



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

Beer will always have a definite role in the diet of an individual and can be considered a cog in the wheel of nutritional foods.

Bruce Carlton



Larry Koch, Editor
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September 2010

9510 Bruce Drive
Silver Spring, MD 20901



September Meeting
Kensington, MD
Saturday September 11, 2010
1 PM to 6 PM
All German Beers

NASA/Crabs
Goddard Spaceflight Center
Saturday September 18, 2010

Apple Harvest and Cider Educational Event
Distillery Lane Ciderworks
Jefferson, MD
Sunday September 19, 2010

Shirlington Octoberfest
Saturday October 2, 2010

October Meeting
Davidsonville, MD
Saturday October 9, 2010
Fruit, Spice, Smoke and Wood Aged Beers

Saturday October 16, 2010
SPBW Real Ale Fest

BURP Real Ale Fest
Saturday November 13, 2010

Getting ready for Autumn

By Robert Stevens, Fearless Leader



smoothly.

What a wonderful MASHOUT – truly this is a unique event. The rain held off until most people were in bed Saturday night and everyone seemed to have a great time. Where else can you go and enjoy some great homebrew with 200 of your closest friends. Thanks to **Bill Ridgely** and the rest of the MASHOUT work group for making this year's event run so

We are in the process of forming a BURP Officer Nomination Committee and a SOFB work group so if you are interested in being a part of either of these please let me know.

MASHOUT marks the end of summer, so I am beginning to think about my fall brewing schedule. There are so many events this fall I want to attend that I am going to have problems fitting in the beers I want to brew. Some of the September and early October events are:

Saturday, September 11th - Monthly BURP meeting at **Jamie and Paul Langlie's**. I want to understand the membership's priorities better so before the monthly meeting from 12:15 to 1:00pm while the officers are holding their board meeting, I have asked **Bill Newman**

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.

to facilitate a discussion about BURP. The comments and suggestions from this discussion will be compiled and used as the foundation of BURP's planning process. Please consider participating. I really am interested in what you feel BURP is doing well and how we can improve BURP.

Saturday, September 18th – NASA Crabs is a monster-sized crab feast at the Goddard Space Flight Center organized by the Maryland Guild and the Goddard Homebrewing club. It includes all you can eat steamed crabs, BBQ Chicken, pulled pork, hotdogs, potato salad, coleslaw, desserts, cask ale (mmmm...cask ale), soda and water. Games for adults and kids, and possibly a band this year. \$35 for ages 14+ or \$10 for ages 7-13. You can sign up at <http://www.mdhomebrewers.com/crab/buy.php>.

Sunday September 19th - BURP Cider picking event organized by **Mark Hogenmiller** and **Tim Artz** that was so popular last year. See **Tim Artz's** article for details.

October 2nd - There are two events. There is the Shirlington Oktoberfest at which many BURPers volunteer to pour beers and the Wootown Brewers Homebrew club's German beer contest. Details about the Wootown contest can be found at <http://www.wootown.org/comp/Default.aspx>. Maryland Homebrew is a drop off point for entries.

When planning my fall brewing schedule, I am going to keep several contests in mind. This year I've got to try to brew my Mild about five weeks before the November 13th Real Ale contest. The next day, Sunday November the 14th, the MALT homebrew club has tentatively scheduled their Turkey Shoot Homebrew contest. All BJCP categories will be judged. MALT was kind enough to move their contest so it would not conflict with our Real Ale contest so I think we should reciprocate by entering and judging at the Turkey Shoot.

Hope you have had a nice summer and I look forward to seeing you at the Langlie's on September 11th.

MASHOUT 2010 Report

By Bill Ridgely

Popenoe Mountain was shrouded in fog early Thursday morning, but by the time campers began arriving, the mist had lifted, and a bright sun filled the sky. These

conditions, including fairly moderate temperatures, carried through all of the way to late Saturday night, when a downpour of biblical proportions luckily held off until most of us were tucked into our sleeping bags for the night. The MASHOUT gods were with us once again.

Thursday is a fairly mellow day with no scheduled events, as MASHOUT doesn't officially start until Friday. But a number of people take advantage of the site being open and arrive early to begin enjoying the mountaintop atmosphere. After handing off check-in duties to another volunteer, Wendy and I headed off down the backside of the mountain on our bikes to complete the "Popenoe Mountain Scenic Loop", a nice 24 mile excursion into Pennsylvania farm country, concluding with a nice gentle ascent back to the campground (Yeah, I'm being facetious here). That evening, we enjoyed the traditional "taco and marguerita bar" at Camp Belch, hosted by **John Esparolini**, **Brian & Gail Matt**, and **Jeff Chen**. Afterward, we waddled over to Camp CRABS to enjoy the excellent deep fried turkey offered by **Joel Gallihue** and company.

There were so many events scheduled for Saturday this year that the annual bike excursion on the Allegheny Passage rail trail took place on Friday instead. About 12 cyclists met up at the Frostburg trailhead and proceeded up Big Savage Mountain on a fairly gentle grade until, near the top, the trail turned and went directly through the mountain by way of the Big Savage Tunnel, a spectacular, fully lit, and pleasantly cool 3,300' break from the sun and humidity. Just beyond, the trail crossed the Eastern Continental Divide, which, at 2,392' elevation, marked its highest point on the way to Pittsburgh. It was then a pleasant 8 miles downhill to Meyersdale, PA, a very nice old railroad town with a picturesque restored train station. The group had lunch here at the G.I. Day Room, a very nice mom & pop diner frequented by local townsfolk. Wendy and I broke with the group after lunch to highball it back to Frostburg in order to make the 3:30 deadline to pick up the pork for the Sat barbeque. Finally back on the mountain, we all headed to Keg Row at 5:00 for the annual *DuClaw Brewing Co* "Firkin Friday", hosted by DuClaw brewers **Jim Wagner & Bo Lenck**. This year's firkin was a double dry hopped version of DuClaw Venom Pale Ale. There were some logistical issues caused by the Amarillo dry hops (which were not bagged) clogging the spigot, but the beer finally began flowing, a bit murky but very tasty with a strong Amarillo aroma and flavor. The day concluded with an excellent performance by *Black Falls*, the Baltimore blues band fronted by longtime homebrewer and beer geek extraordinaire **Dominic Cantalupo**. Dom and the guys played a terrific variety of blues and rock standards as well as a few originals, and they even provided a keg of their own homebrew

