



# BURP NEWS

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



*"I've figured out an alternative to giving up my beer. Basically, we become a family of traveling acrobats."*

*-Homer Simpson*

Rich Sampson, Editor  
newsletter@burp.org

**May, 2012**

www.burp.org



**May Meeting**  
**Best Beer with Chili Competition**  
**Fairfax, Va.**  
**May 5, 2012**

**May Charity:**  
**1/2 of the raffle proceeds will be donated to the American Cancer Society for Breast Cancer Research. Please show your generosity and buy raffle tickets.**

**June Meeting**  
**Spirit of Free Beer Leftovers/Prizes**  
**Gaithersburg, Md.**  
**June 16, 2012**

## Mel's Meanderings

*By Mel Thompson, Fearless Leader*



Beautiful day in Kensington, Md for a BURP meeting. Thanks to **Paul and Jamie Langlie** for hosting. A rather small gathering as few of our Virginia members made it across the river. I don't know if it was due to the beautiful day or if there was a Nats game, but I imagine we will see them at the May 5<sup>th</sup> meeting in Fairfax. **Dave and Becky Pyle** made the trip from Springfield quelling the speculation that the bridge over the Potomac was out.

**Bob and Deborah Sholtes**, new to BURP this year, have volunteered to take over the operation of the BURP Libeery. It's great to see new members step up to take responsibility. I also had the opportunity to taste their all-grain Belgian Golden Strong and, though only 3 weeks old, was delicious. Bob and Deborah and the other new members/brewers are BURP's future and it looks very promising.

One of my favorite meetings of the year is on May 5. Cinco De Mayo, National brew day and most importantly, the BURP chili and best beer to go with chili competition. This is a must BURP meeting to attend. And, if you're not making chili, bring some food to compliment the chili and of course beer. **Bob and Kathleen Warriner**, the Chili Commissioners for Life, promise a great and gluttonous event.

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.



Once again, our friends at **Hard Times Café** are generously providing the chili competition prizes.

The May charity, in honor of the month of Mother's Day (May 13), will be to the American Cancer Society for Breast Cancer Research. Please show your generosity and buy as many raffle tickets as you can afford.

This is also the last day for BURPers to enter their beers in Spirit of Free Beer. **Mike Reinitz, Justin Housenger and Bob Rouse** will be working their tails off while you attack the chili and beer. Volunteer to give them a break and help. At least bring them food and beer. SOFB is an entire BURP effort, not just a few who have stepped up to organize the event. With over 200 entries 2 weeks before the deadline indicates that this will be the biggest SOFB in history. We need your help.

Well, I need to cut this short as I have to bottle (ugh!) my entries for SOFB. Bottling is the one brewers' task that I don't enjoy. It's easier with my counter pressure bottle filler than when I did it the "poor man's way", but I don't think the results are much better. I remember popping the tops of bottles filled with the aforementioned method several months later and they were still carbonated. If you are not familiar with this method, here are the easy steps:

Thoroughly sanitize bottles and cover the tops with aluminum foil and put in the freezer to chill. Get the beer as cold as possible. Reduce the keg pressure and fill the bottles with a tap and/or a tube/bottle filler to the very top and slap on a sanitized cap. By filling to the top, you won't have to worry about that nasty O<sub>2</sub> affecting your beer. A good foam-over will do the same with the foam displacing the air in the bottle neck. A simple method that worked for me for years and still works for many of your fellow brewers. The most fun bottling that I have ever experienced, however, is trying to assist **Ed Bielaus** fill bottles using his counter pressure filler. We ended up wearing more beer than got in the bottles. The beer on the ceiling is another story. I believe Ed has a beer gun now. You will see Ed's name on the winners list of SOFB.

I'm sitting here salivating in anticipation of the delicious chilis. I hope to see you there.

Cheers!

