



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*The mouth of a perfectly happy man is filled with beer.
Ancient Egyptian wisdom*



Larry Koch, Editor
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October 2010

9510 Bruce Drive
Silver Spring, MD 20901



Shirlington Oktoberfest
Saturday October 2, 2010

October Meeting
Davidsonville, MD
Saturday October 9, 2010
1 PM to 6 PM
Praise Hops
Fruit, Spice, Smoke and Wood Aged Beers

SPBW Real Ale Fest
Saturday October 16, 2010

NOVA Fall Brewfest
October 23 & 24, 2010

BURP Real Ale Fest
Rockville, MD
Saturday November 13, 2010

BURP Holiday Party
December 15, 2010

From Your Fearless Leader

By Robert Stevens



Now that Oktoberfest is almost over, it is time to start thinking about who is going to lead the club next year. Nominations for next year's officers will be made during the November monthly meeting and voting will conclude at the December monthly meeting. In order to better integrate

BURP's various communication mediums and insure that the club is maintaining accurate records, the Officers have recommended a Minister of Propaganda/ Secretary be added as a new Minister next years. The Newsletter editor and Libeerian will become appointed positions. The recommended officers and their suggested duties for next year are posted at <http://brew.burp.org/BURP/Officers/Officersduties.aspx>. If anyone has any feedback or suggestions, please let me know.

Jamie Langlie, Bill Ridgely and I have already expressed our desire not to be nominated for re-election so the Fearless Leader, Membersip and Minister of Propaganda/ Secretary are definitely open positions. If you are interested in being a BURP Minister but do not think you have the time

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or desire to do it by yourself, BURP has a long history of two people working together to Co-Minister. There is no reason a BURP leadership position can't be held by more than one person. In fact, if a large number of BURP members take ownership of small pieces of the club's activities and functions, BURP would truly be a stronger and more vibrant club. We could use some fresh ideas and energy so please consider becoming an officer or volunteer for a project next year. If you want any additional information, Jamie, Bill and I will be glad to try and answer your questions.

The September meeting was held at the **Langlie's** in Kensington, Maryland and the Officers held their board meeting before the regular meeting. The minutes from the meeting can be seen at <http://brew.burp.org/BURP/Officers/OfficersActions.aspx>. **Steve Marler** facilitated a discussion in which brewers described their beers and their brewing process. The discussion was such a success that the group decided to try it again next month. **A.J. DeLange** agreed to facilitate the next discussion.

September has been a busy month. Several BURP members attended the Guild's crabfest at Goddard on September 18th. **Bill Ridgely** felt the Crabfest was one of the best events that he has attended this year and it was well worth the money. Since this is an annual event, you might want to keep it in mind for next year. Thanks to **Tim Artz**, **Mark Hogenmiller** and **Dave Pyle** for organizing this year's Apple Picking and Cider Event on September 19th. Everyone seemed to have a great time, and I am really looking forward to seeing what everyone does with the cider juice we made. For details of the event, see Tim's article.

Our next meeting will be at **Howard and Emily Michelsen's** in Davidsonville. Since it is in Maryland, we have invited the Guild members to join us at the meeting. The meeting is also the Horizon hops contest which I think could end up being one of the most interesting contests we hold this year. Look forward to seeing you at the Michelsen's.

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 brewers **A.J. DeLange**, **Jim Busch**, and **Mike Evans** for entering kegs into the Best German Beer Competition. Winners were selected by popular vote, but we made sure that folks didn't stuff the ballot box. All were exceptional beers and it was a close race for first and second. The third place was not too far behind. First place went to Jim for his Dusseldorf Altbier. A.J. took the second place ribbon with a German Pilsner and Mike took third place with a Vienna Lager.

Two beers were entered into the German Dark Lager competition and these were judged the following week by **Phil Sides** and **Robert Stevens**. First place went to **Team Aaronridge** for a Schwarzbier and second place went to **Mike Evans** for a Munich Dunkel. Phil and Robert enjoyed both beers and gave them scores in the excellent range. Many thanks to the brewers and judges. Congratulations to the winners!