for the crowd. Black Falls Triplet, a 9.3% ABV triplet, was deceptively smooth and really kept the crowd dancing. The party continued after the show and long into a very beautiful summer night. Meanwhile, MASHOUT head chef **Rick Garvin** settled in for his traditional night beside the grill, tending to the 150 lbs of pork, rubbed down and cooking slowly over the fire.

Saturday began bright and sunny as Minister of Culture **Wendy Aaronson** collected the entries (as well as judges and stewards) for the annual homebrew competition. Eight brewers representing several homebrew clubs entered Light Hybrid Ales and Pilsners in the competition, won by BURPer (and Herndon Worthog) **Mike Evans** with his Blond Ale. Wendy provides full details on the competition elsewhere in this newsletter. At 1 PM, saison lovers gathered at the camp of longtime homebrewer, MASHOUT attendee, and now professional brewer **Brian "Stillwater" Strumke** for the first "Pro-Am Saison Slam", an informal tasting of both commercial and homebrewed saisons, highlighted by Brian's cask conditioned firkin of his flagship Stateside Saison dry hopped with Citra hops. It was a remarkable beer, with a wonderful tangerine-like character imparted by the dry hops. Other professional saisons included "Red Sky at Night", probably my favorite beer from *Heavy Seas Brewing* in Baltimore. Brewery rep **Chris Mallon**, who brought a keg of this nectar to MASHOUT, contributed it to the event. Bottled saisons, including standards like "Saison Dupont" were also in evidence. Homebrewed contenders included kegs from the *Aaronridge Brewery* and from Sponsors Coordinator **Jeanie Osburn**. There were others which I neglected to write down (by this time, things were getting a bit fuzzy). I apologize for forgetting all of the contributors, but I can say that all of the ones I tasted were excellent! The Slam was made even better by a batch of excellent wings contributed by Camp CRABS. The ones I had were delicious and went great with the farmhouse-style ales. And speaking of CRABS, the Baltimore club once again concluded the formal Saturday homebrew tastings with their annual "Big Brew Tasting", where six huge beers were paired with complimentary food. The event began with *DuClaw* "Devil's Milk" barleywine paired with bacon wrapped dates (simmered, of course, in barleywine). This was followed by *Avery* "Seventeen" (a dry hopped black lager) paired with brats and sauerkraut. The event concluded with *New Glarus* "Raspberry Tart" served with a shooter of spiced vanilla "whipohol" cream. In between, there were two homebrew pairings - **Joel Gallihue's** smoked porter served with smoked salmon on crackers and the CRABS club's 4-year old bourbon barrel stout paired with peaches glazed in a bourbon stout reduction. Amazing stuff! Back in the pavilion area, pork was being pulled, potatoes and onions were

being baked, corn was being boiled, and side dishes were being brought for one of the true highlights of MASHOUT, the Saturday barbeque supper. There were so many extraordinary contributions this year, I couldn't begin to describe all of them. A couple of standouts included **Calvin Perilloux's** gumbo and **Bill and Ellen Prewitt's** cold cantaloupe soup, but there were lots of other incredible contributions. It was a groaning board of epic proportions, and a fine time was had by all. After dinner, prizes were awarded for the homebrew competition and the 6th Annual Popenoe Mountain Pub Quiz, presented once again by **Jamie Langlie** and **Mac McEwen**. This year's quiz was won by perennial favorites "The Poker Guys", who tirelessly worked on answering the questions between the endless poker games (which go on nearly 24X7 during MASHOUT). Saturday evening concluded with many parties around the campground and a great campfire jam session featuring fiddler **Pops Popenoe** and fellow musicians from around the area. Off to one side, a drum circle took form, led by MASHOUT regular **Ron Bell**. There was lots of great beer provided by attendees as well as the many MASHOUT commercial sponsors. And the food tables were available for snacking late into the evening.

The aforementioned storm hit around midnight but didn't dampen the spirits of those still up and partying. The hard rain lasted only a short while, but a lingering brief shower threatened the morning breakfast. Luckily, the skies cleared as many helpers prepared succulent bacon, scrapple, eggs, and pancakes for the hungry crowd. Leftover corn, potatoes, onions, and tomatoes were also reheated, making for a great feast to complete the weekend. By noon Sunday, the mountain was rapidly clearing as tired campers packed up and headed home. It was an excellent time, a great crowd, and wonderful fellowship on Popenoe Mountain. We're already starting to plan for next year's gala 24th MASHOUT!

MASHOUT 2010 Thank You

By Bill Ridgely, MASHOUT Coordinator

As always, there are many people to thank for making the 23rd MASHOUT a rousing success:

* Number One - **Chuck and Helen Popenoe** for once again allowing us to take over their wonderful mountaintop property for the weekend - and especially to Pops, who coordinated preparation of the field, purchase of corn and tomatoes for Saturday dinner, and

delivery of the port o' pots. Special thanks also to **Charles Popenoe** for coordinating our access to fresh water through Rocky Gap State Park. Access to water is absolutely essential to the success of MASHOUT.