## From the Ministry of Culture

By *Justin Housenger and Mike Reinitz*  
Co-Ministers of Culture

*The purpose of BURP monthly competitions is to encourage brewers to advance their brewing skills by improving recipe formulation and/or technique based on objective feedback from score sheets or by experimenting with styles they've never brewed. Competitions promote education and the availability of great tasting homebrewed beer at meetings.*

### Spirit of Free Beer is Here!

The 20<sup>th</sup> Annual Spirit of Free Beer is just around the corner on Saturday, May 12 at Mad Fox Brewing Company. Entries must be registered online (<http://sofb.brewcompetition.com>) and brought to one of the four drop-off locations by Friday, May 4. Drop-off locations include **Flying Barrel** (also the mail-in site), **Maryland Homebrew, myLHBS**, and **Cairo Wine & Liquor** in DC. Alternatively, you can bring your entries to the May 5 BURP meeting.

We're expecting a large competition and definitely need all the help we can get! If you're interested in judging, please contact Judge Coordinator **Tom Cannon** ([sofb\\_judges@burp.org](mailto:sofb_judges@burp.org)). Those interested in stewarding can contact Steward Coordinator **Terri Fischer** ([sofb\\_stewards@burp.org](mailto:sofb_stewards@burp.org)). Registrar **Bob Rouse** ([sofb\\_registrar@burp.org](mailto:sofb_registrar@burp.org)) will need help sorting and labeling entries. We'll also need a ton of standard six-pack holders and cases to package entries – if you can bring some to the May 5 BURP meeting, it'd be a huge help! In addition to Saturday judging, we are planning on doing some early judging on Friday before the main event. **Pat and Janet Crowe** have graciously reserved their community club house (where the March BURP meeting was held) for judging on Friday afternoon/evening. It'll be great to be able to judge at a large, central location on Friday night.

So, be sure to enter your beers before the entry deadline, bring six-pack holders and cases to the May 5 BURP meeting, and lend a hand with some of the many Spirit of Free Beer tasks. Free Beer!!!

### Belgian Strong Ale Competition Wrap-Up

April's monthly competition took us to Belgium (or at least to the Langlie's backyard) for some Belgian Strong Ales. Thanks to all who entered the 10 beers in this small competition: 4 Dark Strong Ales, 3 Golden Strong Ales, 2 Dubbels, and 1 Tripel. Thanks also to the judges: **Wendy Aaronson, Bruce Bennett, Nick Griner, Dave Pyle, Wendy Schmidt, & Ryan Tomcik**. After much deliberation, the BOS panel (Bruce, Wendy, & Wendy), was able to pick the top three.

First place went to Co-Minister of Culture **Mike Reinitz** for "Dubbel Dare," his Belgian Dubbel, which judges described as, "Dark fruit-like malt, raisins mostly. Little bitterness yielding to some spicy phenolics. Clove and cinnamon



[Justin Housenger (left) and Mike Reinitz]

mostly with some additional dark fruit in the finish." In second place was **Nick Griner** with a Belgian Golden Strong Ale, though the word on the street is that it was actually a Belgian Pale Ale...our judges have been tricked! In any

case, it was an excellent beer, which according to the judges had a "Nice caramel malt flavor [that] spreads into complex phenols and alcohol notes." Finally, third place went to Mike Reinitz as well for a Belgian Dark Strong Ale called "Eau de Gambrinus," which was described as, "Malty with a sweet background. Excellent balance of flavors." The real winner though was a blend of the 2<sup>nd</sup> and 3<sup>rd</sup> place beers. The BOS panel felt the Golden Strong was effervescent and a little thin, while the Dark Strong was under-carbonated and a bit syrupy. On a whim, Bruce Bennett blended the two, and the resulting beer blew everyone away!

Mike Reinitz shared the recipe for his first place Dubbel (note that this was a small 3 gallon batch, so scale up as necessary). The recipe was actually based on one from "Brew Like a Monk" by **Stan Hieronymus**.

