



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*"Called ale among men;
but by the gods called beer"*
- The Alvismát



Rich Sampson, Editor
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October, 2012

www.burp.org



**October Meeting
Strong Ales Competition
Davidsonville, Md.
Saturday, October 20, 2012**

**November Meeting
Real Ales Festival
Rockville, Md.
Saturday, November 17, 2012**

BURP HOP BUY! Limited Quantity

Get your reservation now for 8 oz of fresh, 2012 Willamette and Mt. Hood hops. BURP has made a special purchase and to reward our Homebrewers, we are subsidizing 50% of the purchase price. We don't have the exact prices yet, but it looks like it will be approximately \$4.50/8 oz. Yes, that's 56 cents per ounce. We are still waiting on confirmation of an additional 12 pounds of CTZ high aa hops. If you aren't familiar with Willamette and Mt Hood, Willamette is a Fuggle derivative and Mt.

Hood is a Hallertauer derivative. Both can be used interchangeably with the corresponding Euro varieties. Willamette is my favorite hop for English ales. Mt Hood is great for lagers of all kinds and dry hopping nearly any beer style. The hops may be available as early as the October meeting, giving brewers plenty of time to brew a real ale for the November fest. Stay tuned to BURPlist for updates.

We were able to get 20 pounds each of the Willamette and Mt. Hood, so I will be taking reservations for 8 oz of each. You – individual brewers and brewing teams – are limited to 8 oz of each until all reservations are in (no later than the October meeting). Any left over after the reservation period will be sold first come/first served. Reservations will be by date and time of email. So, don't delay. Email me at sonofthomp@comcast.net.

Cheers, Mel

Mel's Meanderings

By Mel Thompson, Fearless Leader



The problem with this time of the year is finding time to participate in the plethora of beer events and activities and having to make difficult choices when there is a conflict. As **Alison Skeel** says, "Oh well, you can't do everything." Every weekend in

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September had multiple events, so much so, that I had to forego my love of college football and put BURP and beer first. Those BURPers who attended the Maryland Homebrewers Guild crab feast were not disappointed. I think everyone got their fill of crabs (big fatty's), BBQ and commercial cask beer along with many kegs of homebrew. At \$35, it is certainly a bargain.

The BURP annual Oktoberfest meeting at Seneca Creek State Park was another meeting to remember. **Tim Artz** prepared brats and there were plenty of German and other beer-friendly side dishes. No one left hungry. The beer provided by BURPers was fantastic, but unbelievably, there were no Marzens or other fest style beers. Plenty of other German styles, however and enough that no one went thirsty. The quality of homebrew keeps getting better and better.

The part of the meeting that was most exciting for me was to see you BURPers, once again show your generosity and concern by the out pouring of support for the charity, Pints for Prostates (PFP). PFP received \$607.50 – correct me if I'm wrong Mark – from the sale of raffle tickets and from the matching donations. My heartfelt thanks BURPers!

I helped pour at the Mad Fox Hoptoberfest on September 23rd. There was a keller kolsch and a cask of Marzen, but the rest of the 20 plus beers were IPA's from the area brewers. Being a long-time hop head, I thoroughly enjoyed the event even though I was behind the taps pouring. I did get to sample all the beers and there wasn't a dumper in the lot.

The last weekend of September took D2 and me to the Living Social Beerfest across from the Nats' ball park. If they do it again next year, don't miss it. Great beer selections though many were at the Shirlington Oktoberfest also. The fest did get rather crowded, but we got there early enough to try most of the beers we wanted before the lines got too long.

Speaking of the Shirlington Oktoberfest, **Dona Lee** does an outstanding job of organizing the volunteers for this huge event. As a team captain, I had a team of around 40 for 19 brewery stations (there were more than 65 total). The volunteers I had were exceptional. Everyone got the opportunity to sample many local and craft beers from across the country and talk beer all day. The clientele is getting more beer savvy each year. Not as many BURPers as in past ears. Of my team of 40, only 5 of us were members of BURP. Volunteering to pour is a great way to expand your beer knowledge and taste some phenomenal beers.