* Property caretaker **Ron "Buck" Steele**, who works extremely hard every year getting the mountaintop ready for MASHOUT. Buck also helps with logistics, including returning the trailer mounted grill to the rental company. And as MASHOUT attendees are well aware, Buck cooks up some extraordinary wild game dishes for Saturday night supper. Buck is now also a full fledged homebrewer and BURP's newest member.

* **Joel Gallihue** of the Chesapeake Real Ale Brewers (CRABS) and **Les White** of the Free State Homebrew Club Guild for serving on the MASHOUT planning committee for the 3rd year in a row. Their participation has really helped with inter-club coordination, and they have both worked hard to make MASHOUT a true multi-club extravaganza. Joel also coordinated the Pro-Am Saison Slam and the CRABS Big Brew event.

* The "Bard of Barbeque" **Rick Garvin** for coordinating the barbeque team and working hard to make sure the meat is properly prepared, cooked, pulled, and served at the Saturday night supper. This involves an incredible amount of work, and we all owe Rick a debt of gratitude for taking the responsibility every year.

* **Bob and Kathleen Warriner** for once again coordinating the MASHOUT check-in table. And thanks also to all those who volunteered their time to man the check-in table over the weekend.

* **Jeanie Osburn** for serving as commercial sponsor coordinator for the 2nd year in a row. Jeanie worked hard to make sure all brewer needs were accommodated and there was excellent commercial beer on the mountain to complement the abundance of homebrew. And special thanks to all of the contributing brewers as well (see <http://brew.burp.org/Events/MASHOUT2010/Sponsors.aspx> for the complete list of contributors).

* BURPer **Steve Owens** (who lives near Cumberland and doesn't make many meetings) for contributing his awesome 4-tap trailer-mounted bar to the event (plus a large tarp under which to place it). This was the 2nd year for this wonderful bar, a great addition to the MASHOUT commercial beer scene.

* Culture Minister **Wendy Aaronson** for coordinating and running the Saturday homebrew competition, not an easy task considering judges had to be coaxed to volunteer their time for the event. Wendy also coordinated both the Saturday night dinner and the Sunday morning breakfast.

* **Jamie Langlie** and **Mac McEwen** for conducting the "6th Annual Popenoe Mountain Pub Quiz". A fun time was had by all answering some whimsical and, in many cases, difficult questions. Special thanks also to both **Jamie & Paul Langlie** for making sure all of the port o'

pots were lighted each evening (sounds like a small thing, but it's really nice to not have to carry a flashlight each time you need to make one of those late night visits).

* **Jim & Linda Rorick** for making coffee for all comers each morning (and helping with many other food-related MASHOUT chores).

* Our friends at **Maryland Homebrew** in Columbia, MD for contributing prizes to the homebrew competition.

As always, I'm sure I've left some people out here, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Saturday evening and Sunday morning.

And finally, thanks to all those BURPers who served on the MASHOUT Planning Committee! We always try to make the planning process fun, and everybody works really well together.

Only two more years to the gala Silver Anniversary MASHOUT! Can hardly wait to start planning for that one.

Cheers, Bill

MASHOUT Pub Quiz Winners

By Jamie Langlie

1st Place with 40.5 points

The Poker Guys: **Jan Lewandrowski, Steve Hedges, Steve Reef, Joe Belt and John Weber**

Prize: \$75 MD Homebrew Certificate

2nd Place with 38 points

Dark Wing Duck: **Jim Kelly, Esther King, Troy Pryor, Sharon Pryor, Bill Prewitt**

Prize: \$50 MD Homebrew Certificate

3rd Place with 34 points

The "BURPENOEES": **Pops, Charles & Smriti Popenoe and Bob & Kathleen Warriner**

Prize: \$25 MD Homebrew Certificate

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.

Many thanks to all who entered the Pilsner and Light Hybrid Competition in August at **MASHOUT**. This is a fun event because it is like a mini-regional competition. We had a total of nine entries from eight brewers representing three clubs, BURP, CRABS (Baltimore), and Queen City Homebrewers (Cumberland, MD). From BURP, the brewers were **Mike Evans** (Blond ale), **Dave Pyle** (Kölsch), **Jim Rorick** (Kölsch), **Calvin Perillioux** (Kölsch and German Pils), and **Team Aaronridge - Bill Ridgely and Wendy Aaronson** (Bohemian Pils). **Grover Sauter** and **Tom Flanders** represented CRABS. Grover brewed a cream ale with blue agave and Tom entered an American wheat. **Clint Hamrick** represented Queen City Homebrewers with an American wheat. Many thanks to the outstanding panel of judges: **Jay Spies** (Cross Street Irregulars, CSI), **Chris Mallon** (Heavy Seas Brewing), and **Terri Fisher** (BURP). Also, a special thanks to the lovely **Esther King** from Wilmington, NC and representing Front Street Brewery, the steward extraordinaire who kept things moving while pulling pitchers from beers in the competition on keg row. After a night of blues and beers with a little more strength, the judges enjoyed all of these quaffable beers. The clear 1st Place winner was **Mike Evans** with the Blond Ale. **Calvin's** Kölsch took 2nd Place. Calvin has earned several awards for this phenomenal beer, including the Bill Moe Award for the best extract beer in SOFB. **Team Aaronridge** took 3rd place with their Bohemian Pils, but it was a close call against Calvin's German Pils. Congratulations to the winners!

