his beers. "Most of the really good names have already been taken" said Mr. Anderson. "Duvel, Lucifer, Damnation, Hop Devil, Old Scratch and Devil's Dew (Mad Fox Brewery's most excellent Golden Strong Ale) were high on my list and are all hellishly good beers. I'll just have to come up with something more creative to serve the Dark Lord".

Andy's plans for the brewpub include a special corner called "Hitler's Stammtisch," where Adolf himself can drink a warm, oxidized Budweiser in a plastic cup. It is also rumored that he will host Hell's first Real Ale Festival. When asked about this, Andy replied, "The logistics for such an event are complicated. Cellar temperature in hell is 100 deg. C on a cool day, and obviously, this makes it really difficult to properly condition the beers. On the plus side, it also inhibits bacterial infection. But then, hot, flat, murky ale is about what one would expect in hell, so it should work out okay." Andy refused to comment on speculation that the pub would be named "Randy Andy's Living Room," but if you've never seen his living room, it looks like hell. In closing, Andy commented, "I didn't realize opening a brewpub in hell was so much work. It takes a lot of sweat equity."

### March Meeting Recap

*By Beth Madden*

March's meeting was graciously hosted at new-to-BURP member, **Bill Kupski's** home in Waldorf, Maryland. We were blessed with a beautiful day and many wonderful stouts including an Irish Dry Stout on Nitrogen Dispense from **Tom and Colleen Cannon**. Also making a very fine showing were **Mark Hoegenmiller, Dave and Becky Pyle** and **Bill Ridgely and Wendy Aaronson**. Many other wonderful beers were available for tasting such as **Rick Garvin's** Pilsner, **Tim Artz' Mild**, **Chuck Popenoe "Pop's"** IPA and some of **Yancy Bodenstein's** wonderful Meads. I am always amazed by the brewing talent in our club.

Thanks again to the Kupski's for letting BURP invade their home.



*Satan's Brewmaster a.k.a **Andy Anderson** causing mischief and mayhem. Pictured with innocent bystander **Kathy Koch**.*



***Dave Pyle** along with new BURPers, **Teri and Scott Knapp**.*



***Christine Johnbrier** and **Yancy Bodenstein** with his 1<sup>st</sup> Place win in the Stout Competition.*

## Madison Malt Madness

*By Woody Lee*



On Saturday August 8, Madison, Wisconsin will once again come alive with the sights and sounds of 5000 beer lovers during the 23<sup>rd</sup> annual Great Taste of the Midwest. Quickly becoming an annual favorite of an intrepid group of BURPers, this festival features over 100 brewers and more than 400 beers during an afternoon of open tasting.

Because of the huge popularity of the event, Great Taste tickets are limited. The Madison Homebrewers and Tasters Guild (MHTG) has accommodated BURP over the years by allowing us to purchase group sales tickets. This year, MHTG has allotted us a total of 30 tickets (one more than our usual for being honest last year in returning a duplicate ticket). For anyone interested in attending this year, please let me know as soon as possible, and I'll set tickets aside for you. Cost is \$35 per ticket. Once all of our 30 tickets are spoken for, individual tickets will only be available through a mail order lottery starting May 3. For details, go to <http://mhtg.org/>

Once again, I've booked a block of rooms for August 7 & 8 at the convenient Concourse Hotel (<http://www.concoursehotel.com>) at a nightly double rate of \$194 [Held in the name "BURP"]. All the newly-renovated rooms are located on the Governors Club level, where amenities include continental breakfast, afternoon snacks, evening desserts, and an open bar which includes New Glarus Spotted Cow farmhouse ale. The Concourse is just a short walk from both Great Dane and Angelic brewpubs, and steps away from a huge Farmers' Market on Saturday morning. To reserve a room, call 800-356-8293.

Please contact me with your ticket requests, or questions, at [dnwlee@comcast.net](mailto:dnwlee@comcast.net), or 703-354-9875 (evenings).