Brewer of the Year (BOTY)

Mel Thompson didn't enter beers in either of the competitions this month, so he still has 65 BOTY points and is in the lead. **Team Aaronridge** has 36 points and is now first in the team division and second overall. **Mike Evans** entered and took ribbons in both September competitions, so he passed **Calvin Perilloux** (20 points) and now has 25 points. This puts Mike in third place overall and

second place in the individual division. Calvin is in third place in the individual division. It is still an exciting race. Between the October competition and Real Ale, anything can happen. **Chris Sowell** (14), **Lyle Brown** (13) and **Ed Bielaus** (12) are exceptional brewers who could pull off several wins in the next 2 months and place in the individual division or overall. 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 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 single-hop beer that showcases the versatility and best features of the Horizon hop. This will be a popular vote and does not qualify for any BOTY points. We are looking forward to experiencing the diversity of beers. If you have an entry, please send us an email with information about the style so we can prepare labels for the keg. The other competition is Fruit Beer (Category 20), Spice/Herb/Vegetable Beer (Category 21), and Smoke-Flavored and Wood-Aged Beer (Category 22). Brewers will receive a BOTY point for entering a beer and points will be awarded for the winners. This is a 1 bottle competition and will be judged off-line.

The Real Ale Competition is November 12 which means it is time to start thinking about brewing all those tasty real ales. This is a keg competition only and you must enter at least two gallons of ale for the event. We will be accepting entries in the following categories: Mild, Ordinary Bitter, Special or Best Bitter, Golden Ale, Strong Bitter or Extra Special Bitter, Northern English Brown Ale, Southern English Brown Ale, Old Ale, Strong Mild, Brown Porter, Dry Stout, Sweet Stout, Oatmeal Stout, Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, and Strong Scotch Ale. Style descriptions are on the Real Ale Page of the BURP website. Entries will be accepted starting on Sunday, November 7. Look for details in other articles.

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.

Health Benefits of Beer

From dietsinreview.com

It's common knowledge that red wine boasts heart-health benefits with its ample supply of the antioxidant, resveratrol. But beer is competing with vino lovers for its health benefits.



As you head into the fridge and twist off the cap of your favorite brew, read on to find out what you need to look for in a beer to enjoy all of the health benefits of the country's most popular alcoholic beverage.

Heart benefits:

Beer contains the same heart-protective benefits as red wine. In fact, a very large study done by Kaiser Permanente survey showed that male beer drinkers had a lower risk of coronary artery disease than men who drank red wine, white wine or spirits. The heart-healthy benefits may come from beer's stock of B-vitamins and folates. Both of these nutrients keep homocysteine blood levels in check. High levels of the chemical have been linked to increased risk of heart disease.

In addition, the massive Nurses Health study showed that women who drank one beer a day had less risk for hypertension or high blood pressure than women who drank wine or hard alcohol.

Bone density:

Beer contains silica, a mineral that helps strengthen bones by enhancing the absorption of calcium and minerals. According to a study at Tufts University,

people with diets high in silica had higher bone densities and a reduced risk for osteoporosis.

But not all beers contain ample amounts of silica. Your best bet is choosing darker beers like pale ales. Also, since excessive drinking actually makes bones more brittle, you want to limit to just moderate drinking. The American Heart Association defines moderate drinking as 12 ounces of beer once daily for women.

The AHA does not encourage anyone to start drinking as a way to benefit their health. And women with a genetic predisposition to breast cancer should consult their doctor about drinking alcohol.

Hop Notes from the Li-Beery

By Bill Ridgely, Minister of History



The most recent issue of Brew Your Own (Oct 2010) has just arrived in the BURP li-beery. The lead article this month is "Exceptional Extract", with a very good step-by-step guide for the beginning brewer. But of more relevancy to the October BURP meeting theme(s),

there is an excellent article on brewing Rauchbier, complete with two very good recipes (one all mash and one partial mash) and tips on smoking your own malt. Finally, longtime brewer and beer blogger **Jamil Zainasheff** contributes an article (again with two recipes) on brewing California Common. The full contents of the new issue can eventually be viewed online at <http://byo.com>, but as of this newsletter deadline, only the previous (September) issue is available. However, in keeping with the smoke beer theme, there is a recipe on the website for Smoked Imperial Stout. You can also view the recipe for the magazine's 15th anniversary beer, a big, malty barleywine clocking in at 1.114 OG.