### **Belgian Dubbel**

*For 3.5 gallons (3 gallons finished)*

OG: 1.076

FG: 1.013

IBU: 12

#### *Grain*

5 lb 14 oz Belgian Pilsen Malt

14 oz Wheat Malt

11 oz Aromatic Malt

7 oz Munich Malt

6 oz CaraMunich Malt

6 oz Honey Malt

6 oz Special B Malt

6 oz Biscuit Malt

#### *Hops*

0.31 oz Kent Goldings (5.8% AA) at 90 min

0.2 oz Liberty (3.4% AA) at 60 min

#### *Other*

14 oz Amber Candi Sugar (start of boil)

2.4 oz Raisins (last minute of boil)

#### *Yeast*

White Labs WLP500—Trappist Ale (1 L starter)

### **Upcoming Monthly Competitions**

As a reminder, the calendar of competitions has been set through March 2013 and is available on the BURP website, so brew, brew, brew! The BURP Ministers of Enlightenment, **Steve Marler** and **Robert Stevens**, organized another excellent educational tasting in April on Wheat Beers to prepare you for the July competition.

The pre-registration of beers has been working great and we ask that everyone register by the Thursday prior to a meeting – we will not be accepting unregistered entries on the day of a meeting. Please email Mike and Justin at [culture@burp.org](mailto:culture@burp.org) to register. Additionally, we'll need volunteers to judge at all the upcoming competitions. The team style judging of ranked BJCP judge and novice judge has been very effective, and really gives the aspiring judge some hands on practice with an experienced judge. Those especially that are in the upcoming BJCP prep course to take the exam early next year are encouraged to practice judging as often as they can and the monthly competitions are a great place to start. Find Mike or Justin before the judging starts or email us at [culture@burp.org](mailto:culture@burp.org) before the meeting to let us know if you're interested. The goal is to get a lot of judges and keep flights small (3-5 beers), so that the competition goes quickly and we can all get back to enjoying the meeting.

**May Competition:** May is the annual chili meeting and "Best Beer With Chili" competition. As in past years, this is a keg competition, which means you need to submit at least a 2.5 gallon keg. Entries will be judged by popular vote. You will still need to pre-register though so that we can create labels and ballots. Ballots will be a little different than in past years – instead of voting for your top three beers, you will only vote for your favorite. 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place will be determined simply based off of the number of votes. For this competition, any style is fair game as long as it helps to beat the spice!

**June Competition:** There's no competition in June. We will be drinking all the leftover beer from Spirit of Free Beer as well as distributing medals/prizes from the competition. Free Beer!!!

**July Competition:** As the summer sun gets stronger, we'll be cooling off with some wheat beers in July. Our Fearless Leader, **Mel Thompson**, will be spearheading judging efforts for this competition. We will be accepting entries in the following categories: 6D (American Wheat), 15A (Weizen/Weissbier), 15B (Dunkelweizen), 15C (Weizenbock), and 16A (Witbier).

## BURP Institute for the Advancement of Zymurgy and Self-Gratification

By Steve Marler and Robert Stevens  
Deans of Enlightenment



Hopefully everyone is finishing packaging their SoFB entries. We are looking forward to BEST meeting attendees receiving the SoFB ribbons. Good luck to everyone

### Enlightened Happy Hour

Probably by the time you read we will have had a joyous time Tuesday May 1<sup>st</sup> at the RFD happy hour. We are planning June 5<sup>th</sup> Happy Hour so keep the date open. The time and location when finalized will be posted on BURPlist.

### Monthly Meetings

The April BURP meeting was held on a beautiful day. At the beginning of the meeting **Matt Pyle** led an informative tasting of wheat beers which included: Weihenstephaner Hefeweissbier, Sierra Nevada Kellerweis Hefeweizen, Weihenstephaner Hefeweissbier Dunkel, Franziskaner Hefeweisse Dunkel, Weihenstephaner Vitus, Schneider Weisse Aventinus. Everyone tended to enjoy the Weihenstephaner beers the most and the Hefeweissbier which has a great balance of clove and banana flavors was probably the favorite of the group. Matt indicated that since wheat beers are yeast driven, fermentation temperature is important while the grain bill is relatively simple. The style also lends itself well to extracts beers. He reminded the group that an extract wheat beer won the SOFB several years ago. Thanks again Matt for leading the tasting and hopefully the tasting inspired people to brew wheat beers for the July meeting.