## Trivial Beer-Suits

*By Charlie Pavitt*



I heard about this from a friend who surfs for on-line news, and I'm not surprised that the following item hit the electronic universe on Saint Patrick's Day, the day I am writing this. But the article it summarizes is two years old, published in the

March 2007 issue of *Environment and Behavior*. It is titled *Celebratory Drinking and Intoxication: A Contextual Influence on Alcohol Consumption* and authored by Kent E. Glindemann, Douglas M. Wiegand, and E. Scott Geller, all at Virginia Tech. Past research demonstrated that students report celebrating special occasions by drinking more than usual, and St. Patty's Day and Halloween are cause for celebration; they are what the authors call alcohol holidays. But all previous work was self report, so the authors decided it was high time to get some hard data. With breathalyzers supplied by Blacksburg police, they determined that blood alcohol levels were higher for those reporting they were celebrating something (a holiday, a birthday, a good grade or completed school project) as compared to those not, for those in costume on Halloween as compared to those not, and when a Monday was St. Patrick's Day (2005) as compared to when a Monday was not (in 2003). In contrast, a St. Patrick's Thursday was not significantly different than other Thursdays (in 2005) given that Thursday is party night in college towns.

None of this is a surprise to me. But I am disappointed in one thing about the article, relevant to the statistically literate among us. They did all their statistical evaluations through analysis of variance procedures. I really wish they had used the t-test for differences among means. As long-time readers of this column may remember, the t-test was invented by an employee of Guinness for comparing the yield of barley plots; in other words, for the purpose of making better beer. I doubt the authors know that, and it would have been a nice irony for them to have studied drinking on Saint

Patrick's Day through the use of a technique so closely linked to the most fitting beer for that day.

In other newz, on Febrewary 27<sup>th</sup> I was on the Metro glancing through the Washington Post Express, the free rag they give Metroriders, when the following headline caught my attention: Yo Ho Ho and a Bottle of Beer. A couple days earlier, Brunei custom officials arrested two men trying to smuggle 1,382 cans of beer into this Islamic and legally dry country by boat from a neighboring country (it doesn't say which; Indonesia and Philippines are the most likely). It was the country's biggest alcohol seizure this year. My guess is that the profit you can make smuggling alcohol into Islamic countries may well be worth the risk.

The Febrewary 25<sup>th</sup> issue of the Post featured **Greg Kitsock's** Beer column, with more information about the impact of the recession on commercial beer sales. The trickle-down continues, on two different fronts. First, "the so-called premium mainstream brands such as Bud and Miller Lite" (I like his use of "so-called") along with Corona and Heineken have decreased as consumers of alcoholic seltzer water have shifted to "no-frills economy labels such as Pabst Blue Ribbon and Keystone Light"; the former has apparently for some reason I can't fathom become trendy, and the latter "is the hottest brand in the industry", says Benjamin Steinman of Beer Marketer's Insights, up by half a million barrels last year. Second, craft beers continue to rise, up 5.8 percent last year. As in previous reports this is still seen as fueled by drinkers shifting from wine and spirits. The real top-end is doing well, at least locally; Chevy Chase sold 10 cases of Bell's Hopslam (15.49 per six-pack) in one day and the Rustico Restaurant in Alexandria a cask of Scotland's Ola Dubh (at \$12 for an eight-ounce serving) in three days.

## BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

### 20 Years Ago, Apr 1989

April's meeting was held at the home of BURP Fearless Leader **Tom McGonigle** and his wife **Diana** in College Park, MD. It was a rare evening meeting held at a private residence, and there was a relatively small crowd of about 30 people in attendance. However, this was due less to the timing of the meeting than to the fact that the date had been inadvertently left out of the April newsletter. Newsletter editor **Andy Beaulieu**, on discovering the error, valiantly tried to personally call as many members as he could, but not everyone got the word. Those who did attend were rewarded with an excellent extract brewing demo put on by Tom, followed by not one but two commercial beer tastings. Tom's demo consisted of a simple boil of 3 lbs of dry malt extract, 3.3 lbs of liquid malt extract, and 2 oz of Hallertau hops. The wort was then mixed with chilled water in the fermenter to make 5 gal. Tom's goal of showing how a good beer could be brewed in less than an hour was effective, and it smelled great during the process. The two commercial tastings were quite different. The first was a tasting of bock beers procured from *Berose Liquors* in DC. Preceded by a short presentation on the bock style, six German bocks (five maibocks and one doppelbock, *Bucher Bajuvator*) and one American bock (*Genesee Bock*) were sampled and discussed. The second tasting comprised 11 West Coast craft beers hand carried by club VP **Dick Roepke**. These included beers from Oregon (*Hood River Brewing*) and Washington (*Hart Brewing, Redhook Brewing, and Smith & Reilly*). There was wide variation in style and quality with these beers. Meeting reporter **Ralph Bucca** editorialized that "this is what beer tasting is all about - the good, the bad, and the ugly". The 1989 edition of the BURP logo glass was debuted at the meeting (a 7 oz sampler glass), and sales were brisk. And there were some fine prizes in the raffle donated by *Berose* - mostly promotional items like beer signs.

Interestingly, the April 1989 issue of the BURP News contained none of the whimsical articles in honor of April Fool's Day seen in past years. But there was some great content nonetheless. BURP

Fearless Leader **Tom McGonigle's** monthly "McGonigle's Chronicles" column contained a fascinating recap of Tom's adventures in homebrewing, going back to an article he read in The Mother Earth News issue #4 in 1970 called "Adventures with Homebrew". Like many early brewers, he experimented with various permutations of Blue Ribbon Malt Extract (available in most grocery stores), cane sugar, and Fleishmann's bread yeast. Later in the decade, he discovered *The Cellar* in Fairfax, one of the earliest homebrew supply shops in the area (also frequented by your humble compiler, who lived in Springfield at that time). Here, he acquired better ingredients (including real brewing yeast) and books like Better Beer and How to Brew It, one of the early American homebrewing guides (1978). From here, Tom progressed to making the fine and flavorful extract-based beers he was now bringing regularly to BURP meetings. The "Recipe of the Month" in the April newsletter was the first place recipe in the club's annual stout competition, a Russian Imperial Stout brewed by **Janet Snyder & Frank Bednarczyk**. **Jim Dorsch's** "Whole BURP Catalog" contained the usual plethora of information regarding goings on in the beer world, although the announcement that the NC brewpub *The Weeping radish* was planning to open a branch in northern VA never came to pass. **John Gardiner** provided the answers to his "Frugal Brewer's Taste Test" published the month before as well as his "Dear Frugy" monthly advice column. Finally, Mem-beer-sip Chairman **Bill Ridgely** contributed an article on bock beer, including its history and style guidelines, in preparation for the April bock commercial tasting.

### 10 Years Ago, Apr 1999

The April 1999 BURP meeting and bock competition was held at a lovely riverside community park near Mason Neck, VA. BURP member **Nick Steidl's** family owned a house in the community and had access to the park and its facilities, which included a nice outdoor fireplace and picnic tables. The latter came in handy considering the large quantities of food and beer which were contributed. Minister of Enlightenment **Wendy Aaronson** began the meeting with a presentation on the bock style, accompanied by a tasting of commercial examples of each substyle. Following

the education session, the judges gathered to select the winners in the club bock competition. During the competition, club members enjoyed an incredible spread of food, including fresh rockfish and perch cooked on site by **Mike Harley**, a friend of Nick's. Everything from appetizers to main courses to desserts were represented, and there was abundant beer to accompany the food. **Chuck Popenoe** even brought roast beef cooked at the previous year's MASHOUT, thawed and prepared again just for the meeting. Meeting reported **Katy Dugarm** mentioned that there were several people in attendance she had not seen before, including (now longtime BURPer) **Wendy Schmidt** and a friend brought by **Rick Garvin** introduced as "JB" (**Christine Johnbrier** perhaps?). Just before the meeting raffle, the competition winners were announced. They were: 1st place, **Wendy Aaronson & Bill Ridgely** (Maibock); 2nd place, **Steve Marler** (Maibock); and 3rd place, **Mike Megown** (Doppelbock). The raffle proceeded smoothly, even though the bucket of tickets was dropped on the ground. This, according to Katy, failed to stop a number of people from shouting "Mix them up!"

