



# BURP NEWS

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



**"I s'pose you fine mummers would  
turn down a drop / Of homebrew or  
alky, whatever you got? / Sure, the  
one with his rubber boots on the  
wrong feet / Ate enough for to do  
him all week."**

- [The Mummer's Carol](#)

Rich Sampson, Editor  
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**December, 2013**

[www.burp.org](http://www.burp.org)



**December Meeting  
Holiday Party & Winter Warmer  
Beer Competition  
(Also, BURP ELECTIONS!!!)  
December 5  
Arlington, VA**

**HAPPY HOLIDAYS FROM BURP!**

**January Meeting  
Holiday Party & Beer Competition  
January 18, 2014  
Arlington, VA**

## Cannon's Canon

*By Tom Cannon, Fearless Leader*



OK, is everyone recovered from the November Real Ale Meeting? If you weren't there, first, I feel sorry for you, but, second, there were 48 entries, 41 served on 21 Beer Engines and seven served on gravity tap in pins up on our new fancy keg rack designed by **Larry Koch**. It was, as usual, a

beautiful thing to see! All those glistening beer engines and those casks up on the rack. Just gorgeous, and a pity it only lasts a few days. As for the beer, well, I've been involved in this event since the beginning, and I think the beer was at an all-time high this year. There were some seriously good real ales on offer during the meeting. With 48 beers to try, I can't say I had all of them, but the ones I did have were all wonderful. You know, there are lots of "cask" beer events around these days, but how many of them actually take the cask

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to [membership@burp.org](mailto:membership@burp.org).

conditioning part as seriously as BURP does for this event? Not many. The Brits have been doing this for a long time and have the process down, so that the beer really does taste good. I understand there are infrastructure issues in many bars across the US, but when I hear people say that Americans are doing it their own way, and that's good enough, I just shake my head sometimes. A beer engine is just a pump and it takes a lot more to produce good beer than just pumping any old beer through one. Kudos to our BURP Master Cellarman, **Bill Ridgely** for insuring that the beers are conditioned as well as they could be for the meeting. Most of the beers there would have been just as good in any London pub.

I should also say that this was one of the better attended meetings I've seen in a long time. It's always good to see happy BURPers drinking so much homebrewed beer. Folks, this is what BURP is all about! Good friends drinking good homebrewed beer. So, as usual, thanks to all of the brewers, thanks for the folks who donated their beer engines for the event, and especially thanks to **Bill** and **Wendy Aaronson** for hosting. I'd also like to thank **Colleen Cannon** and **Kathy Koch** for doing such a good job with the educational portion of their meeting. Their talk on their experiences drinking Real Ale in England compared (favorably) with the beers we were drinking during the meeting was very well done, and very well received by many of the people who got there in time for it. Good job, ladies!

Well, now we're in the Holiday Season. I hope you all had a fine Thanksgiving and ate and drank way too much. Next on the agenda is the BURP Holiday Banquet. Usually the BURPers are pretty good at providing food during your average meeting, but for the Holiday Banquet, the stops are usually all pulled out. Count on lots of good food, and more than enough good beer to go with it. This is our one meeting of the year that we hold during the middle of the week, and this is for the few members that can't get out to meetings during the weekend. This year, we're back inside the beltway with plenty of public transportation options to get you there, so you don't have to fight the DC traffic to get there. Hope you can make it, and if you do, you won't be sorry. Oh, there will be something like

elections held during the meeting. Please vote early and often!

See you all at the December BURP Holiday Banquet. I'll be the one with the beer in my hand, hanging around the dessert area!

## BURP Elections: Polls Are Now Open!

*By Bill Ridgely  
Minister of Propaganda*

In order to fulfill the promise of democracy in our organization, we are opening the polls to give you the opportunity to vote for BURP's officer corps for 2014. While none of the officer posts are in contention this year, it's still important for all club members to have the opportunity to vote (and, of course, you may write-in a candidate of your choice if you prefer to do so).

