



# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES



*Milk is for babies.  
When you grow up you have to drink beer.  
Arnold Schwarzenegger*

Larry Koch, Editor  
[newsletter@burp.org](mailto:newsletter@burp.org)

## June 2010

9510 Bruce Drive  
Silver Spring, MD 20901



June Meeting  
Herndon, VA  
Saturday 12 June, 2010  
Belgian and French Ale

National Homebrewers Conference  
Minneapolis, Minnesota  
17-19 June, 2010

NoVA Brewfest  
26-27 June, 2010

July Meeting  
Nokesville, VA  
24 July, 2010  
Belly Up to the Bar

MASHOut  
20-22 August, 2010  
Light Hybrid and Pilsner

## Free Beer is Coming!



### SoFB, Meeting with the Guild and New Web Site

*By Robert Stevens,  
Fearless Leader*

Now that I have your attention, you will have to read my rambling. Then, I will get back to the Free Beer later. **Cristina Wren** and **Dan Allers** graciously hosted the May 8<sup>th</sup> BURP meeting as well as the Chili Cook-Off. Although it was windy and the **Langlie's** tent tried to do the Wizard of Oz thing, everyone had a great time. Hard Times sponsored the Chili Cook-Off again this year and provided some great prizes. We were able to find an individual of upstanding moral and ethical character in **Bob Warriner** to be the Chili cook off commissioner. By all accounts, he ran a clean competition, although I did see him sneaking tastes from the Chili cooks. I certainly enjoyed the results of Chili Cook-Off participant's labor, and I thought all the chilis were good. The club's favorites were:

**1<sup>st</sup> place** was the Hog Cabin Chili made by **Dona Lee, Beth Madden** and **Danger Korabik**  
**2<sup>nd</sup> place** was Holy Mackerel Kingfish Chili by **Bags** and **Mark Howard**

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).

**3<sup>rd</sup> place** was Voodoo Chile Chili by **Paul** and **Dave Fiorino**

**The Hottest Chili** was Satan's Sphincter by **Rick Garvin** and **Christine Johnbrier**

BURP is now a dues paying member of the Free State Homebrew Club Guild, and on May the 10<sup>th</sup> **Christie Newman** represented BURP at the Guild's bimonthly meeting. She had a constructive meeting with the other Guild members, and we look forward to working more closely with the Guild in the future. The upcoming Guild events can be found at <http://www.mdhomebrewers.org/>.

On May 15th, Whole Foods again hosted **SoFB**. **Colleen Cannon**, **Wendy Aaronson** and their team did a great job organizing and running the SoFB. SoFB really is pretty amazing, and the judges and organizing team deserves our thanks for all the time and effort they dedicate to the event. **Ed Bielaus** brought his really big movie camera to SoFB this year and is planning to put together a piece about SoFB. I had the pleasure of sitting on the SoFB Best Of Show panel. Picking the three winning BOS beers out of the final ten or so beers on the BOS table was extremely difficult. They were all so delicious and tasty. My congratulations go to all of the winners. Check Colleen and Wendy's article for details about SoFB.

As I have reported before, we have been working on creating a new web site to increase the capability and flexibility of BURP.org. Even though the new BURP web site is far from complete, it is functional, so we will be activating the site before the next BURP meeting. Some of the pages have not been completed or need to be reformatted, but hopefully you will find the new site easier to navigate. If you encounter any glitches or have any suggestions, please email [Websuggestions@BURP.org](mailto:Websuggestions@BURP.org) and tell us about your adventure. I want to thank **Matt Pyle**, **Paul Langlie**, **Stein Langlie**, and **Bill Ridgely** for their efforts in developing the site.

Now, back to the Free Beer. One of the main reasons for having SoFB is so we can drink the leftover entries at the June meeting. You do not need to bring any beer to the meeting because there will be plenty of unused entries. Hopefully **Wendy Aaronson** will organize a "name that beer" style contest with the leftovers entries. I hear **Craig Somers** is very good at it. Enjoy the meeting.

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## Blowin' Smoke - May Meeting Report

*By Jeanie Osburn*

While we were a bit late to catch the resplendent color of the azaleas this year in **Dan** and **Christine Allers'** back yard, the array of colorful canopies and decorations greeted BURPers at the Chili Cook-off with a cheerful ambiance. Not only were the canopies and decorations festive (Mardi Gras beads, large stuffed chilis, streamers, cow skulls, and stuffed jackalopes); the yard was filled with festive attire such as **Paul "Fio" Fiorino's** hot-chili bandana, **Colleen Cannon's** hot chili socks, **Steve Marler's** Quick-Draw McSauce holster loaded with different chili sauces, and a host of sombrero-wearing revelers, many of whom had begun the day at 9AM with their chili preparation. The largest sombrero, by far, was donned by **Mel Thompson**, who frequently had to have assistance hanging onto his hat due to the mighty wind which blew. **Bob Warriner** wore a colorful sign, penned by **Kathleen Warriner**, designating him as Chili Commissioner. **Steve Marler** set up his hop-buy table, and **Bob Kepler** circulated the yard giving several BURPers a small white-board and marker to write a greeting to **Andy Anderson**. Bob then snapped a photo of the white board and the greetings' authors for digital postcards for Andy. And while we reveled, **A.J. DeLange**, **Teri Fischer**, and a cast of other helpers holed up in the garage accepting entries for Spirit of Free Beer. Good work!