The October BURP meeting will be at **Howard and Emily Michelsen's** again this year. Their home is a great venue for a meeting. The beer of the month is strong ales, so please watch your consumption and don't even think about getting behind the wheel if you have had even a little too much.

It is also time to fire up your brew kettles and get some real ales cranking away for the BURP real ale fest on November 17th. There is plenty of time to brew several to be ready for the fest and competition. This is the favorite BURP meeting of the year for many of us. Where else will you experience 25 or more beer engines serving around 50 homebrewed real ales? Really, this is not to be missed. BTW, as a reminder, this is for BURP members and those of your homebrewer friends who are seriously interested in becoming BURP members. The fest is NOT open to the public, and certainly not open to beer sponges.

Lastly, please be thinking about running for a BURP office as all officers' positions are open each year. I am stepping down and I have heard that several other officers are not running for a next term. We need you to step up and give back to BURP.

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.



[Justin Housenger (left) and Mike Reinitz]

BURP Oktoberfest Competition Wrap-Up

This year's annual BURP Oktoberfest German Beer Keg Competition (that's a mouthful) was once again held on

the tranquil grounds of Seneca Creek State Forest Park and like last year, the weather was beautiful. There were 10 total entries for the non-wheat German keg competition that was held as a popular vote contest. First place honors (by a landslide vote) went to Fearless Leader **Mel Thompson** for his decadent Doppelbock. In second place with a stellar example of a Kölsch was our own co-Minister of Culture **Mike Reinitz**. Finally, in third place with their smokin' interpretation of a classic Rauchbier were **Bill Ridgely and Wendy Aaronson**. An honorable mention goes to **Nick Griner** for his Schwarzbier as the voting was very close. Thanks to all the brewers who entered the competition and congratulations to the ribbon winners. Everyone provided the perfect compliment to the delicious brats and other German fare we all enjoyed at the meeting.

Spirit of Free Beer 2013...Early Planning Underway

That's right, it's time to start thinking about the 21st Spirit of Free Beer, BURP's annual competition that has grown into one of the largest and most respected in the country. Next year is a special year for SOFB as it can finally legally drink in the eyes of the law...our little baby has grown up so much [*tear*]! Alright, that's enough personification for now. A planning meeting was recently held to get the process started. Co-Minister of Culture **Mike Reinitz** has graciously accepted the role of Organizer again this year. Additionally, last year's Registrar **Bob Rouse** (who successfully handled more entries than the competition has ever had) has agreed to fill this role again. Über-steward-at-large **Terri Fischer** has also agreed to serve that role again this year but has requested that someone shadow her in this role to eventually transition out. Finally, the committee needs members to fill the roles on the prizes team and the advertising and publicity team. If you'd like to help out with the competition and serve on the committee in some capacity, please email us at culture@burp.org.

One thing that was discussed in the first planning meeting is a change of venue for 2013. While Mad Fox has been great to us over the last few years, we feel the competition might've outgrown the space, especially from a logistics perspective (as anyone who helped sort entries, move beer around, or work the cooler this year can attest to). There were possible locations that were discussed to serve as alternative locations and the committee will begin to reach out to these locations to solicit interest. Look for continued updates about SOFB 2013 right here in the monthly MOC column.

Since filling the roles of a BURP officer and organizing the biggest competition of the year was taxing to say the least, the BURP co-ministers of Culture are seeking

members to step into the Ministers of Culture role for 2013. If anyone has interest in this, please send us an email.

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 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 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 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.

October Competition: As the weather gets cooler and fall sets in, nothing keeps your bones warm like some extra-boozy beers! October is Strong Ale month for BURP, and we'll be accepting entries in Category 19: 19A (Old Ale), 19B (English Barleywine), and 19C (American Barleywine).