As always, the contents of the BURP li-beery are available anytime for your perusal at <http://brew.burp.org/Brewing/ClubLiBeery.aspx>. 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

Andy's European Beer Journal: CAMRA and the Changing Face of Cider in Britain

By Andy Anderson



People often ask me what has changed between when I was posted to England in the mid-1990's and now. Aside from more TV channels and a higher VAT rate, I have to say, "Cider"; or, to be more precise, the recognition of cider within Britain. 15 years ago, cider had a fairly poor reputation. Part of that was due to the ability of the cider manufacturers to make cider as the cheapest alcohol-delivery-device within Britain. That means too many memories of English teenagers sprawled on the street, rocking back & forth with a 2-litre plastic bottle of industrial cider, mumbling to themselves, "cider, cider, ..." Cider was known as the most cost-effective method for getting drunk. But that attitude has now changed.

A few years ago, CAMRA (Campaign for Real Ale) came to realize that for a citizen's action protest group, it was facing an existential problem: it had won. (OK, maybe that's a bit of hyperbole on my part.) CAMRA was initially formed in the early

1970's against the threat of the end of real ale. CAMRA now has over 100,000 members and has been described as "the most successful consumer group in Europe". So, CAMRA could either announce "Mission Accomplished" and disband, or, they could find new challenges. They chose the latter option. In doing so, one of their new goals was to support traditional cider and perry production and consumption in Britain. (See <http://www.camra.co.uk/page.aspx?o=240436> for more details.)

Some of their steps to support cider and perry included:

- CAMRA instigated a National Champion Cider and Perry of the Year award.
- In 2003 they established October as CAMRA's Cider and Perry Month.
- In 2004 they established the hunt for The National Cider and Perry Pub of the Year.
- CAMRA also publishes CAMRA's Good Cider Guide, the latest edition was published in 2005.

This effort appears to have worked, as I now see a lot more traditional ciders in pubs. In fact one of my favourite Bath pubs (The Old Green Tree) now even has one perry permanently on draught.

Cider Production in Britain

The apples which are used in The West Country and other certain parts of the country are cider apples, which are grown specifically for the purpose of making cider. Cider apples are generically identified as bittersweets and bittersharps. In the Eastern Counties, Sussex up to Norfolk (and including Kent), the tradition for cider is to use a mixture of eating and cooking apples, although a number of producers in Norfolk are growing cider apples as well.

Making cider takes place from late August through early in the new year and, depending on ambient temperatures, fermentation can take until the following spring. The natural yeasts in the apples start the fermentation and several months later you have cider. A number of larger cider producers will add sugar at the fermentation stage, enabling the cider to reach 12-14% ABV, and then it is diluted

down before it is sold (the legal limit for cider in Britain is 8.5% ABV). But that is not a practice CAMRA condones (which led to my memories of teen-agers drunk with their 2-litre bottles of cider). Depending on facilities and turnover in the pubs, real cider is quite often served from a polycask or similar container which sits on or behind the bar.

Perry Production in Britain

Perry is a drink so difficult to find that most people in Britain don't even know of its existence. This drink is made exactly the same way as cider is from apples, perry is from perry pears. Like cider apples; perry pears are grown specifically for perry production. Actually, more perry is made now than has been made in a century, but it is difficult to market because of its low production volumes. Perry is traditionally a specialty of the "Three Counties" (Bedfordshire, Hertfordshire, and Buckinghamshire – the area just north of London) and the Welsh Borders. Now, however, perry pears are also grown in some other counties, such as Somerset (West Country) and Norfolk (East Anglia).

The demand appears to be there for perry but producers cannot make enough of it, as there is not enough quality fruit available. It takes only three years for a perry pear tree planted in the right conditions to bear fruit, but up to thirty years before it is at full maturity. So the resulting scarcity means perry is a drink rarely found in pubs. However at CAMRA beer festivals you can usually sample a range of perries.