Brewer of the Year (BOTY)

After publishing the BOTY results last month, Mel Thompson noted an error in that Best of Show points

were not included. So, **Mel Thompson** leads with 65 BOTY points. **Team Aaronridge** has 31 points and is now first in the team division and second overall. The exciting race is for overall third place. **Mike Evans** and **Calvin Perillioux** are tied with 20 points each. Also, if either one of these guys take three first places, they could overtake Team Aaronridge for the overall second place. **Chris Sowell** (14), **Lyle Brown** (13) and **Ed Bielaus** (12). In the Team Division, the **Dickheads (Cannon/Crowe Team)** now have 7 points and have just pulled ahead of **Team Langlie** (6). This will be a fun finish. **Howard & Emily Michelsen** lead the new brewer division with 2 points, and **Spenser Royden** has 1 point.

Upcoming Competitions

There are two competitions in September. The first is any German beer in kegs. Several categories/subcategories are included: Munich Helles (1D), Dortmunder Export (1E), German Pilsner (2A), Vienna Lager (3A), Oktoberfest (3B), Munich Dunkel (4B), Schwarzbier (4C), Maibock/Hellesbock (5A), Traditional Bock (5B), Doppelbock (5C), Eisbock (5D), Kolsch (6C), Northern German Altbier (7A), Dusseldorf Altbier (7C), German Wheat and Rye beer (all of category 15). All entrants will receive 1 BOTY point. Because this is a popular vote, winners will not receive BOTY points, but they will receive beautiful ribbons. The other competition is Dark Lager (Category 4). This will be judged blindly and off line. Please bring 1 bottle to the meeting.

There will also be two competitions in October. Praise Hops is a team brew and keg competition. Horizon hops were distributed to 12 teams who are brewing a beer that showcases the versatility and best features of the Horizon hop. The other competition is Fruit Beer (Category 20), Spice/Herb/Vegetable Beer (Category 21), and Smoke-Flavored and Wood-Aged Beer (Category 22). This is a 2 bottle competition and will be judged off-line.

Thinking about the possibility of being a future Minister of Culture? Talk to Colleen and Wendy at any of the upcoming meetings. We could use some help with the busy competition schedule ahead. We'll give you some hands on training with the monthly competitions, and a leg up on planning for Spirit of Free Beer next year.

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The most recent issue of Brew Your Own (Sep 2010) has now arrived in the BURP li-beery. This is a special 15th anniversary issue of the magazine (I had no idea it had been around for so long!). The contents of the new issue can eventually be viewed online at <http://byo.com>, but as of this newsletter deadline, only the previous (Jul-Aug)

issue is available. One interesting feature of the new issue is "15 Great Tips from 15 Great Pros". Several names familiar to many BURPers have contributed to this article, including **Ron Barchet** and **Bill Covalesski** from *Victory Brewing*, **Nick Funnell** from *Sweetwater Tavern*, and **John Mallett** (formerly of *Dominion Brewing*, now representing *Bell's Brewing*). Also in honor of the 15th anniversary is the magazine's commemorative homebrew recipe, which is (you guessed it) a big, malty barleywine clocking in at 1.114 OG. BURP member and DC area beer blogger **Michael Tonsmeire** (see <http://www.TheMadFermentationist.com>) contributes a nice article about adding fresh fruit to sour beers. The issue rounds out with a collection of anniversary clone recipes (from "5 breweries that turn 15 in 2010") and a good article on cooking with homebrew.

I also received the latest issue of Zymurgy (Sep-Oct 2010). You can review the contents of the issue at <http://www.homebrewersassociation.org/pages/zymurgy/current-issue>. The lead article is on a subject of increasing interest to homebrewers - making two different batches of beer from a single mash. A large number of very interesting recipes are included. And just in time for the upcoming 2nd BURP Cider Event, there is a very good article on making hard cider by PA homebrewer **Mark Pasquinelli**. This month's "online extra" is "Making Your Homebrew Club Official", also very timely since BURP recently underwent the re-incorporation process. There are lots of good tips on navigating through the legalities, including a link to a good resource available on the AHA Wiki. Finally, BURP cyclists should be very interested in the ongoing journey of bicycling homebrewer **Ilan Klages-Mundt**. Ilan has embarked on a year-long around the world bicycle trip, studying all aspects of beer and brewing along the way. After completing his trek, he plans to lecture around the U.S. on his experiences, emphasizing increased respect

for the "greatness of all beer". You can follow Ilan's journey via his website, <http://www.bikeforbeer.com>.

I'll have paper copies of the latest Aug-Sep issue of the Mid-Atlantic Brewing News at the September meeting. This issue is now available online in full text. Check it out on the MABN website at <http://www.brewingnews.com/mid-atlantic/>. Just 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

Hitting the Brew Ridge Trail

By Steve Marler



At 8:15 in the morning, the door closed and the bus moved slowly forward, exiting the West Falls Church Metro station. Forty seven BURP members and friends had just boarded the bus; their bellies full of bagels, donuts, orange juice, and coffee. A keg of **Dave Pyle's** Kolsch occupied a row of seats, available to all. Almost nine years had passed since the last time it had happened. But that July 31 morning, those adventurous 47 embarked on a BURP bus trip to explore the Brew Ridge Trail.

The Brew Ridge Trail was developed by the breweries in Nelson County, Albemarle and Charlottesville with the assistance of the [Nelson County Economic Development and Tourism](#), the [Charlottesville Albemarle Convention and Visitors Bureau](#), and the [Virginia Tourism Corporation](#). The four breweries that make up the trail are Blue Mountain, Devil's Backbone, Starr Hill, and South Street.