All paid up BURP members are eligible to vote. Simply go to <http://brew.burp.org/BURP/Officers/BURPOfficersElection.aspx> (login is required), read the candidate statements, and place your votes. Online voting will be in place until 9:00 PM on Wed, Dec 4. Paper balloting will be available at the holiday banquet on Thurs, Dec 5, and winning candidates will be announced at the meeting.

Thank you for being part of this organization and for fulfilling your role as a BURP citizen!

## Join Your Fellow BURPers for the 25<sup>th</sup> Annual Potluck Holiday Banquet – Thursday, December 5!

*By Wendy Aaronson & Nick Griner  
Co-Ministers of Culture*

Join Your Fellow BURPers for the annual Potluck Holiday Banquet Thursday, December 5. This fabulous feast will be held at the Lyon Park Community Center in Arlington, VA. Doors will open at 5:00 PM for those who wish to help set up and decorate. If you can come early, and you have some fabulous

decorations you can share, please bring them. Festivities will begin at 6:00 PM, and we ask that everyone be out of the facility by 10:00 PM. As always, volunteers are needed to help with decorating, setup, and cleanup following the banquet. Again, volunteers are requested at 5:00 PM.

As with previous banquets, everyone should plan to bring a dish of their choice. In past years, there have been a wide variety of appetizers, soups, salads, main courses, and desserts. We hope this tradition carries on. We also have a growing number of members who are vegetarians. Some vegetarian main courses are encouraged. It has been a longstanding tradition to use beer in dishes if at all possible, so be creative. Try to provide enough food for at least 6-8 people. All dishes should be prepared ahead of time as much as possible. However, there are full kitchen facilities available for our use at the Center, so if you need to finish or bake something onsite, you will have that capability. If you do use the kitchen facilities, we ask that you clean up after your dish is ready. Electrical outlets and power strips will also be available for crockpots and hot plates.

In addition to great food, the holiday banquet is always a showplace for homebrewed holiday beers. This year will again feature a holiday Winter Warmer beer competition. All in attendance will have a chance to vote on their favorite beer, and ribbons will be awarded to the winners. While kegs are preferred (so everyone will have plenty of holiday cheer to imbibe), bottled beers and growlers are also welcome in the competition. We would appreciate someone volunteering to bring a couple of bags of ice to keep the bottled beer cold.

Those entering the competition should pre-register their entries with the BURP Ministers of Culture at [culture@burp.org](mailto:culture@burp.org).

The holiday banquet is always one of BURP's premier events and an opportunity for you to show off both your cooking and brewing skills. Don't miss the fun. Join your fellow BURPers for a feast to remember!

## From the Ministry of Culture

By Wendy Aaronson & Nick Griner  
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.*



### **BURP'S 17<sup>th</sup> Annual REAL ALE Competition Showcases 48 of the Finest Ales on this side of the Atlantic:**

As always, **Tom Cannon** did a fantastic job as competition organizer, and cellarman and registrar **Bill Ridgely** made sure that beers were presented to the judges in the best condition on Friday, November 8. Tom recruited 24 judges and 6 stewards to tackle the difficult task of choosing the top 3 real ales in this tough competition. **Alison Skeel** was the official glassware washer. This year's competition included 7 pins. The style breakdown was: 9 Ordinary Bitters, 5 Best Bitters, 6 ESBs, 1 Strong Mild, 9 Milds, 7 N. Brown Ales, 2 S. Brown Ales, 2 Brown Porters, 2 Robust Porters, 1 East India Porter, 1 60/-, 2 70/- and 1 80/- Shilling Scottish Ale. After considerable debate among the Best of Show judges, the winners were selected. **Roland Hall and Mike McGuire** took first place with a Northern English Brown Ale they named Kev's Knob. Second and third place went to **Mel Thompson** for a mild named Pre-Existing Condition and a Best Bitter named Bowel Sweat Bitter. The Cellarman's Choice selected by the stewards and coveted engraved mash paddle went to **Bill and Christie**

**Newman** for their mild named New Kettle Mild. Congratulations to all the winners. Many thanks to brewers, judges, and stewards. This would not be one of BURP's finest competitions without your support.