The April 1999 BURP News was chock full of great articles in honor of April 1st foolishness, starting with the front page "artist's impression" of the new BURP clubhouse (which looked suspiciously like the Supreme Court building). To be located on the site of the proposed new DC Convention Center, the clubhouse was being designed to provide meeting space for "as many as 10,000 members". This announcement spawned several other articles related to "rapidly increasing BURP membership", including an FBI report of a scam instituted in homebrew supply shops using credit card info to automatically sign up customers as members of a shady cult located in Rockville, MD (which incidentally was also the hometown of BURP's membership chairman). Anyway, you get the picture. Other articles in honor of April 1 included "The EZ-Way to Brew All-Grain", explaining the principles behind "reverse mashing" (don't ask - it was \*very\* complicated). Best of all was **Polly Goldman's** review of the best household appliances to use to boost extraction from an all-grain mash. The winning appliance was the Maytag washing machine, with a slightly higher extraction rate than Polly's KitchenAid dishwasher. Finally, the

"Recipe of the Month" was for "Effie's Goat Testicle Stew", made with, well, you guessed it, seasoned with chili peppers and served with (of course) Brussels sprouts.

## BURP Prosperity Report

*By Robert C. Stevens Minister of Prosperity*

BURP had an extremely successful raffle last month thanks to **Ana Garvin's** efforts. In honor of this month's Pilsner contest, the raffle will have a "**Win a German Mug**" theme utilizing the mugs **John Gardner** has donated. Just remember that you can not win any of these items if you do not buy raffle tickets.

### BURP Summary

The income and expenses both increased during March.

The total income was 437.00.  
 242.00-Raffle  
 \$195.00-membership

The total expenses were \$361.14  
 \$242.00-Monthly competition ribbons for the rest of 2009  
 \$50.00-Web host  
 \$32.15-Monthly meeting supplies  
 \$12.04-Shipping to MCAB

BURP assets as of March 31, 2009: \$19,746.68

"BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, 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>."

## Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History

BURPers are now aware of the excellent offer of a subscription to Brew Your Own magazine announced by **Max Green**. I've requested that one of these subscriptions be intended for the BURP li-beery. As promised in an earlier column, I will publish the link to the table of contents of the latest issue of this magazine as well as the latest issue of Zymurgy when each is received.

The most recent issue of Zymurgy (March/April 2009) has just arrived. You can view the table of contents at ([http://www.beertown.org/homebrewing/zymurgy/magazine/current\\_issue.html](http://www.beertown.org/homebrewing/zymurgy/magazine/current_issue.html)). If you see an article of interest, simply contact me at [ridgely@burp.org](mailto: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 (BURPer **Ralph Bucca's** article on "Stalking the Wild Meads" occupies the "Last Drop" column at the end of this issue). Also, note that both the Zymurgy and BYO websites have fairly sophisticated search engines, so you can find info from past issues. I'll also be happy to make copies from older issues since I intend to keep at least 2 years of both publications (and all of the past special issues of Zymurgy). In addition to these periodicals, the club owns a number of issues of the now defunct Brewing Techniques magazine. These still contain a lot of great brewing info. While the full text of some articles is available for free on the Brewing Techniques archival site (<http://www.brewingtechniques.com/>), not all articles are available. If you see an article on the site that looks interesting, but the full text is not provided online, just contact me. We may have that issue in our collection, and I'll make a copy for you.

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](mailto: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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