As usual, there was a wide assortment of food to accompany the 13 chilis entered into competition. Tempting and scrumptious dishes included deviled eggs, guacamole, cabbage salads, green beans, breads and a big fruit plate. The chilis entered into competition ranged from the **Jamie** and **Paul Langlie's** vegetarian offering "Nina's Pride", to **Yancy Bodenstein** and **Laura Cole's** "Totanka Insanity" chocolate chili, to **Bob Kepler's** smokey "Beef Me Up, Scotty" chili, **Bags and Mark Howard's** "Holy Mackerel Dear Kingfish" chili, to a toned-down "Satan's Sphincter" chili from **Rick Garvin** and **Christine Johnbrier**, and **Bruce Brandt's** swine flu "H1N1" chili with, surprise, lots of pork. **Tim Artz**, defending champion, once again cooked up his delicious "Smokin' Bowl o' Red" chili with Kobe beef and a host of ingredients from the Artz garden. **Trish Koch** once again served up a ration of "Darned Good Chili" made from Bambi in her venison chili, and the **Fiorino** brothers (**Fio** and **David**) made their rich "Voodoo

Chile" chili with chuck and short ribs, and **Wendy Aaronson** and **Bill Ridgely** made a yummy "Jumpin' Jackrabbit" chili with a great chili flavor. The team of **Tom & Colleen Cannon**, **Rich Samson**, and **Steve Marler** served up heaping portions of "Jackalope" chili. On the far side of the lawn were **Howard Michelson** and **Fred Dormer** with their "Habanero Chocolate" chili designated by a hottie on a sign, and team Madden et al (**Beth Madden**, **Dona Lee**, & **Danger Kobabik**) with a chorizo, bacon, smoked turkey chili named "Hog Cabin" complemented superbly with bread freshly baked by Beth early in the AM. Wow! Can you really eat some of each without bursting? And can you stop at one serving? The only sabotage this year was done by the wind which blew the **Langlie's** canopy, table, chili and all over (I told you it was windy!) Fortunately, no one was injured as the pot of hot chili came tumbling down.

And to complement the 13 chilis, there were 11 entries for best beer with chili including a Porter by **Yancy Bodenstein**, a Maibock by the Dickheads (**Tom & Colleen Cannon** and **Pat & Janet Crowe**), a Kolsch by **Tim Artz**, a hoppy Amber by the **Langlies**, a Bitter by **Mel Thompson**, an American Brown by **Bill and Wendy**, **Howard Michelson's** Brown Porter and IPA, an Octoberfest by **Ed Bielaus**, an American Pale Ale by **Robert Stevens**, and a Rauch beer by **Calvin Perilloux**. What a pleasure to taste all those beers, and I must confess I'd have lost on a variant of the Lay's motto, "betcha can't drink just ONE". Delicious.

Promptly at 2, Chili Commissioner Bob opened the gates, and we were off to the race to judge the best chili, the hottest chili, and the best beer with chili. We ate, we drank, we yakked, and before long, our musicians were serenading us with **Chuck Popenoe** on fiddle, **Bags** on banjo, and **Bob Kepler** on guitar. New member **Joe Federico** has a great idea for a chili entry for next year, but I'm pinky-finger sworn not to share it with anyone. I can be bribed!

We ate, drank, voted, and finally, the Chili Commissioner called an end to the voting in order to count ballots and determine the winners. After the count was finalized, our Fearless Leader, **Robert Stevens** rang out the "Beer Ye, Beer Ye" call to what masquerades as order at a BURP meeting. There were several announcements including the upcoming Spirit of Free Beer stats with over 300 entries, 25 sponsors, and \$1700 worth of prizes. As is customary after Spirit of Free Beer, attendees need not bring beer to the June meeting, as we will get samples of the SoFB competition entries. **Dona Lee** announced the 3<sup>rd</sup> annual Northern Virginia Summer Brewfest June 26 & 27 and added she is NOT coordinating volunteers this year. Finally, the moment we'd been waiting for - the announcement of contest