Dona Lee, the trip coordinator, set an ambitious schedule. Along with the four Brew Ridge Trail breweries, the bus would also make a stop at the Albemarle Cider Works. Coordinating the trip was a difficult task. All the breweries were concerned about the size of the group and how it would impact their regular customers. This was especially true for Blue Mountain and Devil's Backbone. At one point during the planning, it looked like one of the stops would have to be dropped. However, Dona came up with an innovative plan of splitting the group in half for the Blue Mountain and Devil's Backbone visits. Although logistically more difficult, it made it possible to stop at all five places.

The first stop was Albemarle Cider Works. The cidery opened just a year before our visit. The **Shelton family** owns and operates the business. **Chuck** is the cider maker, **Bill** is the orchardist and big sister **Charlotte** is the front-woman. They had four different types of cider for us to try: Jupiter's Legacy, made of 15 different varieties of apples; Old Virginia Winesap, a single varietal cider made from Winesap; Royal Pippin, also a single varietal made from 100% Albemarle Pippin apples; and Ragged Mountain; made from classic apples grown throughout the Blue Ridge Mountains – Winesap, Grimes Golden, Stayman, Black Twig, and others.

The next stop was Blue Mountain. This is where the group split. The Blue team got off the bus at this point, led by team leaders **Dona and Woody Lee**. The Orange team went on with the bus to Devil's Backbone, led by team leaders **Robert Stevens** and **Steve Marler**. After almost two hours, the bus brought the Blue team to Devil's Backbone and the Orange team went to Blue Mountain.

At Devil's Backbone, we were seated outside on the deck. Brewmaster and friend of BURP **Jason Oliver**, greeted the group and gave some brief introductory remarks. Because of the size of the brewery, Jason could only give tours of 8 to 10 people and ended up giving three tours of his brew house. Devil's Backbone had 10 beers on tap, including some of Jason's award winners. Seasonal specialties included: golden ale brewed with coriander, lemon zest and Rooibos herbal tea; and dark saison-style ale.

At Blue Mountain we were greeted by **Mandi Smack**, the very pregnant wife of brewer and co-owner **Taylor Smack**. Five beers were on tap including: a crystal weizen, pale ale, wit, IPA and imperial pilsner. They also had bottles of a bourbon barrel aged stout and abbey ale. Taylor gave the group a tour of the brewery. He also encouraged us to go out and look at the hops they grow on the property. They were getting ready for

a public hop harvest the following Monday and hoped to get 800 pounds of cascade hops. Some of those hops would be used for a beer that would pay homage to Sierra Nevada that they will be brewing soon.

The bus arrived at Blue Mountain with the Blue team. The Orange team rejoined them, and the group as a whole made their way to Starr Hill. Within a couple of miles of the brewery, the bus ran into a problem. The bus was taller than the overpass that it had to go under. This required Dona to quickly come up with an alternative route with the assistance of a Starr Hill employee. Once at Starr Hill, those that were interested in a tour went forth while those who were not started tasting the beers. The BURP group took over the tables, and one of the bartenders brought a pitcher of beer and gave a brief description. That continued until the entire line-up of available beers was completed. The real treat was being able to sample, off the tank, the Brew Ridge Trail collaboration beer. The four Brewmasters from the four breweries got together at Starr Hill and brewed a dark IPA for the upcoming Brew Ridge Trail music festival. Towards the end of our visit, Brewmaster **Mark Thompson** came over and hung out with the group. As we departed he told us how much he loved BURP.



Waving goodbye to Mark, the group loaded onto the bus and were off to the last stop, South Street. At this point the group was definitely moving slower. The plan for South Street was to have everyone gather in the lounge area to hang out together at our last stop. It turned out that people were hungrier than expected, so groups gathered around available tables to eat, chat and sample beers. South Street had a full range of their beers available, including Satin's Pony and JP Ale.

Around 10:30 PM, with the hiss of the bus brakes and opening of the door, the trip had returned to its original starting point. After a round of hip-hip-hurray for Dona, everyone departed the bus, disposed of their trash,

gathered the growlers they had filled and the cider and beer they bought. Good-byes were said and everyone made their way home. The trip was over, the first in nine years. And for those who did not attend, you missed a good one.

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment



September 19th (Sunday) is the confirmed date for the 2010 cider event at Distillery Lane Ciderworks in Jefferson, MD. Their website is at <http://ciderapples.com/>.

Contact me NOW to get your name on the list if you plan to attend. I need number of adults, number of kids, and amount of cider you would like to purchase. Closer to

the date, I will let everyone who signed up know the start time (it will be in the morning!)

Distillery Lane Ciderworks planted the first apple trees on their historic farm, which is protected from future development by both historic and conservation easements, in the spring of 2001. The orchard now holds over 2000 trees, which produce over 8,000 bushels of apples each year. They selected the tree varieties based their extremely high consumer ratings in three important categories: fresh eating, baking, and cider making. Distillery Lane Ciderworks produces fresh apples, wonderful for eating and baking, and cider. The cider is produced in their new processing facility and is sold directly from the farm as well as to the South Mountain Creamery (SMC) located in Middletown. SMC pasteurizes and bottles the cider in their classic ½ gallon glass bottles and delivers it to homes throughout the Maryland and Northern Virginia.

In addition to the BURP event on September 19th and for those who want to get a jump on cider season, on September 4th the Distillery Lane Ciderworks has announced a grand opening and is launching initial sales of their unique hard cider along with fresh apples and sweet cider. All produced on the farm by the Miller family. Their specially blended, award-winning hard cider, the original American libation. is the first hard cider to be licensed for production and sale in Maryland.

For the September 19th BURP event, **Mark Hogenmiller** and I will be your organizers for a fun day at the orchard. We also have several volunteers who have stepped forward to help out. Contact Mark or me if you can help with set up/clean up or other tasks. Thanks folks!!