After the Wheat beer tasting, there was lively conversation at the brewers' corner. Six brewers presented their beers. While tasting these beers, the group discussion included Mashing in a bag, the descriptions of a Triple and aging beers.

Since everyone is going to be concentrating in either cooking or eating Chili at the May meeting, there will be no enlightenment activities. If truth be told, we are actually afraid to do anything that might incur the wrath of the Chili commissioners, **Bob and Kathleen Warriner**. We do not want to take the chance of being barred from eating all that wonderful chili.

### BEST Group

**Aaron Share**, the Best Coordinator, reported that at this month's Brewing Education, Skills, & Techniques (BEST) meeting **Wendy Aaronson** gave an enlightening demonstration on the various off-flavors one may find in beer. Wendy and her assistant **Bill Ridgely** provided tasting and smelling samples of off-flavors acetaldehyde, diacetyl, phenols, tannins, oxidation, as well as many others. Wendy provided further information on where these off-flavors originate and how to prevent them from contaminating your beer.

At the May BEST meeting, we will delve into recipe design and create a recipe which we intend to enter into the August MASHOUT competition! Keep a look out for the email invitation or contact [BEST@burp.org](mailto:BEST@burp.org) for more information in how to get involved.

### Mashtun

The first group has been rescheduled to build their new Mashtuns with **Larry Koch** on May 6th. The Mashtun makings are cooler chest, CPVC pipe with a stainless steel screen system that can be built to any size. The cost will be approximately \$30 for supplied screen, piping and fittings. Larger chests may be more. If you are interested in a new Mashtun please contact us at [Enlightenment@burp.org](mailto:Enlightenment@burp.org)

### BYO

The May BURP meeting is your last opportunity to order a half price BYO subscription. You can save \$14.00 on a regular one year subscription or \$28.00 on a two year subscription. If you are interested in receiving these savings, contact Royden Henry at [BYOsubscription@BURP.org](mailto:BYOsubscription@BURP.org).

## BURP Prosperity Report

By Mark Hogenmiller & Bob King  
Minister of Prosperity & Minister of Raffles & Philanthropy

### Charity of the Month – May 2012

The charity for May will be the American Cancer Society – Breast Cancer Research, with 50% of the raffle donations going to them!

Merchandise News - We still have the following available:  
BURP Lapel Pins - \$3 (make great exchange gifts while pub crawling)  
BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)  
NEW! BURP Beer Mats/Coasters \$20/Sleeve of 100  
BURP 30th Anniversary T-shirts \$10 Sizes M, L, and XL available

See me at the next meeting to purchase merchandise.

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](mailto:prosperity@burp.org).

## This Month in BURP History

Compiled by Bill Ridgely



### 10 Years Ago (May 2002)

– A new BURP tradition began this month with the inaugural club Chili Cook-Off held at the home of **Dan Allers & Christina Wren** in Fairfax, VA. All subsequent BURP chili cook-offs have been held at this beautiful location, with its yard full of azaleas and other spring flowers in full bloom. The weather was gorgeous, and the fantastic mariachi band provided by the hosts made