November Competition: A BURP tradition, the Real Ale Competition is scheduled for November 17, 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. Unlike many commercial Real Ale events, only truly English and Scottish beer styles will be represented in this competition. For more details on the styles accepted, please visit the BURP Real Ale page: <http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>.

December Competition: The final meeting of the year will be the annual Holiday/Winter Warmer popular vote competition. Bring a keg of any style designed to ease the wintery chill. This has traditionally been a competition where BURPers get very creative in their high gravity selections (although higher gravity is not required).

The BURP Institute for Enlightened Brewing Practices

By Steve Marler and Robert Stevens
Co-Ministers of Enlightenment



The bad news is that summer is now officially over. We trust your brewing equipment has been dusted off and you're ready to start brewing. The good news is that The BURP institute of Enlightened brewing practices has started its fall program!

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At the September 25th **BEST** meeting, **Andy Anderson** led an interesting discussion on whether real ale is beer style or brewing process. I think we all walked away greater appreciation of the real ales and how to brew them.

There were 17 BURPers who took part in the annual apple picking and pressing at Distillery Lane Ciderworks on September the 30th. Kudos to **Calvin Perilloux** for organizing the outing. Contrary to the dismal forecast, the day was mild and sunny day, and luckily the rain hit in earnest only as the last of us were leaving. **Alison Skeel** helped with the lunch set-up and her potato soup was wonderful. The group ended up with about 90 gallons of apple juice and we look forward to see what the group does with the cider.

If **James Carroll** can pull himself away for the Nationals games, he's planning on organizing a BURP Happy hour for Tuesday, October 16th. The planning for next month's happy hour will begin while we drink! Hope to see you there.

We will send an email notification of the topic and location of the next BEST meeting when they are finalized. We hope that you currently have a beer for the Real Ale competition in the fermenter, or are planning to brew one soon. Here is some enlightening information that may help you brew a champion Real Ale.

No Butter in my beer Please!

Diacetyl. You know it when you taste it. Many describe it as slickness on the tongue and a buttery or butterscotch flavor. Some people have a lower threshold for it than

others, but at high concentrations it is easily detectable. Diacetyl is a normal product of fermentation. Most judges recognize it as a fault. But some people don't find it objectionable. They believe that a little Diacetyl provides a greater depth of flavor and "roundness" to the beer. In a description of mild on the CAMRA website it says: "Slight Diacetyl (toffee/butterscotch) flavors are not inappropriate." And the BJCP style guidelines say this for Ordinary Bitters: "Generally no Diacetyl, although very low levels are allowed." Reading between the lines (huh?), with English style Real Ales you can have a little detectable diacetyl. But if you want the beer to be a champion, its best to have none.

Diacetyl can also be produced by unwanted bacteria, especially pediococcus. The biggest source of diacetyl is brewers' yeast. Yeast cells create a diacetyl precursor called α -acetolactate. When the α -acetolactate exits the cell, it undergoes a chemical reaction and forms diacetyl. The reaction is relatively slow, but higher temperatures and low pH causes it to accelerate. Luckily, the yeast the produced the diacetyl in the first place, can absorb diacetyl and convert it into flavorless compounds.

Here are some things that can cause diacetyl formation:

- Certain yeast strains are known to produce diacetyl;
- Highly flocculent yeast strains may settle out before it has had a chance to take in the diacetyl;
- Not enough oxygen during the initial fermentation stage;
- Too much oxygen during the middle and end of fermentation;
- Too low of a yeast pitching rate; and
- A higher than optimal fermentation temperature

So how can we help the yeast scrub out the diacetyl in time for kegging? The easiest would be to prevent the formation of α -acetolactate. However, that is not an option. Holding a beer at a temperature around 65–70 °F (18–21 °C) at the end of fermentation for one to two days will give the yeast time to take in the diacetyl. This is commonly known as a diacetyl rest. Diacetyl rests should be started when the specific gravity of a beer is between 1.002-1.005.