There will be apple picking, pressing, crab apple jelly or apple butter making, and other fun, educational stuff. BURP will provide some lunch, with attendees also bringing potluck dishes and beverages to share. It would be especially great if the folks who came out last year can bring some of their cider to share and compare. We will need to know who is coming (for lunch head count and other planning purposes) and we will need to know how much cider each person wants to get (so we know how to plan the picking and pressing schedule.) Please let me know NOW by e-mailing enlightenment@burp.org, and I will update the attendees list. So far, I have about 20 people coming and 100 gallons of cider!

If you want cider, but cannot attend, please do not let me know that. Work with someone who is attending so they can be responsible for your needs (and they can add your total to the amount reported to me for planning). Last year, the custom pressed cider was \$8 per gallon and the pre-pressed cider was \$6.50 per gallon. We don't have prices for this year yet.

As I reported on BURPlist, things look bleak for a bulk local honey buy. The local honey harvest is very poor this year. I will keep trying to find a source, but right now it is not promising.

I am planning to do a repeat of last year's mead educational session. Date will be late September or early October. This class is only for those who either make mead or who will make mead. We will cover some basics of beekeeping and honey harvesting; honey varieties and their characteristics; mead making techniques; and mead judging. It will be a 3-4 hour session on a weekend morning. Please let me know if you are interested in attending.

For those who expressed interest in Sake making, stay tuned. I will contact you all with details as the weather will soon cool. I'm determined not to let it slip by again this year. I have all of the supplies ready to go!

Andy's European Beer Journal: The Great British Beer Festival

By Andy Anderson



I was thinking of plagiarizing Mark Twain (after all, imitation is the sincerest form of flattery) by calling this month's column, "An Ex-Pat Yank in **Earl's** Court", but I figured the literary reference would be a little too obscure. Anyway, I spent Three days pouring beer at the 2010 Great British Beer Festival (GBBF), along with **Rick &**

Lizi Garvin and **Christine Johnbrier**. Actually, Lizi was in charge of crowd control (she kicked people out & relieved them of weapons), while Rick, Christine, & I poured beer.

For those of you who may remember ancient history, in the Tom-n-Andy slide show on Real Ale, presented occasionally at previous BURP Real Ale meetings, I included a few slides from the GBBF in 1996. Back then, the event was held at Olympia, which is/was a cavernous building most closely resembling a dirigible hangar, located in West London. As of a few years ago, CAMRA (**C**ampaign for **R**eal **A**le) relocated their August festival to Earl's Court (the Convention Centre, not the tube station). As Earl's Court is both larger and air-conditioned, I think this change was a fine idea.

According to CAMRA, it takes approximately 1200 volunteers to make GBBF run smoothly. So our group of 4 BURPers represented 0.33% of CAMRA's entire workforce! That thought alone makes me giddy (so do a lot of other thoughts, but this is not the proper venue for that). Anyway, as workers for CAMRA, we were allowed free accommodation, which translates to unused student dorms (it is summer, after all), mainly at Imperial College London. The Garvin's & Christine ended up with brand new rooms in a new dorm, which they thought was better accommodation than most Paddington-area hotels where they had previously stayed. I, however, was situated in one of the 19th century buildings that remain to remind the students of just how bad the old days really were. My main complaint was that there was no bathroom in the room. Now, if the WC had been a couple of doors away, that would have been fine, but I had to actually go to a different floor to find a WC when the effects of all-day

drinking and a swelling prostate woke me up at 3 AM ... and 5 AM ... and 7 AM ... and ...

The majority of CAMRA volunteers who poured beer worked at separate bars spread out over the main floor of the Earl's Court convention centre. Traditionally, there would be about 20 different bars, which would be based on the geographical areas of the breweries. For example, all the Cornish & Devon beers (SW England) would have been served at the same bar. But this year CAMRA changed things around by grouping the bars alphabetically, based upon the County or City name where the brewery is located. That means Christine and I poured Essex, Gloucestershire, Glamorgan, and Glasgow beers all from the same bar: rather silly. But the best thing of this arrangement was that most of our beers were only of mediocre quality, so we not overwhelmed by the rabid punters seeking the latest winner. Pity poor Rick, as his bar ended up having the Champion Beer (Castle Rock, Harvest Pale), so once that was announced, it meant his bar was constantly swarmed with people demanding that one beer.



Setting up one of the 20 Bars for GBBF

If you are an American who is just visiting and wants to work at GBBF, you will quickly learn the UK monetary system, as all sales are by cash (as opposed to tickets or free drinking). You will also get a better understanding of baseball pitchers and their rotator cuff injuries as your shoulder begins to ache after pulling pint after pint. But I think the toughest aspect of working behind the bar is that you are standing on concrete all that time. It may sound trivial, but your feet and legs will be aching after 5 hours of standing on concrete.

But I can hear you all the way over hear: you're only complaining, what about the good stuff? And there is plenty of good stuff: almost unlimited free beer, access to areas where you can rest "Far from the Madding Crowd" (sorry, Thomas Hardy), a sense of camaraderie

with your fellow CAMRA workers, an education on beer stillage and conditioning, and an opportunity to learn how British Real Ale is evolving (less huge companies, more paler beers, more hops, more new, smaller breweries). I honestly found it to be a great experience, but I was happy to go back to work at my real job the next week, if only to catch up on my rest ☺



Consumption time!