**December Competition:** We will close out the 2013 BURP competition year with our traditional popular-vote Winter Warmer homebrew competition, which will take place at the club's annual holiday banquet on December 5. Winter Warmers are traditionally malt-accented but well-balanced beers with a little higher alcohol content than traditional English session ales. There is a good description of the style (with some commercial examples) on the Beer Advocate website at <http://beeradvocate.com/beer/style/47>. It describes Winter Warmers as "...Big malt presence, both in flavor and body. The color ranges from brownish reds to nearly pitch black. Hop bitterness is generally low, leveled and balanced, but hop character can be pronounced. Alcohol warmth is not uncommon. Many English versions contain no spices, though some brewers of spiced winter seasonal ales will slap 'Winter Warmer' on the label. Those that are spiced tend to follow the "wassail" tradition of blending robust ales with mixed spices, before hops became the chief "spice" in beer. American varieties many have a larger presence of hops both in bitterness and flavor."

This competition will be open to kegs, growlers, bottles, or any other container. Please pre-register by emailing [culture@burp.org](mailto:culture@burp.org) by December 3.

**January Competition:** It is time to brew for the first competition of 2014 where small beers will battle big beers in the David vs. Goliath competition on January 18. This should be a fun competition. The rules are simple. You either specify the style so that judges know what specifications to use for judging or you enter in the Specialty category, which means anything goes. If you enter as a Specialty, you will need to provide the ABV and a brief description that includes what you wanted to achieve, e.g., Belgian Ale at the strength of an Ordinary, Schwarzwizen, etc. Include specialty ingredients, if any, in your description. To qualify for being a David, the beer must be 4.5% or lower. To qualify for being a Goliath, the beer must be 6.5% or higher. All beers will be judged according

to BJCP guidelines, and scoresheets will be provided. But that's just the first part of the competition. Now the fun part of the competition begins. The top 2 winners in the David and Goliath categories will battle each other in gladiator style. Don't think this is a slam-dunk for Goliath. This is where the competition gets interesting. Samples will be distributed to a small random sample of meeting attendees for the final taste-off and selection of winners. Audience participation and togas are encouraged.

2 bottles are needed for the judging part of the competition. If you are going to the gladiator round, you will need 2 extra bottles or a growler.

### Upcoming Competitions:

**February Competition:** The February competition is Belgian and French Ale (Category 16). For style guidelines, see <http://www.bjcp.org/2008styles/style16.php>. You will need 2 bottles for the BURP competition. Remember that the BURP library is an excellent resource of books and articles. Contact Bob Sholtes if you are interested in checking out something.

**March Competition:** We will have the 24<sup>th</sup> Dan McCoubrey Memorial Stout competition. Style guidelines can be found at <http://www.bjcp.org/2008styles/style13.php>

## The BURP Institute for Enlightened Brewing Practices

*By Joe Federico, Steve Marler and Robert Stevens  
Co-Ministers of Enlightenment*

This is the last article from your current Ministers of Enlightenment. The Enlightenment Team has enjoyed bringing you educational events and information. We hope that at least one of our efforts have helped you improve your beer. Here are some highlights from the last two years:

- **Gordon Strong** provided his insights on brewing better beer;
- **James Carroll** organized monthly happy hours for members to exchange brewing ideas;

- We tried to provide you with helpful brewing technique articles in the monthly newsletter;
- We provided monthly meeting tastings of beer styles and brewing tips plus brewers corner where brewers can discuss their beers and brewing techniques;
- We held two BYO subscription drives to save members money off the BYO subscription price
- We coordinated gatherings of the BEST group so the beginning and intermediate brewers could discuss brewing techniques including wild yeast, cast conditioning, beer off flavors, malt, African indigenous brewing and group brews;
- We provided members with the opportunity to pick and press cider apples to make fresh hard cider;
- We brought in **Mitch Steele** who shared his knowledge of IPAs;
- **Dona Lee** organized a bus tour of breweries and cideries located in Nelson County Virginia; and
- We conducted an Enlightenment survey which we used, and which can continue to be used, to provide Enlightenment activities of interest to the members.