it even better. BURPer **John Dittmann** served as Chili Commissioner, making sure all of the competition rules were rigidly adhered to. And the Hard Times Café in Alexandria once again sponsored the event and contributed prizes. The winners of the competition were the members of Team Jackalope, consisting of **Tom & Colleen Cannon**, **Pat & Janet Crowe**, and **Steve Marler**. The recipe for the winning "Jackalope Chili" took up nearly two pages of the June 2002 BURP News! Second place went to **Christian Parker** for his "Rub Me With Oil" chili, and third went to **Bob & Betsy Kepler** for their "Funk 69" chili. The hottest chili prize went to **Rick Garvin & Christine Lewis** (now **Johnbrier**) for their aptly named "Satan's Sphincter" (a concoction that has won numerous subsequent "hottest chili" prizes). Also per BURP standard protocol, the chili cookoff served as the final day for turn in of entries for the annual Spirit of Free Beer homebrew competition. This event, then in its 10<sup>th</sup> year, was held the following Saturday at Old Dominion Brewing Co. in Ashburn, VA. There were over 400 entries in the 2002 competition, an 80% increase from the previous year. The hard work of organizers **Steve Marler & Robert Stevens**, along with Publicity Coordinator **Bud Hensgen**, contributed greatly to this. It was by far the most successful SOFB to date. A total of 62 judges from far and wide evaluated the entries, assisted by an able staff of 15 stewards. Longtime BURPer **Keith Chamberlin** took both 1<sup>st</sup> and 2<sup>nd</sup> place Best of Show honors with his IPA (1<sup>st</sup>) and Strong Scotch Ale (2<sup>nd</sup>). Third place BOS went to **Bob & Betsy Kepler** for their Muenchner Helles (Bob & Betsy also took a 1<sup>st</sup> place in the Strong Belgian Ale category with their Dubbel).

**15 Years Ago (May 1997)** – An immediate controversy surrounded BURP's 13th Annual Chili Cook-Off held at the home of **Tom & Colleen Cannon** in Fairfax on the last day of the month. In the May 1997 issue of the newsletter, Fearless Leader Tom had commented about the unsuitability of vegetarian chili being served at a chili competition. This must have stirred the blood of BURPer **Bill Cavender**, who did such a great job on his "Veggie Boy Chili" that he (gasp!) took the grand prize! Bill noted that he overcame the "ethical dilemmas" associated with preparing vegetarian chili by sharing a stove with **Dave**

**Pyle**, whose own entry contained several varieties of meat.

**20 Years Ago (May 1992)** – Porter was the theme of the May '92 BURP meeting, with a commercial tasting conducted by Club president **Jim Dorsch** and a homebrew competition won by **Rick Garvin** with his "Porter St, NW". There were 18 entries in the very large field.

**25 Years Ago (May 1987)** – The May 1987 BURP meeting, held at the home of President **Rod Rydlun**, was highlighted by two events, one scheduled by the club and the other scheduled by Mother Nature. The club event was BURP's 3rd Annual Chili Cook-Off, with a broad range of both participants and chili concoctions. The second event was the cyclical arrival of the 17-year cicadas, which had BURPers ducking the flying insects, watching their step as they crossed the lawn, and keeping their beer glasses and chili pots covered at all times. Your humble compiler took the prize for Best Chili Without Beans and Best Overall Chili.

**30 Years Ago (May 1982)** – **Dan McCoubrey's** "Dear BURPers and Friends" monthly letter reported that BURP membership had reached 23. The letter also included a report on a trip taken by several BURPers to the Home Wine & Beer Trade Assn (HWBTA) convention in SC, where several new malt extracts were introduced, including Laaglander and Geordie. Plans were underway for a summer boat trip on the Chesapeake Bay aboard sailboats owned by BURP members **Bob Siner & Chuck Popenoe**.

## Get Ready for the 27th Annual BURP Chili Cook-Off!



Fire up the cook stoves! Tweak those recipes! The 2012 quest for BURP's best chili is upon us.

The 27th annual BURP Chili Cook-Off will be held on Saturday, May 5 at the home of **Dan Allers & Christina Wren** in Fairfax, VA. If you like chili, this is the place for you. In the past we have had hot, sweet, weird and even vegetarian chili. **Jim & Fred Parker** of Hard Times Café will once again be sponsoring the cook-off. This will be their 26th year supporting the event.