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

PS Photos courtesy of Rick Garvin

featuring two commercial brewery tours (*19th Street Brewery* and *Virginia Brewing Co*), a crab feast, a swim in the ocean, and (well, not quite as unique), a thunderstorm of biblical proportions. Campers from BURP, HRBTS, and the James River Brewers in Richmond were all welcomed by a huge banner painted by HRBTS member **Bruce Rader**. Two bushels of succulent crabs were procured and steamed onsite by **Harvey Collins**, also from HRBTS. Club Vice President (and now fellow BURPer) **Lyle Brown** contributed a keg of his fine "Wheatpils" (which was excellent with the crabs). Other homebrews were in abundance as well, and our friends **Jim Kollar** and **Wolfgang Roth** from *Virginia Brewing Co* contributed a keg of "Gold Cup Lager", their flagship product, to the festivities. The brewery tours were rather interesting in that a huge knowledge gap existed between the "brewmaster" at *19th Street* (described as a "likeable young fellow with a fashion accessory", who seemed totally clueless about the finer points of the brewer's art), and true brewmaster **Roth** at *VBC*, a well respected professional. The fruits of their labors bore this out. The extract-based product at *19th Street* was, at best, insipid and, at worst, downright sour. Back at the campground, more traditional activities like the evening jam session took place, featuring BURPers **Pops Popenoe** on fiddle, **Al Lowry** on guitar, and HRBTS' **Chris Jones** on harmonica and washtub bass. Campers awoke Sunday morning to coffee jointly provided by **Bruce Rader** from HRBTS and **Bob Barker** from James River. An excellent time was had by all, with special kudos going out to BURPer **Dick Roepke**, who made the VA Beach camping arrangements and HRBTS president **Mike Flippen**, who arranged brewery tours and took care of many other event details.

A mere week after MASHOUT, BURPers held their regular monthly meeting at the home of **Rod & Masako Rydlun** in Potomac, MD. This was a combined event with the DC-area Malt Whisky Society and the Bentley Drivers Assn, of which Rod was a member in good standing. **Doug Battenberg** and **Rebecca Aronson** of the Whisky Society led off the event with a tasting of excellent single malts from throughout Scotland. After this fine start to the day, BURPer **George Rivers** conducted an informal tasting of the "Microbrews of the Washington Area", which included products from *Olde Heurich*, *Oxford Class*, *Old Dominion*, and *Virginia Brewing* (the last not technically in the DC area but close enough). Amazingly, this was followed by another commercial tasting, this time of Oktoberfest beers, sponsored by **Mark Weiner** of *Berose Liquors* in the District. Six festbiere were featured, including two from the U.S. (represented by *Olde Heurich* and *Red Hook*), three from Germany (including *Spaten*, *Hofbrauhaus*, and *Kulmbacher*) and one from Norway (Jubilee Ale

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Sep 1990

There have only been two Mid-Atlantic States Homebrewers CampOuts (MASHOUT's) held outside the state of MD. The first of these was the 3rd MASHOUT, held in Virginia Beach, VA on September 15-16, 1990 and co-sponsored by BURP and the Hampton Roads Brewing and Tasting Society (HRBTS). This was a unique event in the annals of MASHOUT, held at a commercial campground (the Holiday Travel Park) and

from *Aass*). While the commercial beers were excellent, homebrew was not forgotten. Fruit beers seemed to be a theme this time, highlighted by the contribution of "Brewers of the Month" **Jim Dorsch** and **John Gardiner**. Their "Cherry Smash" used the brewing kit provided by the club with the addition of fresh cherries in the secondary. **Bert Tagge** complimented this with his own much drier cherry beer, and your humble compiler completed the "fruity" festivities with a cherry stout and the raspberry ale brewed as a demonstration at a previous BURP meeting. The meeting wound up with a festbier competition, won by your humble compiler with his partial mash "Franconia Fest".

Enough BURP activities for the month? Not at all! We completed one of the most beer-infused 30 days in BURP history with a special "BURP/Bass Bash" at *Henry Africa's* in Old Town Alexandria, co-sponsored by the club and British beer importers *Dorf & Stanton*. BURPers had a chance to meet (and try out their homebrews on) *Bass* brewmaster **Arthur Seddon**, who gave a great presentation of the history of the brewery and technical details on creating its flagship product. The report on the event by **John Gardiner** (titled "Safari, So Goodie") was classic fare from BURP's Frugal Brewer.

The September 1990 issue of BURP News featured a great beer travelogue on Flanders by **Dick Lindstrom**, a fine tutorial on beginning brewing (with two recipes) by **Jim Dorsch**, and Part 2 of **George Rivers'** recollections of his trip to the Czech Republic. In this issue, George addressed the finer points of beer service in Czech pubs as well as his visit to Pilsen, home of the world's most popular beer style. Rounding out the issue was the **Jim Dorsh** "Whole BURP Catalog", in which Jim introduced the new book by **Jack Erikson**, "Brewery Adventures in the Wild West."

10 Years Ago, Sep 2000

The September 2000 BURP meeting, held at the home of **Pat and Janet Crowe** in Annandale, VA, was the annual club Oktoberfest. In honor of the occasion, the meeting led off with an educational session conducted by **Tom Cannon**, **Bill Madden**, and **Steve Marler**. The session featured a tasting of commercial examples, both from Germany (including the incomparable *Spaten Oktoberfest*) and the U.S. Following the session and a quick round of "Ein Prosits", BURPers settled in for a fine Oktoberfest celebration, featuring an incredible variety of excellent commercial and homebrewed beers. Representing the former was a keg of Weizen contributed by *Cap City Brewing Co's* **Bill Madden** and a keg of *Pilsner Urquell* contributed by the hosts. A terrific array of homebrews included festbiers brewed by **Andy Anderson** and **Bob Kepler**, an 80 Shilling

Scottish Ale brewed by **Steve Marler**, and a "very Belgians doppelbock" (as described by meeting reporter **Tom Cannon**), the brewer of which remained unnamed. An abundance of food also honored the theme of the day, with emphasis on German sausages, several examples of which were homemade. The meeting concluded with the club's monthly homebrew competition, this time (of course) for festbier. Actually, Vienna lager was included in the competition, but all five entries turned out to be Oktoberfest beers. The judges were **Jamie Langlie**, **Wendy Schmidt**, and **Tom Cannon**. The winners, announced at meeting's end, were: 1st place, **Steve Marler** and **Bob Dawson**, 2nd place, **Andy Anderson** and 3rd place **Bill and Christie Newman**. It was a wonderful celebration on an absolutely beautiful late summer day!