Although our term officially ends on December 5, we still have two more Enlightenment Activities scheduled for January. The week of January 15<sup>th</sup> (the exact date has not been nailed down), **Jeff Mello** is planning to conduct a seminar on wild yeast. BURP's water expert **A.J. deLange** will also be conducting a water seminar. A date has not been set yet.

We would like to thank our Enlightenment team, **James Carroll, Hope O'Keefe, Scott Burns and James Wisnieski**, for all the ideas, hard work, and enthusiasm that they brought. We also would like to thank those who led Enlightenment discussions or talks this year, which included **Mike Tonsmeire, Alan Hew, Anne Stevens and Johnathan Reeves (Port City brewer)**. It has been a pleasure and we look forward to sharing a home brew with you in the future. For our last educational article, we present a new dry hopping

technique that **Andy Anderson** has been employing.

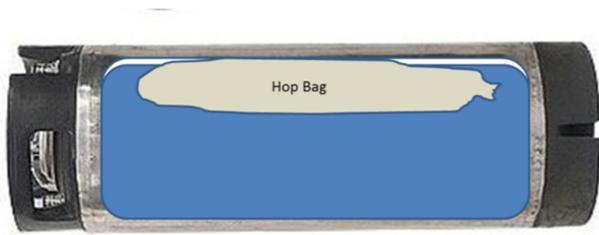
### **Getting More Hop Aroma: A Dry Hopping Experiment**

*By Andy Anderson*

So, if somebody asked you to describe the quintessential American IPA, what would you say? I'd bet a description of the rich aromatics would be high on the list. Whether citrus or resinous, floral or spicy, the powerful hop bouquet is one of the signatures of many American styles of beer, including the IPA. So, the next question would be how do you achieve that intense aroma, and that's where the problems begin. If you add the hops late in the boil, supposedly the volatile hop aromatic oils will not be boiled away, yet that doesn't seem to work for me. In fact I've done some experiments with turning off the boil after 90 minutes & then letting the wort sit covered for 20 minutes with late addition hops. The result? - more bitterness, but only marginal additional hop aroma.

That leads me to dry-hopping. Supposedly this will add the volatile hop aroma oils without them being boiled away or scrubbed away due to CO2 production during fermentation. But I tend to shy away from dry-hopping due to some earlier poor results: tinny/metallic flavors & limited hop aroma. However, in pursuit of more hop aroma (Hey! How can you call yourself an American homebrewer if you don't make a decent IPA?), I re-analyzed my process. I normally use 1/2 oz. whole flower hops & put them in a nylon hop bag that is weighted down with stainless steel nuts. This sits in a 5 gal carboy for at least a week or two. I cannot use more than 1/2 oz because the bag will swell up too much to get out of the carboy. I also use whole hops because I am leery of clarity issues with hop pellets.

Unfortunately, I now believe that my "stainless steel" nuts used as weights to keep the hop bag from floating on top of the beer were actually zinc-coated steel, which may have caused the tinny/metallic flavors. So, I needed a way to use more hops, not use any "steel" weights, and not to get the carboy clogged.