Since Real Ales usually ferment at temperatures between 65–70 °F (18–21 °C), raising the temperature is not necessary. However, the beer needs to sit for two to three days after fermentation appears to be complete. Racking the beer or crashing the temperature too quickly after fermentation will increase the possibility of diacetyl not being absorbed by the yeast. Consider not racking the beer to a secondary fermenter. Just let the fermented beer clear in the primary fermenter, and rack into your keg.

If your beer is infected, there is nothing you can do about diacetyl formation. Prevention is the only solution. Luckily, in the case of Real Ale, it takes some time for the bacteria to grow to a level that produces diacetyl at detectable levels. The reaction is also slowed by lower temperatures. Real Ales are supposed to be served at cellar temperatures, drunk young and quickly. As such, there is less time for the bacteria to grow. In summary, for preventing diacetyl in your competition Real Ale, or any other beer:

- Choose low diacetyl yeast strain that is not super flocculent;
- Sanitation, sanitation, sanitation;
- Pitch enough yeast;
- Do not under or over aerate; and
- Allow the beer to sit at 65–70 °F, 18–21 °C for a couple of days following the end of fermentation.

Sources:

Foster, Terry. "Diacetyl: Techniques." Brew Your Own Jul/Aug 2011

Bible, Chris. "The Dreaded Diacetyl." Brew Your Own October 2012, Vol. 18, No.6

BURP Prosperity Report

By Mark E. Hogenmiller, Minister of Prosperity

Charity of the Month – September 2012

The charity for September was Pints for Prostates, with 50% of the raffle donations going to them! 100% of all funds raised by the group go to fighting prostate cancer and assisting men with the disease.

\$207.50 was donated by BURP. Mel Thompson and Mark Hogenmiller challenged the club that they would match the donations up to \$200. Because of this an additional \$200 each was donated by Mel and Mark, raising the total to \$607.50 donated! Thanks to everyone that donated towards the cause.

More information can be found at <http://www.pintsforprostates.org/>

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)

BURP Beer Mats/Coasters \$20/Sleeve of 100

BURP 30th Anniversary T-shirts \$10 Sizes M, L, and XL available

BURP 25th MASHOut T-shirts \$10

BURP Titanium Bottle Openers (last a lifetime) - \$10.00

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

2012 Real Ale Competition and Meeting

By Tom Cannon

Just a reminder to BURPers that this year's Real Ale Competition and meeting is just around the corner, scheduled for the weekend of November 16 and 17. The rules haven't changed. We are accepting a minimum of three gallons of the classic British styles. The rules are articulated on the BURP website

(<http://brew.burp.org/Beer/BeerStyle/RealAlePage.aspx>)

This event depends on a couple of things to be a success. Beer, of course, is key, but we also need our members to support the Real Ale event with their beer engines. If you have a beer engine, start thinking about getting it cleaned up and ready. We are going to need them all!

Also remember that the competition portion of the event will be closed with the exception of judges and stewards. But not to worry! There will be plenty of Real Ale to drink at the meeting the next day. The call for judges and stewards will go out soon, so stay tuned!

One note to the competition: We are lucky to have so many committed real ale brewers (or maybe they should just be committed!). The reality of the event is that we are always limited on space. This has not been an issue in the past, but with the increase in brewing and interest in Real Ale, there is always the possibility that we will get more beer entered than the space can afford.

Again, this has never happened, and it probably won't this year. I was pretty sure we were going to be

swamped with beer last year, but it didn't happen. In any event, if we were to receive more beer than the **AaronRidge** Cellar can manage, we do reserve the right to ask members who have entered multiple beers to perhaps take one off the competition. This does not mean you should not enter as many beers as you would like, just keep in mind the space limitation. For example, I will brew my usual two beers, but I also have a third I could enter. I am keeping that one on hold depending on the number of entries. If the venue can support the extra beer, I will bring it. If not, I won't. Just something to keep in mind.

So, bottom line is to get those beers brewing and get those beer engines clean. The Real Ale Competition is almost a month away!