winners! First the Chili: A big Thank-you to Hard Times Cafe of Alexandria who once again generously donated all prizes for chili. The third place prize of a box of chili powder, a \$5 gift certificate from Hard Times, an apron, and a bag of stuff went to the **Fiorino brothers**. For the second prize of 2 boxes of chili powder, 1 \$5 gift certificates, an apron, and a bag of stuff, the crowd voted for **Bags and Mark's** chili. And for first place was **Team Madden** winning 2 boxes of chili powder and 2 \$5 gift certificates, an apron and a bag of stuff. With best chili awards announced, the final chili prize of 4 boxes of chili powder, 2 \$5 gift certificates, and one plumbers helper for hottest chili once again, for the umpteenth time, with very little debate, went to **Rick Garvin** and **Christine Johnbrier**. And now the beer: Prizes for the beers were ribbons. Third place actually had to have a taste-off because two beers tied. After a taste-off between **Calvin Perilloux's** Rauch and the **Langlies'** hoppy Amber, the Langlies captured the yellow ribbon for 3<sup>rd</sup>. Second place and the red ribbon went to the Dickheads (**Tom & Colleen**, **Janet and Pat**) with their Maibock, and the winner of the best beer with chili was **Tim Artz** with his delicious Kolsch. The day's culminating event was the raffle. After a host of various prizes were called out by **Robert Stevens**, there remained two grand prizes; a trio of nice posters (Negra Modelo, a Maisel's, and a Yuengling) which went to **Larry Koch**. And the granddaddy grand prize, a Pilsner Urquel light box went to.....who's going to respond? Well, Larry was so busy gloating over winning the first grand prize; he almost missed the fact that he won BOTH grand prizes. Fix? **YOU** be the judge! (Editor's note: I'm not smart enough to put the fix in.)

## From the Ministry of Culture



*By Wendy Aaronson and Colleen Cannon, Co-Ministers of Culture*

*A purpose of BURP monthly competitions is to encourage a brewer to advance their brewing skills either by improving recipe formulation and technique based on objective feedback from score sheets or by experimenting with styles they have never brewed. A competition promotes education and the*

*availability of great tasting home-brewed beer at meetings.*

### Spirit of Free Beer XVIII

The 2010 Spirit of Free Beer Competition was a resounding success! There were 344 entries in the competition submitted by 93 different brewers from all parts of the U.S. Awards were made in 23 different categories. The full list of winners can be seen at <http://burp.org/events/sofb/results/win2010.asp>. First, second, and third place winners in each category will receive a medal and some excellent prizes donated by our generous sponsors at the June BURP meeting. And once again, SoFB is one of the qualifying competitions for the annual Masters Championship of Amateur Brewing (MCAB), held in March (see <http://www.masterhomebrewer.org/> for details). Congratulations to all the winners and especially to **Mel Thompson** who took 1st and 3rd place Best of Show with an American Barleywine and American Pale Ale; respectively, and to **Gary McNamara** for his 2nd place Best of Show for his German Pilsner. **Calvin Perilloux** received the Bill Moe Award for the top ranking extract beer. It is no surprise that he received this award for his Kolsch. This beer was also selected in April to represent BURP at the AHA Club-only competition.

A lot of hard work goes into making Spirit of Free Beer successful. Certainly, we cannot have a competition without a venue and their support. The Fair Lakes Whole Foods provided excellent lighting, comfortable temperature and chairs, cooler space, and a phenomenal staff. Many thanks to **Walter Martly, Lee Hutchins** and **Jessica Baer** from Whole Foods. We also cannot have a competition without the commitment of the club members to manage all of the tasks that take place in the months prior to the competition as well as the followup afterward. Many thanks to all of the people that made this possible:

**A.J. deLange:** Primary Consultant, Co-Registrar, beer storage sorter, beer transporter

**Chris Sowell:** Co-Registrar, beer sorter, beer transporter

**Tom Cannon:** Judge Coordinator

**Terri Fischer:** Steward Coordinator

**Steve Marler:** Prize Coordinator (with his staff of **Mike Horkan, Trish Koch, Mel Thompson, Wendy Aaronson, Bill Ridgely, Janet Crowe, Kathy Brandt, Robert Stevens, Lyle Brown, Colleen Cannon & Calvin Perilloux**)

**Robert Stevens:** Publicity Coordinator

**Paul Langlie:** Online registration and other website support, including posting the results within hours

**Mitch Pilchuk:** Uber-Steward, registration assistance, score sheet sorter and envelope stuffer

**Jim Hanson and Calvin Perilloux:** Beer pickup at homebrew shops

And, of course, thanks to all of our Judges, Stewards and people who entered beer!

### Many Thanks to Our 2010 SoFB Sponsors!

We are extremely grateful to our 2010 SoFB Sponsors for their overwhelming response for requested prize donations. Without their sponsorship we would not have been able to provide the excellent prizes that SoFB has been known for over the years. Please take a moment to go through the list of our sponsors at <http://www.burp.org/events/sofb/2010/sponsors.asp>. If you are a regular customer of theirs, please mention that you are a member of BURP and thank them for their much needed and appreciated support to our club. If you are not a regular customer and have a need for a service or product they provide, please consider using them for a future brewing or beer needs and mention that BURP is thankful for their ongoing support.