Last year, top honors returned after a one year hiatus to longtime BURPer and chili cook extraordinaire **Tim Artz** with his "Smokin' Bowl O' Red". Tim will undoubtedly be back this year to defend his title. This could be your big chance to knock off the king!

Prizes will be awarded to the top three chili's plus a special prize for the hottest chili. Winning recipes will appear in an upcoming issue of [BURP News](#).

The meeting will start at 1:00 PM, with tasting and judging from 2:00 – 4:00 PM. Chili cooks may arrive as early as 9:00 AM to set up their tables. Light-off time is 10:00 AM. Chili chefs are encouraged to use the driveway for unloading and loading. Driveway parking is reserved for Spirit of Free Beer organizers' vehicles for checking in entries.

Here are the rules. These will be strictly enforced by this year's Chili Commissioners, **Bob & Kathleen Warriner**.

- \* Chili must be prepared on site. All ingredients must be combined and cooked at the meeting, although materials may be cut and prepared beforehand. No pre-cooking of any ingredients is permitted.
- \* The recipe must include at least one bottle of beer; Homebrew is best.
- \* Sabotage of other contestants' chili will not be permitted.
- \* Voting will be conducted by all attending. Votes will be for 1st, 2nd, and 3rd place chili plus hottest chili. Chili cooking teams will be allowed one (and only one) team vote to assure voting fairness. Ballots will be distributed, controlled, and counted by the Commissioners.
- \* Chili recipes must be provided to BURP on request.

Participants should bring their own stove and table to cook and serve chili. If you do not have this, please make arrangements to share with someone. If you are placing a burner or grill directly on the grass you must bring a heat shield to protect the grass (a thick newspaper, blanket, or pad will work). A portable awning is also useful for protection from the elements. Bribing of judges is frowned upon, but the Commissioner appreciates attempts to influence him. Use of road kill and other "exotic" meats is encouraged.

As noted elsewhere in this newsletter, while chili is being prepared, there will be an ongoing "Best Beer with Chili" competition (judged by all present). And entries for the upcoming BURP Spirit of Free Beer homebrew competition will be accepted throughout the meeting.

**NOTE** – A container and trash cans will be provided for discard of used cooking oil, fat, scraps, and all refuse. Please do not toss these on the ground. Please stay out of herb gardens, vegetable gardens and other plantings.

## Announcing MASHOUT 2012 and Logo Competition

by *Bill Ridgely*  
MASHOUT Coordinator

The 25th Mid-Atlantic States Homebrewers CampOut (MASHOUT) is now scheduled for Fri-Sun, Aug 17-19, 2012 on Popenoe's Mountain near Rocky Gap, MD. This will be the gala silver anniversary of MASHOUT, so please be sure to put this event on your calendar. Registration should be open sometime around the end of June. An announcement will be made at the time the MASHOUT website is brought online. Keep your eye on <http://brew.burp.org>.

The MASHOUT Planning Committee is hard at work pulling together this year's event. We would like to ask all of you with an artistic bent to help us out. We are in search of a 25th anniversary logo to use on the MASHOUT website and on event memorabilia. If you would like to submit your artwork for consideration, please send it to [mashout\\_organizer@burp.org](mailto:mashout_organizer@burp.org) by Thursday, May 10. If your design is chosen, you'll receive free examples of any memorabilia that uses your logo (plus, of course, the prestige of having your logo associated with the 25th MASHOUT).