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Oct 2002) – The meeting was held early in the month (Oct 5 to be exact) to take advantage of the normally fine early Fall weather, and this is exactly what we had at the home of **Pat & Janet Crowe** in Annandale. And since Oktoberfest was not officially over, we simply carried on from the September meeting, finishing the keg of

Dominion Festbier contributed to the previous month's festivities. BURPer **Wendy Aaronson** also conducted a nice Festbier tutored tasting using both the Dominion product and the leftover competition beers from September. The stated theme of the meeting, though, was Strong Ales. Culture Ministers **Steve Marler & Robert Stevens** led the group through the style descriptions, which included Old Ales, Barleywines, and (at that time) Strong Scotch Ales. They then gathered a group of the club's best judges to evaluate the entries in the Strong Ale competition. The winning beers were: 1st **Bill & Wendy Aaronridge** (Strong Scotch Ale); 2nd **Mel Thompson** (American Barleywine); and 3rd **Mel** once again (English Barleywine). As I've noted before, Mel was competing as a "new brewer" at the time, but in reality, he was just a "new BURPer". Mel had many years of brewing experience under his belt and was already known as one of the best brewers in the club.

I should note that this was a time of change for the club as two popular BURP couples moved from the area. **Bob & Wanda Dawson** headed to N. Carolina to occupy

their newly-built dream house on Lake Adger (near fellow retired BURPers **Jay & Arlene Adams**). And **Bill & Christie Newman** headed off to what they hoped would be a new life in Bamberg, Germany. At the same time, we welcomed two new mini-BURPers to the club with the recent births of **Miles Hanson** (son of **Rob Hanson & Kate Keplinger**) and **Ben Artz** (son of **Tim & Dot Artz**).

The contents of the combined Sep-Oct 2002 issue of BURP News was fully covered in last month's column.

15 Years Ago (Oct 1997) – A very special, long anticipated event took place at the home of **Andy Anderson** on Oct 4, 1997. BURP's First Real Ale Festival featured 9 kegs of cask conditioned ale brewed by club members, all served from nearly a dozen traditional English beer engines set up behind Andy's bar. The protocol for the event (still followed to this day) was judging of the beers to select the Real Ale Champion on Friday night followed by the festival/BURP meeting on Saturday to finish the remaining beer. The 1997 Champion Beer was declared to be **Andy Anderson's Best Bitter**. Andy took away the coveted championship pewter mug, and his 2nd keg of beer was soon on its way to Chicago as BURP's representative in the homebrewed real ale competition held as part of the 1997 Chicago Real Ale Festival.

20 Years Ago (Oct 1992) – Information on club activities was a bit spotty at this time as newsletter editor **Dan Carter's** hard drive was trashed right before the September deadline. In early October, Dan somehow lost all of the files again and then found himself on the street without a computer at all. Club president **Jim Dorsch** immediately transferred authority for the newsletter to former editor **Erik Henchal**, but by the time the "Sep-Oct-Nov 1992" issue was released, much had already transpired. The October meeting and Weird Beer competition was held at the home of **Ralph & Leigh Bucca** in Huntingtown, MD, but my own recollections are foggy, and sadly, no subsequent report was filed (including the competition winners).

25 Years Ago (Oct 1987) – In last month's column, I noted that there was no September 1987 BURP meeting held due to host **Bill McLaren's** last minute cancellation. So I wrote instead about BURP's special tour of the Heileman Brewery in Arbutus, MD. What I failed (okay, forgot) to mention was that the Heileman tour actually took place in October. The September meeting was simply cancelled. So, I'm afraid there's nothing new to report here. Our special tour was adequately covered in last month's column. An interesting side note, though – our own **Rick Garvin** had recently passed the AHA/HWBTA beer judge exam at this time (there was no BJCP in 1987) and become one of the area's first official-

ly recognized beer judges. Rick was a member of the BANOVA Homebrew Club at the time but joined BURP soon afterward.

chocolate and kosher salt. Probably the most creative pairing was Easy Cheese on crackers paired with Colt 45 Malt Liquor (served out of a brown paper bag).