### Best Beer with Chili Competition

Many thanks to all those who entered the Best Beer with Chili Competition in May at the home of **Dan and Christine Allers** in Fairfax, VA. We had eleven entries brewed by **Mel Thompson, Calvin Perilloux, Yancy Bodenstein, Tim Artz, Robert Stevens, Ed Bielaus, Cannon/Crowe/Kathy Brandt, Howard and Emily Michelsen, Team Langlie** and **Team Aaronridge**. This was a popular vote, and the competition was tough between 5 of the beers. After a blind taste-off, the winner was **Tim Artz** for his Kolsch. Second place went to the team of **Cannon/Crowe/Kathy Brandt** for "Maicock Maibock". **Team Langlie** took third for their "Hoppy Amber". Honorable mention went to **Calvin Perilloux** for his Rauchbier, and a special mention goes to **Yancy Bodenstein** for his porter. Based on the results, it appears that any beer style is capable of being the best with chili. Congratulations to all of the winners for their outstanding beers.

### Brewer of the Year (BOTY)

The following reflect the results after earning 1 BOTY point for entering the Best with Chili Competition. Results from Spirit of Free Beer are not included at this time. **Mel Thompson** still leads with 24 BOTY points; however, **Calvin Perilloux** is now second with 9 points. **Team Langlie** is leading the team division with 5 points and **Howie** and **Emily Michelsen** lead the new brewer division with 2 points.

**The June Competition is Belgian and French Ale (BJCP Category 16).** For style guidelines, see <http://www.bjcp.org/2008styles/style16.php>. You will need 2 bottles for the BURP competition. If you have a Saison, you can also enter it in the Pro-Am Saison Slam which will be held during MASHOUT in August.

### Upcoming Competitions

The July competition is "Belly up to the Bar". This is not a style competition. This is the competition for all of the free spirits out there. "Belly up to the Bar" is the most pleasurable and satisfying beer after a day at work. This is the beer you never get tired of. It is your favorite tap and you can't just drink 1 pint. Everyone should have one of these in their fridge or cellar. The beer will be judged based on overall impression and not adherence to any style specification. BOTY points will be awarded. Please bring 2 bottles to the competition and, of course, a growler or equivalent to share with those who are not judging. If you are interested in being on the tasting panel, please let us know.

The August competition is Light Hybrid (BJCP Category 6) and Pilsner (BJCP Category 2). For style guidelines, see <http://www.bjcp.org/2008styles/style06.php> and <http://www.bjcp.org/2008styles/style02.php>. You will need 2 bottles for the BURP competition which will be held at MASHOUT. I can't think of better beers to judge while enjoying the scenery. Although it may be a little late to brew a pilsner, you have time to brew a cream ale, blond ale, Kolsch, or American wheat or rye. **Bill Ridgely** will bring books containing recipes to the June meeting.

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## The Night of the Great Thirst

*by Don Kalisher*

For those interested in lambic beers, consider attending The Night of the Great Thirst (De Nacht van de Grote Dorst, <http://www.dorst.be/ngd/en/index.asp>) in Eizeringen (Lennik), Belgium, 15 km west of Brussels, the evening of Friday, March 2, 2012. It is a lambic only beer festival featuring traditional beers from 12 or so brewers and blenders and is held every other year. This year, it was, and hopefully in 2012 will be, held the same weekend as the public brewing session at the Cantillon Brewery [http://www.cantillon.be/br/3\\_1](http://www.cantillon.be/br/3_1) in Brussels on Saturday and the Zythos Beer Festival (<http://www.zbf.be/UK/index.htm>) in Sint-Niklaas, just

west of Antwerp, on Saturday and Sunday. All of these events are easily accessible from Brussels, Mechelen, or Antwerp by train and bus.

The Great Thirst festival was wonderful, made more so by the people I met with whom I shared bottles of beers. The two Americans on the express bus from the Brussels Zuid (Midi) train station had been to the festival before and knew how to get there from the rural highway intersection where we were dropped off. It was just a few blocks walk southwest to the center of the small village, a square with a church and a pub, where the festival was held.

The brewers and blenders had their tables set up in two large tents. The token, glasses, and t-shirt sales booth was set up in the basement garage of the pub. Tokens were 10 for 10 euro with a free 15 cl glass, 22 tokens for 20 euro. Entrance was free. The beers were sold either by the glass (2 tokens) or by the 37.5 cl or 75 cl bottle (3 to 8 tokens), a few rare beers at higher prices. Some of the 75 cl bottles were only 3 tokens. You really needed to meet people with whom to share bottles, as many of the beers were available only in 75 cl sizes.

Check out the Web site above for the list of brewers and blenders who were present and the beers they served. Despite what the Web site said, unopened take-home bottles could be purchased from some of the brewers, but some beers were sold out before the evening ended, so buy take-home bottles early.

The tents were crowded, but not overly so. There was no seating, so arrive early to grab a tall table to stand around and wear warm clothing. There were many Americans attending, as well as many other nationalities, it was quite an international festival. The pub, in de Verzekering tegen de Grote Dorst (Insurance Against the Great Thirst) [http://www.dorst.be/index\\_dorst.htm](http://www.dorst.be/index_dorst.htm), is only open from 10:00 AM to 1:30 PM on Sundays and for funerals (it was open for the festival), but is said to be a great place to drink lambic beers. The pub hosts other lambic beer events, such as a cherry lambic event on June 5, 2010, and another similar lambic event December 11, 2010.