So, the next time you visit this green & wet island, keep your eyes open for all the different varieties of traditional cider & perry which are now becoming much more available.

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

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Oct 1990

Before venturing into this month's column, I'd like to briefly return to Sep 1990. In my haste to document the many BURP events that took place that month, I failed to note a major event that affected (in very different ways) two longtime club members. On Aug 2, 1990, Iraqi forces invaded Kuwait. President George H.W. Bush, fearing a further invasion of Saudi Arabia, quickly announced a defensive mission, code named "Desert Shield". Many active duty members of the U.S. military were soon called into service to prepare for this mission. One of these members, an Army expert on chemical and biological defensive measures named **Major Erik Henchal**, also happened to be a BURP officer and editor of the BURP News. Erik was sent to Germany to set up a new countermeasures center, leaving the newsletter in the hands of the temporary team of your humble compiler and **Jim Dorsch**. Our first issue as "Editors Pro-Tem" was the Oct 1990 issue. Meanwhile, on Aug 23, Saddam Hussein appeared on Iraqi television with a group of western hostages to whom he had refused exit visas. One of these hostages was BURP's own **Bob Wright**, who, while on an intelligence community assignment, happened to be in Baghdad at this very unfortunate time. Bob was to be a "guest" of the Iraqi leader until December, at which time both he and Erik were returned to the states just in time for the holiday season. It was a long, stressful period for all of us during those intervening months, but it made for an even more joyous BURP holiday banquet that year - an event that will be fully covered in a later column.

October is traditionally a month for ghosties and ghoulies, and the Oct 1990 BURP meeting, held at the home of **Ralph and Leigh Bucca** in Huntingtown, MD, featured plenty of both (along with some strange and at least one downright frightening beer). The annual "Weird Beer Meeting & Competition" was a hoot, as always. Many BURPers sported costumes, including the two winners of the costume contest - **Pat Compton** (1st prize) as Spiderwoman, and **Wendy**

Aaronson (2nd prize) as a harem girl. There was also a human beer can and at least one "beer bat". Yours truly wore a rubber mug head which, alas, did not allow me to either eat or drink. So much for creative costuming. Ralph put on a nice demonstration of his all-grain triple-bucket "fire brewing" system, an early version of the three-vessel setup (mashtun, hot liquor tank, and kettle) now in use by most all-grain homebrewers. With Ralph's system, however, the kettle sat on an ancient wood-fired potbelly stove. It was impressive to watch and educational to the many of us who had not yet started brewing all-grain beer. Even better, though, on this bright but chilly autumn day, the stove helped keep everyone warm and comfy. Food was in its usual abundance, with dishes both great and unusual. Representing the former were stick-to-the-rib favorites like **Doris McLaren's** black eyed pea and sausage soup and **Emil Markulis'** "Hot Lips Chili" (so named, according to Emil, because the wax lips he was wearing as a costume fell into the chili pot). On the unusual side were bat shaped cookies and cupcakes along with some dried items of, shall we say, dubious origin. The Weird Beer competition featured, among the 15 entries, several excellent brews along with (as noted by several BURPers in subsequent articles) an abomination brought by **Rod Rydlun** consisting of the fermented sludge from a cut up pineapple. Rod called this "beer" *Antithesis*, and it was by far the antithesis of anything even remotely potable. The competition, judged by all present, was won by **Tim Ness & Stephanie Zuk** with their nicely-balanced "Pumpkin Pie Porter". Tim & Steph took home a nice Belgian Kriek extract brewing kit donated by **Reuben and Judy Rudd** of *Brew Masters*. Everyone was a bit dubious about "Brewer of the Month" **Emil Markulis'** contribution, "Banana Tomato Ale". It sounded awful but actually tasted pretty good. Emil also contributed a spiced ale, a spruce ale, and a Cajun pepper beer, all of which were quite tasty.