We enjoyed another beautiful night as the Tom Principato Band made its third MASHOUT appearance, playing three sets of fantastic blues in the barn.

Saturday began with the annual homebrew competition, this year featuring "session beer" (i.e., any beer with 4.5% or less alcohol). There was quite an array of beers from a very traditional English Mild to a Leipzig Gose made with cucumber and dill. As the competition took place, MASHOUT founder **Ralph Bucca** gathered participants for the annual bike ride, which followed the C&O Canal into Cumberland and back. Around noon, **Wendy Aaronson** and groundskeeper **Buck Steele** conducted a walk in the woods, where campers observed many different fungi and other interesting plants.

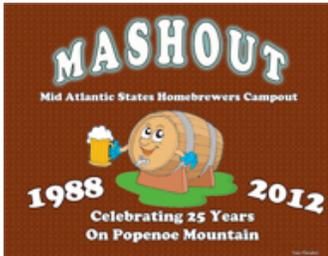
For many campers, Saturday was a relatively mellow day. We enjoyed lots of great beer and food and played volleyball, Frisbee, badminton and a new sport for this year, Pole-ish Horseshoes (a frisbee game featuring a beer bottle on a pole). Keg Row had more than 40 kegs. Late in the afternoon, five members of a Cumberland-based traditional Irish folk octet called Shanty Irish gave a fine performance, accompanied by Pops, who filled in for one of the band's missing musicians.

Then it was time to gorge ourselves at the community dinner. As usual, there were too many food dishes to list. Winners of the homebrew contest and the pub quiz were announced; they were CRABS president **Trevor Rose** and Camp Belch, respectively. Afterward, Pops' family read numerous haikus and poems about him in celebration of his 80th birthday, which happened to be that day. Then **Les White**, who is both a CRABS member and president of the Free State Homebrew Club Guild, presented Pops with a peach cobbler that he'd made. Former CRABster **Tom Flanders** presented 25th anniversary MASHOUT logos that he'd created to Pops and to long-time BURPer **John Sedlander**, who had been to all but a few MASHOUTs. John makes the lumberjack candles that have been at almost every MASHOUT since 2001. At 90 years of age, he was by far the oldest MASHOUT attendee.

The night was filled with revelry as everyone enjoyed their final evening of beer, music, singing, great weather, and camaraderie. The lumberjack candles burned brightly by the community fire.

A Brief Review of MASHOUT 2012

By Ben Schwab & Bill Ridgely



Not only did the 25th anniversary event sell out several weeks in advance, it was oversold. The usual limit of 200 attendees was surpassed by about 50.

Worker bees started arriving on Wednesday August 15th -- two days before the event officially began. The weather gods smiled on us all the way through Sunday except for some rain on Friday afternoon.

Thursday saw people trickling in all day, setting up camp and sharing beer, food and fellowship. The 5-tap trailer mount was back, courtesy of **Steve Owens**. Late in the day, Camp Belch had their annual taco/margarita bar.

This year, lights were strung up at Keg Row in order to provide illumination after dark. As darkness fell, people were able to find the taps without flashlights. A musical jam formed around the fire, including an electric guitar, bongos, and **Joel Gallihue's** homemade bass that he called PseudoStradivarius. It was a clear, moonless night that made for some great stargazing.

On Friday morning, the inflow of campers continued. Pops, as usual, drove around in his Bush Buggy, now on its third engine. At lunchtime, Camp du Saison (back to their original name) held their 4th annual Sour Hour, which drew around 40 people and featured more than 30 homebrewed and commercial sour/funky beers. The rainstorm that kicked up was hardly noticed under the canopy as we enjoyed gueuzes, Bretty saisons and fruit lambics.