The return bus, a local, went to the Brussels Noord train station, leaving at 10:18 (last bus at 11:18). The Web site indicates that free shuttle service is available to and from the festival to other local train stations, the last shuttle leaving at 11:30. Taxi service is also available.

I thoroughly enjoyed this festival, plan on attending the next one in 2012 and hope to see other BURPERS there. It was a good time of year to go and flights were inexpensive.

The Zythos Beer Festival was also worth attending, with 40 or 50 booths serving multiple Belgian beers from each, but it was crowded and noisy and the few available seats were already taken. You had to arrive early to get a seat. 15 cl glasses of beer (3 euro for the glass, but refundable) cost 1.20 euro (10 tokens for 12 euro) and entrance was free. It was easy access to the festival site from the Sint-Niklaas train station, almost as easy finding the station afterward.

If you have the time and the money for a great Belgian beer weekend, this is the weekend to go.

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## Volunteers and Entries Needed for Montgomery County Fair Homebrew Competition, Aug 7, 2010

*By Bill Ridgely, Competition Organizer*

The 15th annual Montgomery County Agricultural Fair Homebrew Competition, to be held on the morning of Sat, Aug 7, 2010 at the fairgrounds in Gaithersburg, MD, is in need of judges, stewards, and, of course, your entries. The competition is open to all home brewers and is sanctioned by the BJCP. Both judges and stewards will receive free admittance to the fair (which officially opens on Aug 13) and free parking as well as a free breakfast and lunch at the competition. The entry fee for the competition is a very reasonable \$5, and only 2 bottles are required for each entry.

Best of Show Judging will be held on the Fairgrounds on Saturday, Aug 14, 2010 at 6:00 PM and will be open to the public. Several very experienced BURP judges volunteer each year to serve on the BOS panel.

Please visit the competition webpage at [http://g\\_a\\_b\\_s.tripod.com/](http://g_a_b_s.tripod.com/) for full details and judge, steward, and beer entry registration forms (Click on the "MCAF Competition" link).

I'm also pleased to announce that Growlers Brewpub in Gaithersburg has agreed to brew the Best of Show winning recipe from this year's competition. The new brewers at Growlers are producing some exceptionally fine beers, and they are very enthusiastic about the competition and about brewing the winning beer. We're very happy to have them onboard as sponsors.

I will be happy to collect all BURP competition entries at the July BURP meeting to be held on July 24. If you can't make the meeting, entries are being accepted at three local homebrew supply shops (*My Local Homebrew Shop* in Falls Church, *The Flying Barrel* in Frederick, and *Maryland Homebrew* in Columbia) until noon on Sat, Jul 31.

Thanks for your consideration!

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## Andy's European Beer Journal

*By Andy Anderson*



The Death of the British Pub

I'm not sure how many of you actually read this column, but this is two months in a row where my title declares, "Death". While I am now living in the land of Morrissey, he who famously sang, "Black is what I wear on the outside, Because black is what I feel on the inside", I really am not depressed. But I have been thinking a bit about British pubs (when you have no TV, you spend a lot of time in pubs), and I do see a problem.

I probably should explain that when I say "Death of the British Pub", I'm really referring to the death of the basic business model under which they operate. That being said, according to the most recent Beer & Pub Association report, on average 39 pubs are closing every week in Britain. The existing business model for British pubs is basically flawed. Or, another way to put it, the business model worked when the Brits were poorer and the pub really was "the extension of one's living room". I think the growing prosperity in Britain (at least when compared to post-WW II but pre-Thatcher times) has changed the equation. The existing model depended upon volume. The profit that the landlord could make from a single pint was so low, that to survive you needed lots of punters on a steady basis buying many pints. Unfortunately (at least for landlords), things have changed which has reduced the total amount of pub traffic.

- Changing tax rates means beer in supermarkets is now less than half the cost of pub beer (it used to be closer to 1:1).

- Greater percentage of the population now own cars, so you can carry home more beer from the supermarket.
- Greater percentage of population now has TV's, and especially HD TV's, so they no longer have to go to the pub to watch sporting events.
- Greater affluence in society means larger houses and/or less flat-sharing, meaning more capability to entertain within one's home, as opposed to the pub being "the extension of one's living room".
- Drink Driving laws are more rigidly enforced, which really impacts the number of city customers willing to drive to country pubs.

All of these dynamics have combined to reduce the overall number of pints being sold in pubs. Given the present situation, market forces will ensure that some pubs survive even as others falter, and in some respects this is good for the punters as it may force pubs to improve, if they want to avoid failing. This is definitely true in Bath, where there are now fewer pubs than 15 years ago, but on average the pub quality in Bath is now higher than it was 15 years ago.

At the same time, pub groups (companies which own a string of pubs) have sought alternative revenue streams for their assets. What does this mean in plain English? It means that they are selling pubs in prime real estate locations to be converted into housing or flats. Their revenue stream may be increasing, but the end result is that the diversity of pubs is decreasing.