The October 1990 issue of BURP News was largely devoted to reviews of past events - **Mike Horkan's** August meeting report, some recollections of the VA Beach MASHOUT from your humble compiler, and **John Gardiner's** wonderful write-up on September's "BURP/Bass Bash". But these were all nicely complimented by several other

contributors. In preparation for BURP's upcoming 10th anniversary, **Ralph Bucca** (one of the club's "founding fathers") contributed his recollections about the club's first meetings and how the name BURP came to be chosen (someone burp'd, a club was born). **George Rivers** followed with the second part of his Czech Republic travelogue ("Into Bohemia and Out of My Mind"). Here, George described his first experiences drinking *Pilsner Urquell* at its source (for the ungodly price of 18 cents per half liter). He was not as impressed with his first taste of *Budweiser Budvar*, which advertised itself at the time as "The Beer of Kings". We all know how that slogan was eventually corrupted by the American pretender, but George felt that the two beers (Czech Bud and American Bud) were actually quite similar. Finally, September's "Brewer of the Month" **Al Thomas** provided a nice article (with recipe) on the Best Bitter he brewed using the club-provided ingredients kit.

10 Years Ago, Oct 2000

A truly landmark event in BURP's growing association with bicycling and beer occurred in October 2000. The first "European Tour de BURP", a nearly 500 mile circular bicycle adventure, took place over 16 days, culminating with a day at the renowned "24 Hours of Beer Festival" in Antwerp, Belgium on Oct 15. The trip, organized by BURP "Cyclemeister" **Craig Somers**, consisted of 13 people - 12 cyclists plus one accompanying the group in a car (Normally a strong cyclist, **Dave Fiorino** had suffered a recent back injury and was unable to ride). There were 9 men, 4 women, and 2 pairs of brothers (the **Allers** and **Fiorino** brothers). We started in Amsterdam, cycled to Brussels, Beersel, Hoegarden, Dusseldorf (with a side trip by train to Cologne), and finally back to Amsterdam, completing the adventure with another train trip back to Antwerp for the festival. I couldn't begin to list the highlights of this trip, so for those interested, I would refer you to **Wendy Aaronson's** article in the Nov 2000 BURP News, which can be accessed at <http://www.burp.org/burpnews/pdf/200011.pdf>. This was by far one of the most memorable bicycle tours I've ever taken (and I've taken many over the years). One of my own fondest recollections is of watching the budding relationship between **Dan**

Allers and **Christina Hopkins**, who met on the trip and got married not long afterward.

The Oct 2000 BURP meeting was held (like the Oct 1990 meeting) at the home of **Ralph & Leigh Bucca** in Huntingtown, MD. The theme this time, though, was "clone beer" rather than "weird beer". Nonetheless, there were a few Halloween costumes in evidence, and there were at least a couple of "frightening" items on the food table. The goal of the monthly competition was to select the homebrew that most closely resembled "Sierra Nevada Pale Ale". Minister of Culture **Bruce Bennett** provided the specs for the original - OG 13 Plato, FG 3 Plato, ABV 5.6%, bittering hops Perle, finishing hops Cascade. And of course, fermentation using the original Chico Ale yeast now favored by many American craft breweries. I have very few details about the meeting as there was no report published in the newsletter. I was still recovering from the Tour de BURP and recall being semi-brain dead for most of the meeting. There is no record of the total number of entries, but I can at least report the winners. BURP's favorite brewing team, the "Dickheads" (**Tom and Colleen Cannon** and **Pat and Janet Crowe**), along with "Dickhead for a Day" **Rick Garvin** finished in 1st place (and thereby got to select the beer to clone for the competition the following year). In 2nd place was **Andy Anderson** (who clinched his 2nd BURP "Brewer of the Year" award - Andy went on to win the distinction 5 more times). In 3rd place was **Wild Willy Winter**, a BURP member remembered by many MASHOUT attendees for his portrayal of mountain man "Walking Crow" at one of the 90's campouts.

The October 2000 issue of BURP News kicked off with a teaser for BURP's upcoming Spirit of Belgium 2001, to be held in Arlington during January. Advance tickets to the event were being offered to BURP members only at a reduced price of \$100 (\$120 after Dec 1). Minister of Enlightenment **Wendy Aaronson** followed with an announcement for a series of Belgian beer evaluation seminars to prepare judges for the competition. The newsletter then swiftly moved from Belgium to England with the announcement of BURP's 4th Annual Real Ale Competition to be held in November. Rounding out the issue was **Ralph Bucca's** discovery that having a pet goat was a great way to dispose of

spent grains (and healthier than much of what said goat had been consuming around the yard). **Ben Schwalb** completed the issue with his diatribe on brewing to beer styles, one of his recurring pet peeves. Ben has since gone on to sponsor his own annual "no style" homebrew competition.