The answer was relatively simple: use a cornie, and not a carboy, as the secondary fermentation vessel; increase the hops by a factor of 4; maintain a higher temperature; and, lay the cornie on its side. Two ounces of whole flower hops, in a nylon hop bag, easily fit in the cornie. Lay the cornie down on its side and that forces the hop bag to remain fully submerged. Keep the cornie in the warmest room in your house (assuming winter brewing), as hop oils go into solution more readily at higher temperatures. With the higher quantity of hops, you only need 4 or 5 days of contact time, so after the time is up just stand the kegs upright & remove the floating hop bag. (At a higher hop concentration, I've read that if you leave the hops on the beer for too long, the beer can develop a vegetal flavor.) After you remove the hop bag, then you can cool the beer to achieve better clarity before packaging.

The result? It works! The only downside is that the warmest room where I live is an interior bathroom. I normally have to keep that door closed, or else go into lengthy explanations for company when they roll their eyes at 3 kegs lying under the sink.

Brew on!

## This Month in BURP History

*Compiled By Bill Ridgely*



**10 Years Ago (Dec 2003)** – BURP's annual potluck holiday banquet closed the year 2003 in style. Held at the American Legion Post #139 Hall in Arlington, the meeting featured fabulous food, nominations for 2004 club officers, and a unique competition – the Holiday Breakfast

Cereal Beer Challenge. This was the culmination of a series of team brew-offs devised by Culture Ministers **Tom Cannon & Betsy Kepler**. BURP supplied the base ingredients for a 5 gallon batch of beer, which included 8# Pale malt, 1# Light Munich malt, 1# Crystal malt, 2 oz. each of Chinook, Northern Brewer and Saaz hops, and a yeast of the brew-team's choice. The team could then add up to 1 pound of additional ingredients and must add 1 container of their choice of breakfast cereal. Everyone had a great time with this challenge. There were 15 beers entered, and each one got at least one "best beer" vote. Here are descriptions and notes on the winning beers (provided by a Christmas elf who made a special appearance at the event): 1<sup>st</sup> place, Hoppy Holiday Pale Ale by **Andy Anderson & Kathy Koch** (using Post Shredded Wheat) Elf notes – "Nice hoppy punch"; 2<sup>nd</sup> place, Sweet Stout by **Alan Hew, Ty Ming, & Pat Macy** (using Cocoa Pebbles) Elf notes - "Great real ale, excellent condition and flavor with a punch"; 3<sup>rd</sup> place, Holy Day Dubbel by **Mel Thompson, Pete Ryba, & Paul Langlie** (using Trader Joe's Organic Mango Passion Fruit Granola) Elf notes - "Subtle Belgian character, interesting mix of mango and passionfruit". This was by far one of the club's most interesting competitions and hopefully will make another appearance at a future meeting.

The Dec 2003 edition of BURP News featured Part 1 of this reporter's reminiscences of the Prague-to-Vienna Tour de BURP bicycle trip held over 15 days in the Fall of 2003. This 1<sup>st</sup> installment contained highlights of the ride including a wonderful Prague pub crawl, scenes along Czech back roads, tasty meals taken in small Czech inns and pubs, and a long evening in a Moravian wine cellar during which the tour group got totally trashed with a fun group of Czech high school students. BURP's Culture Ministers **Tom & Betsy** followed with thorough descriptions of the beer styles featured in the next two monthly club competitions – American Pale Ale in January and Scottish Ale in February. The issue finished off with **Bob & Betsy Kepler's** recipe for Smoked Pot Roast with Porter (which featured both liquid smoke and ½ cup of Alaskan Smoked Porter).

**15 Years Ago (Dec 1998)** – The club's 1998 holiday banquet, by now a pot luck affair where everyone attending contributed a dish, preferably

made with beer, took place at the Oxon Hill Jaycee Center in Ft Washington, MD. While I could go into detail on what transpired at the event, the best review can be found in an article titled "Stranger in a Strange Land", written by BURP member **Jim Caldwell's** daughter **Jennifer** and published in the Jan 1999 issue of *BURP News*. Attending her very first BURP meeting, Jennifer contributed a wonderful set of observations that included a description of BURPer **Ralph Bucca** as "a wild-eyed, wiry haired man, weighing maybe 115 pounds, who I had once seen in a toga". You can read this excellent piece of journalism at <http://www.burp.org/burpnews/pdf/199901.pdf>.