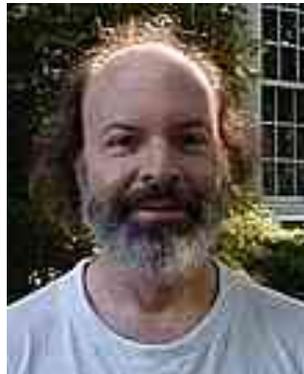
Another way in which the changing dynamics of the pub customer leads to change in pubs is in attempts to change the pub business model. Gastro-pubs, especially in the country, were an effort to bring in a larger percentage of the pub's revenue from food. Specialty beer pubs try to entice the beer geeks and those seeking something different. The "Posh Pub" (my own term) is the attempt to raise the décor and atmosphere of the pub (as well as the ale prices) to make it feel clubbier. Will these efforts work? Stay tuned; we'll find out, but in the meantime 39 pubs are continuing to close every week ...

Anyway, that's it for this month. If you have any follow-up questions, you can always reach me via email. Similarly, if you have ideas for columns, please drop me a line. In the meantime, I think it's time for another pint of research ☺

Cheers, Andy

[Andybrews@gmail.com](mailto:Andybrews@gmail.com)

## Trivial Beer-Suits



By Charlie Pavitt

Over the past several months, I have been reporting on issues covered in Stephen Harrod Buhner's *Sacred and Healing Beers*. It is pretty clear that a significant part of Buhner's agenda is to persuade homebrewing readers to replace hops with other

herbs, claiming that many of the latter have energizing effects, whereas the former dulls the senses. I just thought I'd list some of the many unusual additives I've not previously mentioned that Buhner discusses (along with the not-so-unusual, such as birch, spruce and ginger) usually including a recipe in the discussion:

Wormwood (apparently in long-time use in Norway)

Sage

Various members of deadly nightshade family (which as described in the last relevant column may be a partial explanation for why authorities often banned the use of herbs other than hops)

Saffron (too expensive these days)

Wild lettuce

Juniper

Maple sap

Pine, fir, and oak branches

Nettles

Dandelion

Coriander

Sassafras

Wintergreen

Licorice

St. John's wort

Borage

Elderberries

Ivy

Wild carrot seed

Mustard seed

Cardamom

Parsnip

Chamomile

Lemon balm

Mint

Rosemary

And just as many I never heard of.

As a few of you may remember from GABS days, I did lemongrass once. Ladies and gentlemen, may your imaginations run wild.

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I recalled the scandal the old man had once caused by turning up to give a lecture on plant physiology carrying a quart mug and six quart bottles of beer.

"Ladies an' gentlemen," he had explained with a bellow, "it goin' to be thirsty work talkin' to ye, so I came prepared. I at least will not be dry tough ye may grow so watchin' me. On the other hand, I couldn't bring enough beer wi' me to go round. All I can suggest is that we get through this dam' lecture as quick as possible an' that ye ask thunderin' few questions. If ye do that we may make the Blue Pig across the road before closin' time."

Ruthven Todd, *Bodies in a Bookshop*, 1946

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## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Jun 1990

The June 1990 BURP meeting was held at the home of your intrepid compiler in Springfield, VA on Jun 16. It was another hot and humid day, but at least no rain fell, so most activities took place outside in the shade of the back deck and the resident pear tree. I say most activities because I spent a good portion of the meeting conducting a brewing demonstration in the kitchen. I made a partial mash raspberry ale using freshly picked raspberries (I was brewing a fair number of fruit beers at this time). The monthly club competition theme, however, was wheat beers, and prior to the judging, a commercial wheat beer tasting was conducted. Three beer styles were covered - Weisse (represented by Schulltheiss Berliner Weisse), Weizen (represented by Tucher Hefeweizen, Valentins Klare Weizen, and Kapuziner Schwarze Hefeweizen), and American Wheat (represented by Grant's Weis Beer, Pyramid Wheaten Ale, and Wheat Hook Wheaten Ale). At the time, American Wheat was not yet a recognized AHA style, but the three examples represented in this tasting were all fairly distinctive. Following the tasting, nine homebrewed wheat beers were judged by all present. Just about all of the styles from the tasting were represented. Winners were announced just before the raffle: 1st place went to **Bob Wright** for his all-grain wheat beer (which, incidentally, was also the club "Brew of the Month"); 2nd

to yours truly for his weizen; and 3rd to **Ralph Bucca** for his weizen. **Bob Hendry's** Berliner Weisse took an honorable mention. We had another good raffle at this meeting, with prizes donated by both **Mark Weiner** of *Berose Liquors* and BURPer **Bill McLaren**, proprietor of *Cap N' Cork Homebrew Supplies* in S. MD. Two 5-packs of Valentins Weizenbier (with a nice embossed weizen glass in each) served as grand prizes.