Artz's Craft: Enlightenment Update

By Tim Artz, Minister of Enlightenment



A fine time was had by all who attended the cider event at Distillery Lane Ciderworks on September 19th. Various crews worked at picking and pressing apples throughout the day. The weather was beautiful. A great lunch was put out by **Mark Hogenmiller** and

Dave Pyle. We sampled ciders and cysers from years past. Our hosts, the Millers, arranged for a local beekeeper to attend and give a nice demonstration on beekeeping and honey harvesting. In the end, BURPers hauled off over 200 gallons of custom pressed cider.

A few folks were obsessed with getting their hands on Kingston Black cider, as that was plentiful last year and produced fine results. I drew off four kegs of juice at different times to get four different blends of apple varieties. The varieties were Kingston Black, Roxbury Russett, Liberty, Tremlett's Bitter, Bramley Seedling, Brown's, Stoke Red and Sweet Coppin. At home, I crushed five Campden tablets (I put them in a Ziploc bag and rolled a beer bottle over them until they were finely powdered) for each keg of apple juice. I mixed the powder into each keg and allowed them to rest over night. The next day, I racked the four kegs into four sanitized 6 gallon carboys. The gravity readings ranged from 13% Brix to 15% Brix. For each carboy, I re-hydrated one packet of dried yeast in a half cup of clean, de-chlorinated water. I used Lalvin EC-1118 (a yeast from the Champagne region), Lalvin D-47 (a white wine

yeast that accentuates fruitiness), and Red Star Premier Cuvee (champagne yeast). All are fermenting steadily now. I will rack them when fermentation slows. Another racking may be done later to ensure clarity of the finished product. I like my cider dry and sparkling, so I will rack the finished cider into a clean Cornie keg and force carbonate. In the past, Fall cider has been ready to consume by December. Extra kegs ensure the supply will last into the next year!



If you missed the cider event, don't despair. Checkout <http://ciderapples.com>, and make a plan to get out to the Ciderworks to get some juice while the harvest is on. Even if you aren't interested in making your own cider, Distillery Lane Ciderworks now has their winery license and you can buy two varieties of their bottled cider there.



We are continuing work on finding a local honey source. For now, please do not count on a bulk buy. I will get word out if things change. I am

planning to do a repeat of last year's mead educational session. I will set a date once I get a quorum of attendees; so far, interest has been very light. 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.

In November, one of my favorite BURP events is coming up, the Real Ale competition and meeting at the Aaronridge abode. In the past, the meeting has commenced with a real ale educational session. I am looking for one or more volunteers to share their knowledge of real ale brewing, cask conditioning, and serving with interested BURPers. Please contact me if you are willing to lead this informal session.

I am continuing to seek new educational ideas. We had the keg repairs session at a meeting over the summer, and the September meeting had a great session on group feedback for brewers (thanks **Steve Marler!**). There have been some suggestions to work educational content into our monthly contests and other BURP events. I think that is great, and will continue to work to do that. We have several people who have offered to have new or advancing brewers come to brew with them. Mentoring is a tremendous way to learn new skills – nothing works as well as actually seeing it be done in person! Please keep those ideas coming in.

BURP Prosperity Report

By Mark E. Hogenmiller Minister of Prosperity

MASHOUT News – Thanks to **Bud Hensgen** for selling 50/50 tickets at MASHOUT 2010, net proceeds from the raffle were used to offset the expenses of MASHOUT.



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 (make great exchange gifts while pub crawling) - \$3
- BURP Titanium Bottle Openers (last a lifetime) - \$8.50
- BURP Baseball Caps (Blue or Tan) - ~~\$13.50~~
CLEARANCE SALE now \$10

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 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



BURP 2010 OFFICERS

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