**20 Years Ago (Dec 1993)** – The annual Holiday Banquet was held at the Oxon Hill Jaycee Center in Ft Washington. Featured was the first "Free Beer Holiday Brew-Off", in which a set of brewing ingredients was provided to 10 different brewers who were then asked to brew a batch of beer using only those ingredients (plus spices if desired). The rule was unfortunately compromised (your intrepid chronicler slaps hand here), but the competition did provide nearly 50 gallons of beer for consumption at the meeting. Competition winners were **Wendy Aaronson & Bill Ridgely** for their "Marmion's Merriment Yule Ale" in the Scottish Export style (hence the illegal addition of roast barley in the recipe). As usual, BURPers outdid themselves preparing fantastic dishes for the banquet, all made with beer. These included such delicacies as lambic-marinated pork, stout-hearted buffalo chili, and, for dessert, lupulin lemon pie and bourbon-stout pie with chocolate chips.

**25 Years Ago (Dec 1988)** – The BURP Club's first holiday banquet was held at *Colonel Brooks' Tavern* in the District on Dec 14. While the tradition of holding a holiday banquet has continued to this day, this was the first of only two that were held at commercial establishments (the other being held at *Blob's Park* in Jessup, MD). Looking back on the announcement for the first banquet, I'm struck at what a great deal it was (at least by today's standards). Each attendee received a full dinner (choice of three entrees) and two beers from the thirteen taps available in the restaurant, all for \$12.00 (tax and tip included). In addition, BURP picked up the tab for an additional pitcher of beer on each table. Owner **Rudy Manili** gave the club the entire upper

floor of the restaurant, and there wasn't an empty seat in the house. The excellent beers available included Spaten Oktoberfest and Doppelbock as well as Santa Class, the holiday winter warmer from the *Oxford Class Brewery* in Glen Burnie, MD. 1988 was a watershed year for the club, reflecting a major interest in homebrewing at that time. This was reflected in the Dec 1988 issue of the *BURP News*, which was (and I believe still is) the largest issue of the newsletter ever produced. The "1988 Yearbook Edition" featured an extensive review of the year's activities contributed by numerous BURPers and guests and weighed in at a whopping 20 pages.

**30 Years Ago (Dec 1983)** – An election committee was formed at the December BURP meeting consisting of **Bob Sharbaugh, Hank Rupprecht, Dan McCabe, and Fred Dandeneau**. This committee proposed a slate of officers to run for office in 1984. The election was scheduled to be held at the January meeting, and additional nominations would be taken from the floor at that time. Secretary **Dan McCoubrey** noted in his "Dear BURPers and Friends" news update that the club had experienced significant growth over the past year and now totaled about 70 members (from the six members who formed the club 2 ½ years earlier).

## Drinking Beer in the Digital Age: Great American Beer Festival 2013

By Tim Weil (BURP Iterant Reporter)



visit. The icons above appeared on your smart

The day before the GABF conference is like training for a sporting event (it just happens to be a beer contest)! To prepare, Jessica and I downloaded the web app so I could consider a navigation course in the hall, what beers to sample and breweries to

phone or in my case, a tablet device I brought to the show. The categories included:

- GABF 2013 Winners (scoreboard)
- Stop Monkin' Around
- Hopness Monsters
- Sarah Pale-In
- Pucker-Up Buttercup
- Aged to Perfection
- Dark Side of the Brew
- Fear No Beer
- Spice Spice Baby
- Wheat
- Fresh Fruit
- Dark Vader

Needless to say, once inside of GABF, the digital drinking navigator proved to be worthless (no Internet for a tablet), but instead, your glass and your palate provided the proper guide. The web-app was fun to see and not a bad warm-up for GABF

### GABF Official Numbers

The GABF generates over \$7 million in the Denver-area economy, so if you're interested in the growth of the show (it's getting too big), below are the statistics from the GABF website. Significantly, there were over 250+ first-time breweries at this year's event. Organizers will get 30 percent more space at the Colorado Convention Center starting in 2015 through 2020, allowing them to sell more tickets and squeeze in more breweries. It's worth noting that American IPAs have been the predominant entry for the past several years.