The Jun 1990 issue of BURP News was a typically nice mix of reviews, recipes, and beerphenalia. The previous month's chili cook-off was reviewed by erstwhile meeting reporter **Darrell Licht**. The true owner of this whimsical nom de plume was never revealed, but he (or she) did a fine job describing the event. The review started with a quote overheard at the meeting - "We really liked your chili. It was not so hot". Competition winner **Bill Ridgely** (yeah, that weirdo) followed with his recipe for the championship chili, "Jumpin' Jackrabbit". I would note that this recipe has been followed each subsequent year but has never again won the competition. We have way too many great chili chefs (and teams) in the club now. **Jim Dorsch** next reviewed the book "Mick's Beer Guide" by local writer **Mick Kipp**. This was basically a collection of tasting notes on hundreds of beers consumed by the author. But his level of actual beer knowledge was revealed by some of his style definitions. For example, porter was described as a "cross between an ale and a stout". A reprint from the Honolulu Star-Bulletin introduced us to the humorous musings of one **Charles Memminger**, who wrote about new beer label warnings. An example - "Everyone knows drinking beer is bad for you. It makes you drunk. It makes you fat. It takes up valuable time. It keeps you away from your family. You don't need a label telling you that. That's what your in-laws are for". Pub Guide compiler **George Rivers** completed the issue with not a review but an apology - for inadvertently calling Liefmans Frambozen a lambic in his column of the previous month. George felt obliged to point out that Liefmans actually used a brown ale base for its fruit beers and not a lambic base.

### 10 Years Ago, Jun 2000

June 2000 was a busy month for BURPers. Things kicked off with the 8th annual Spirit of Free Beer homebrew competition, held at the *Old Dominion Brewery* in Ashburn, VA over two days, June 10 and 11. I don't have a count of the total number of entries, but the fact that the competition required multiple days of judging shows that there must have been quite a few. Full details on the competition, its organizers, judges, stewards, and winners can be found on the BURP site at <http://burp.org/events/sofb/results/win2000.asp>. For the record, the Best of Show beer was a Belgian Witbier

brewed by **Jim Layton**. Second place BOS went to BURP's own **Andy Anderson** for his IPA, and third went to **James Paige** for his English Mild. SoFB once again served as a qualifying competition for the Masters Championship of Amateur Brewing (MCAB) which was entering its third year. BURP Minister of Culture **Bruce Bennett** did a great job organizing the 2000 edition of SoFB.

The June 2000 BURP meeting was held at the home of **Jim Busch & Liz Pitts** in Silver Spring, MD on Jun 24. If memory serves, Jim and Liz had just recently moved to this new house, so for some of us, it was a bit of a house warming for them. The AHA National Homebrewers Conference was also ongoing this same weekend (in Livonia, MI), so a few regular attendees opted for the AHA event instead. But, as always, a fine time was had by all who could make it. The theme of the meeting was pilsner, and host **Jim Busch** led things off with a discussion of the style and a tasting of some commercial examples. Needless to say, *Victory Prima Pils* was one of the most memorable of these (Jim is a founder and one of the principles of *Victory Brewing Co*). Other excellent examples included *Pilsner Urquell* (from which the style originated) and the recently released *Tuppers Hop Pocket Pils*, brewed by **Bob & Ellie Tupper** at the *Old Dominion Brewery*. After the education session and tasting, the club pilsner contest was formally judged by a panel of BURP's BJCP judges. The winners, announced at meeting's end, were: 1st place, **Gary Nazelrod** with a German Pilsner, 2nd, **Colleen & Tom Cannon** with a Bohemian Pilsner, and 3rd, **Wendy Aaronson & Bill Ridgely** with a Bohemian Pilsner.

The June 2000 issue of [BURP News](#) devoted 4 full pages to a wrap-up of the Spirit of Free Beer competition, included a nearly two-page list (in small print!) of competition sponsors (there were more than 75 of them). Several other announcements highlighted this issue. BURP's 3rd Spirit of Belgium conference and homebrew competition was announced, scheduled for Jan 13-14, 2001 in Arlington, VA. And an announcement for the first great "Tour de BURP" European bicycle tour, a two-week extravaganza covering a circular route through the Netherlands, Belgium, and Germany, made its initial appearance in the News. BURP Cyclemeister **Craig Somers** wrote of the start of planning for the trip, which was to take place over the first two weeks of October. In the beer travels department, **Bill Newman** expounded on the delights of the *White Horse on Parson's Green*, one of London's finest real ale pubs. Bill knew the place had a great reputation but was amazed to run into what seemed to be half of the BURP Club membership on the day of his visit. The remainder of the issue was taken

up with reviews of recent BURP events, in particular the May Chili Cook-off and the recent work trip to Popenoe Mountain in preparation for the upcoming MASHOUT.

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## WTF? A Brewing Tip From Melo

By Mel Thompson



A Rudimentary Philosophical Perspective (My Opinions, Damn it!)

I intend to be somewhat philosophical with this rambling as the SOFB is upon us. It will have passed when you read this and I hope all of you homebrewers were happy with the results and had a fun time and positive learning experience if you judged or worked the competition. Judging and stewarding are excellent ways to increase your knowledge of beer styles, resulting, hopefully, in making better beers.