Some special events planned for this year are:

- \* The return of the internationally-renowned Tom Principato Band for a special performance on Friday evening. For this special anniversary event, Tom will be joined by award winning keyboardist/vocalist/songwriter Tommy Lepson! Between them, Tom and Tommy have won 37 Washington Area Music Awards (Wammies) - 22 for Tom Principato and 15 for Tommy Lepson. See <http://www.tomprincipato.com/> for more info on the blues legend.
- \* A pre-dinner performance on Saturday by members of the great Cumberland-area Irish band, the Shanty Irish. Several members of this group have been longtime MASHOUT attendees, and we're very pleased to have them be able to perform for us during this year's event. More info can be found on the group's website, <http://www.shantyirish.org/>.
- \* Homebrew Competition - This year's BURP-sponsored competition will feature a fast-growing segment of American brewing – session beers. Any beer with an alcohol content of 4.5% or lower will qualify for entry in the competition. The BURP Club is already well known for its support of English-style session ales, so this is a natural progression for the group. See the website of our friend Lew Bryson for more on this subject - <http://sessionbeerproject.blogspot.com/>.
- \* The 8th annual Popenoe Mountain Pub Quiz - Will be held once again, open to all interested teams. Details on this fun event will be forthcoming.

A number of other events are in planning stages, including a return of the MASHOUT Beer Olympics (to celebrate this being an Olympic year), a Saturday night talent show, and



a soda-making class for young and old alike. Your ideas for MASHOUT special events are, of course, always welcome.

And as always, MASHOUT will feature a great BBQ dinner on Sat night (with everyone contributing sides, salads, and desserts), the traditional pancake breakfast on Sunday morning, and lots of excellent beer, both from all of you who attend and from our always very generous commercial sponsors.

We'll look forward to seeing you on the mountain!



## Trivial Beer-Suits

by *Charlie Pavitt*

I mentioned this in my last beer-suits – lo these many months ago – but it is well worth repeating now that I know the full story: Did you know that the First State of Delaware now has its own official state yeast? Yes indeed, Governor Jack Markell has pronounced that Kloeckera (apiculata) (strain KA 1) is now the Official State Yeast of Delaware!! I might add that the impetus behind this event was a partnership between Dogfish and my employer, the University of Delaware.

How did this auspicious event come about? The story can be found in the latest issue of the University of Delaware alumni magazine, which they insist of sending me despite my disinterest in almost everything included. Dogfish, ever looking for something publicity-worthy, decided that it wanted to brew an ale using a wild yeast native to Delaware. Specifically, State Secretary of Agriculture Ed Kee suggested conferring with Plant and Soil Sciences professor Tom Evans and department research associate Nancy Gregory, experts on plant pathogens. Last August, a research team visited Fifer Orchards in the agricultural part of lower (or as the natives call it, "slower") Delaware, and set out petri dishes in order to trap some yeast. Evans and Gregory grew a few of those caught, took the dozen or so they considered the most promising (partly from their odor), and sent them to Dogfish, where "37 trained tasters checked them out." The winner, collected from a box of peaches, is now at the basis of Delaware Native Ale, described as a light ale including Delaware-grown hops, peach and pear juice and "other native ingredients."

Wondering if any other state has an official yeast, I tried a web search for "state yeast," but came up with stuff like "Lake States Yeast," a producer for no-beer products in Wisconsin, lists of yeast producers in the United States, state college websites with discussions of yeast, and details on solid-state yeast production.. So I guess not. I was hoping that Maryland or Virginia would have a state yeast. Why are we such laggards?

## Save the Date: BURP Dinner June 3 at Mad Fox

by *Bud Hensgen*

Mark Sunday, June 3 on your calendar for the second annual BURP dinner at Mad Fox. We did this last year and it was a tremendous success. The dinner will cost \$65 per person, including tax and tip, but, thanks to a decision of the BURP officers, active BURP members will get a \$10 discount and will pay only \$55 per person. The dinner will begin at 5 PM and each course will be accompanied by one of the excellent Mad Fox beers. We will likely have to limit the number of people to 45, since that is the maximum for the Mad Fox stomp room. Bud Hensgen will have details on the menu and how to sign up soon, so stay tuned to the burplist and the June newsletter.

<b><i>BURP Doxology</i></b>
<p><i>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</i></p>

### 2012 BURP OFFICERS

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Ministers of Culture  
Minister of Prosperity  
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**Designated Driver Program**

In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. **Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.**

**Guide for New Members**

Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.