Late in the afternoon, what used to be the CRABS food/beer pairing was turned into a MASHOUT event. Both CRABS and non-CRABS folks contributed upwards of 20 different foods paired with beers for about a hundred people. Pairings included imperial red ale with shrimp & grits, Russian imperial stout with chipotle chicken tacos, saison with ceviche and Peruvian grilled chicken, heat pepper beer with steamed mussels, chipotle porter with flank steak in chipotle pepper powder, and a pin (half firkin) of Duclaw Chocolate Imperial Rye Porter with candied bacon drizzled in dark

On Sunday, many campers partook of the community brunch, which featured bacon, eggs, scrapple, coffee, peach French toast, corn, potatoes, fruit and other goodies. There was a mass exodus as the greatest number of vehicles ever at MASHOUT left one by one. It had been a spectacular weekend thanks to everyone who attended, and especially those who did all the necessary work to make it happen. We look forward to enjoying this wonderful event for many years to come.

Trivial Beer-Suits

By Charlie Pavitt

In Volume 2 Number 1 of *Beer, The Magazine* (I think it's from 1994), the one and only Alan Eames contributed a very interesting piece called "Drinking with the Dead." Basically, it is about the associations between beer and death among several cultures around the world. For example, the Kofyar people in Northern Nigeria pour beer on the graves on ancestors as an offering, then drink and talk to the ancestor for several hours, to ward away the dire consequences of ignoring them. Eames reported having seen offerings of beer bottles in graveyards in Brazil and New Orleans (Dixie in the latter case). Beer was buried with the dead thousands of years ago in Sumer and Babylon, and in Egypt the beer in the coffin was meant as a bribe to the gods who decided whether the newly dead soul would enter heaven or hell. The last step in mummification was to pour one last beer down the throat of the corpse.

Beer was a central part of the lives of the Norse raiders who terrorized Europe in the eighth through tenth centuries. Beer and blood were mixed and drunk in demonstrations of friendship, and the two together splattered on the bows of warships. When a "Viking of rank" was buried, the entire household (wives, slaves, animals) were plied with beer before having their throats slit and joining their master in the funeral pyre, and then beer was poured on the remaining ashes. Before battle, the "eldest brewstress" drank herself into a trance, and then

was expected to foretell the outcome. Eames referred to these as "Bragg women," and claimed that this was the origin of the term "bragging."

In traditional Ecuadorian culture, to keep the evil spirits of the dead away from the fermenting jar, charcoal from campfires is added, prayer is directed to the "spirits of the corn or manioc," and bows and arrows surround it. A burial cannot take place until the family of the deceased throws a beer party for the village, no matter how long it takes for them to come up with the needed funds. The Tupi-Guarani tribes cannibalized the bodies of captured enemies, but only after both they and the captives finished an eight-day beer bash. Jivaro women were buried with the brewpots, and regular beer offerings placed on graves for a year.

Several Western Hemisphere tribes mixed the bones of relatives into their brews, some using bone ash after cremation as finings. Eames reported that the same occurred in Europe at least through the seventeenth century. Europe has also been a home for the brewing of funeral beers. In Norway as in Ecuador, no burial until the beer was brewed. Here, the dead were thought to enter the brewhouse, drink all they wanted, and spoil the rest. As a consequence, the brewing itself took place in silence so as not to startle the spirit of the ale. A piece of iron was added to the brewpot to keep the evil away, cats were kept inside to protect the brew, and beer was placed outside the brewhouse to pacify them. Beer was also placed near conspicuous rock outcroppings to keep the Oskorei ("phantom riders of the night") satisfied and away from the brewhouse. If someone soon to die looked into a brewing vessel, fermentation was expected to cease.

Eames ended his article with an experience in a Mexican village during the Day of the Dead, when people sat in the graveyard eating and drinking beer. When queried about whether the ghosts of the dead really drank the beer, one woman said no, but the beer they were drinking had no flavor as "the dead get the taste." Eames wondered whether "that's what happened to my Bud."

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***

2012 BURP OFFICERS

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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.