So, what makes my beer better than yours or vice versa? Is my beer better than yours? Certainly, if you have two well-made beers side by side, some will prefer one over the other even though both are good examples of a style. There are two very different ways to evaluate beer. Judging and drinking - totally different animals. When it comes to judging, if my beer gets a higher score than yours in a competition today, doesn't mean it will get a higher score tomorrow. I often refer to the 20/40 syndrome in which one week a set of judges gives your excellent beer a score of 40 and the next week the same beer gets a 20 from a different set of judges. Same beer - go figure. Your beer may be every bit as good as mine, mine just wowed the judges more today, that's all. Judging, though BJCP has gone to great lengths to make it more objective by attempting to define beer styles and define the appropriate sensations, is still very subjective. We all have different palates and senses, so our perception is different. So are our preferences and, worst of all, preconceived notions of what a style should be - I'm not talking about knowledge about a style, I'm talking about likes and dislikes and inflexibility. There is also the tendency of many judges to find flaws that may or may not be there. They feel they have to find something of which to be critical. However, sending your beers to competitions generally provides a validation for your brewing and may help you improve your beers and brewing knowledge. Experienced judges

may have totally different comments about a given beer on a score sheet versus drinking the beer with you in a social setting. You see, judges are looking for the flaws along with the merits of your beer when they are filling out the score sheet.

The terms "drinking" and "drinker" have somewhat negative connotations in the US. If one is a "drinker", visions of future AA meetings, DUI's, spousal abuse and general irresponsibility are conjured in the minds of many. The added term "responsible drinker" seems out of place in this country.\* But, that's what those who enjoy fermented and distilled beverages are – we are "drinkers" who participate in the social; activity of "drinking". In addition, luckily, most of us are "responsible drinkers". And, how different a beer tastes when we are drinking rather than judging. "How delicious this bitter is!" "What a great example of a porter!" "This is a really tasty stout!" Those same beers may score a 30 or less in a homebrew competition, however. When we are drinking, we are more concerned with the merits and quaffability and are not dissecting the beer to find flaws.

So, my advice to you is to use good brewing techniques – quality ingredients, s-loads of active yeast, control the temperatures for each stage of the process, including storage, and use good sanitation practices and brew your delicious beer. Send it to competitions for validation and feedback, but don't take it too seriously and certainly if your score is not up to the standards you think deserved, don't be depressed. Your beer, when you are sharing it with your friends, is probably a lot better than the score may indicate. And sharing your beer, with the feedback from your friends, is motivation enough to continue making beer. Brew, drink and enjoy.

And, oh yeah, bring beer to BURP meetings whether you brew or not. You surely don't want to get the reputation as being a freeloader. Fermentingly yours, Melo

\* There is a monthly CAMRA magazine in Nottingham, England which is named The Nottingham Drinker. It's available in pubs and hotels and is all about the pub culture in the Nottingham area. I doubt that the name would find acceptance here. Here's the link: <http://www.nottinghamcamra.org/notDrinker.htm>.

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## BURP Prosperity Report



*By Mark E. Hogenmiller,  
Minister of Prosperity*

**Raffle News** – Congratulations to **Larry Koch** for winning the first and second place raffle prize booty in May.

**Merchandise News**- We still have the following available:  
BURP Lapel Pins - \$3

BURP Titanium Bottle Openers (last a lifetime) - \$8.50

BURP Baseball Caps (Blue or Tan) - \$13.50

See me at the next meeting to purchase merchandise.

Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted to the BURP Website in the Members Only Document section.

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. Correspondence can be sent to me at [treasurer@burp.org](mailto:treasurer@burp.org).

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## Hop Notes from the Li-Beery



*By Bill Ridgely,  
Minister of History*

The Brew Your Own half-price subscription drive concluded in May and was a great success. Fully 25 BURP members signed up for new or renewal subscriptions. The final order went to BYO right after the Spirit of Free Beer competition (where several more people signed up).

Both of the BURP li-beery magazine subscriptions (Brew Your Own and Zymurgy) are on alternate month

subscription cycles, so no new issues were received this month. The next issues of both magazines should be July-August. I'll report on these in next month's column. The contents of the May-June issue of Brew Your Own are at least now available on the website (<http://byo.com>). The full text of the article I mentioned in last month's column on "Breakfast Beers" is available for your reading pleasure on the site. There's also an interesting article on how to build an automated keg cleaning device.

There should be a new issue of Mid-Atlantic Brewing News coming out soon as well. I always receive a box of these from the publisher so I will bring a stack to the next BURP meeting if they arrive in time. And as I've mentioned before, you can now read the entire contents online at the Brewing News website. Just surf on over

to <http://www.brewingnews.com/mid-atlantic/> and click on the link for the online edition.

As always, the contents of the BURP li-beery are available anytime for your perusal 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. And 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.

Cheers, Bill

### *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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