The contents of the combined Aug-Sep 2000 issue of BURP News was fully covered in last month's historical column.

Beer Travels in the Carolinas

by *Ben Schwalb*

This summer, I went with my girlfriend and her daughter on my first beach vacation since 1981. I'm happy to report that after all this time, the Atlantic Ocean is still there. We went to Pawleys Island, South Carolina. Located about 20 miles south of Myrtle Beach, it has all of the benefits of a beachy area, such as a beach, plus many restaurants and shops, without being nearly as crowded. It also has lots of golf courses, which you can play on for merely the price of a kidney.

The town has a brewpub called Quigley's Pint and Plate. The food was good but the beer was marginal, supporting my long-held theory that the further south you go, the more difficult it is to find good locally brewed beer. The best breweries tend to be located in the colder states. It's not that brewers down south can't brew; it's that most southerners aren't interested in good beer. Beer is made to cater to the public, not to try to educate their palates. The lack of public interest in the brewing craft was evidenced by the fact that this place didn't even have a beer menu. In fact, when the waitress rattled off the kinds of beers they had, she didn't even call them by their names – she listed commercial "equivalents". For example, instead of listing their lager or their kolsch or their witbier, she said Budweiser, Heineken, and Blue Moon. I asked her

which beer was the hoppiest, and her reply was, "I have no idea."

Anyway, we got samples of most of their beers. **Shakedown Wheat** was a lawnmower beer. **Neck Red** was light and dry with a few flavor molecules and a somewhat bitter aftertaste. **Summer Pilsner** was dark, nutty, smooth and light. It tasted like it had Munich malt in it (the brewer later confirmed this). **Swamp Fox IPA** had a somewhat hoppy aroma and a pretty good hoppy flavor. **Peach Wheat** had a nice, very peachy aroma and a pretty good peachy flavor. **White** had a fairly good fruity aroma and flavor. I talked to the brewer after dinner. His name is **Josh Quigley**, and he's been brewing professionally for 20 years. He opened this place in 2007. He uses a 7-barrel system. There are a couple of oak barrels in the brewhouse, and during the winter he will occasionally age an IPA or a stout in them. He used to brew at the Liberty Steakhouse and Brewery in Myrtle Beach, and he won a few medals at the Great American Beer Festival around 1997.

One day we drove to a shopping center in North Myrtle Beach called Barefoot Landing. We had lunch at Bully's Pub and Grill. They had 32 beer taps, most of which were crap, but there were a few good ones such as **Dogfish Head 90 Minute** and **Flying Dog Pale Ale**. We got a **New Belgium Ranger IPA** (I don't believe New Belgium beers are available in Maryland). It had a nice hoppy aroma and flavor with light body. We also got a bottle of **Orange Blossom Pilsner**, made by South Carolina's own Thomas Creek Brewery. The orange blossom honey it's made with gave it a good light, refreshing, somewhat fruity flavor. Prices were very reasonable considering it was a touristy restaurant.

On our way home, we stopped in Fayetteville, North Carolina for lunch at a brewpub called the Huske Hardware House Brewing Company. The place was a hardware store from 1904 to 1970, then changed hands several times, and was turned into a brewpub in 1996. Imperial pints are only \$2 on Mondays, and it happened to be Monday! **Rusty Nail Pale Ale** (4.9% ABV) had a good hoppy, nutty aroma and a pretty good hoppy flavor but very light body. **Farmhouse Ale** (6.7% ABV), a biere de garde with spices, had a good estery, fruity aroma and a good smooth, somewhat fruity flavor. **Sledgehammer Stout** (6.2% ABV) had a good roasty, chocolaty aroma and flavor with a full body and creamy head provided by flaked oats and lactose. The brewer, **Julie Baggett**, who had originally intended to be a plastic surgeon but was steered into brewing by the beer gods, is the only professional female brewer I've met outside of Belgium. She gave us a tour of the glass-

enclosed brewhouse that sits in the middle of the restaurant. She does not filter any of the beers, but uses isinglass to help clarify them. There is no mill, so she dumps sacks of previously milled malt directly into the mash tun. Behind the bar there is a long, narrow room that holds the serving tanks, which feed the taps via underground glycol-chilled lines. Julie is a "minister" of the Beer Church (<http://www.beerchurch.com>). We got to talking about several brewing topics, and I brought in the one leftover homebrew from the trip so she could taste it. She noticed the Brettanomyces infection right away. She then gave me a bottle of peracetic acid, which is kind of like handing someone with halitosis a bottle of Listerine, but I was grateful because peracetic acid is difficult for homebrewers to obtain.

BURP Prosperity Report

By Mark E. Hogenmiller, Minister of Prosperity



PayPal – It is successfully up and running for Membership renewal. Save time and postage - renew your membership via PayPal.

Merchandise News - We still have the following available: BURP Lapel Pins - \$3 (make great exchange gifts while pub crawling)

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 at the member's only [BURP financial page](#) on the club's web site.

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 prosperity@burp.org.

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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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.