	2013	2012	2011	2010	2009	2008
Attendance	49,000	49,000	49,000	49,000	49,000	46,000
Volunteers	3,245	3,023	3,411	3,281	3,000	2,600
Volunteer Hours Worked	47,214	41,919	54,515	52,075	43,679	41,679
Breweries at the Festival	624	578	466	455	457	432
Beers at the Festival	3,142	2,774	2,375	2,248	2,101	2,052
Beers in the Competition	4,809	4,338	3,930	3,523	3,308	2,702
Categories Judged	84 + Pro-Am	84 + Pro-Am	83 + Pro-Am	79 + Pro-Am	78 + Pro-Am	75 + GABF

	2013	2012	2011	2010	2009	2008
						Pro-Am
Number of Judges	201	185	167	151	132	110
Avg. number of beers in each Category	51	51	48	42	42	39
Category with Highest Entries	American Style India Pale Ale: 252	American Style India Pale Ale: 203	American Style India Pale Ale: 176	American Style India Pale Ale: 150	American Style India Pale Ale: 134	American Style India Pale Ale: 108
Medals Awarded	252 + 3 in Pro-Am	251 + 3 in Pro-Am	248 + 3 in Pro-Am	236 + 3 in Pro-Am	234 + 3 in Pro-Am	222 + 3 in Pro-Am

### Getting in the Front Door is the Hardest Part



This year, the tickets for this year's **Great American Beer Festival** – available to the general public – officially sold out in 20 minutes! As an intrepid consumer, I was on the GABF site at T-minus 0 for the Internet ticket sales. I had a legitimate order registered and

the website timed-out processing my order. Fortunately, our son lives in Boulder and joined AHA this year. So the ticket request was taken care of. As we queued up with 2000+ walk-ins for the Saturday members-only session, our group shuffled at the 1 PM opening.

Security Check - "Sir, you can't bring a shoulder bag into the conference center. No backpacks allowed." "Uh, lady, think of this as a man's purse". "Sorry, you'll have to talk with our manager"? "Sir," says the 20-something manager, "are you carrying any medical devices in this bag." Time for a toe-to-toe altercation with the conference goons. In my best 'irritated New Yorker' rant, I won this silly argument and proceeded to shuffle inside with the beer crowd. (By the way, there is no distinction in the GABF FAQs or signs outside the conference hall about what's an OK bag. Now let's get on with the show.)

### On With the Show!

Once we got past the crowd control, geeks were free to roam the GABF conference floor the serious

(and delirious) work began. It was funny to hear different 'pour people' say – "Look, he's writing things down"! Listed here are the highlights I remember – 3 Brothers ([Resolve Bourbon-Barrel Russian Imperial Stout](#)), Mad Fox ([Abbey Des Chutes](#)), Highway 1 ([French Mexican War Jalapeno Saison](#)), Pedernales ([Lobo Negro Munich Dunkel](#)), Dogfish Head ([Namaste Belgian Witbier](#)), Boulevard Brewing ([Tank 7 Farmhouse Ale](#)), Brasserie St. James ([Red Headed Stranger Saison](#)), Boulder Beer ([Fried Rye Pale Ale](#)), Palisade Brewing ([Dirty Hippie Dunkelweissen](#)) and (drum roll please) Lost Abbey ([Duck Duck Gooze](#)), which has a 'World Class – 100 Rating' from the Beer Advocate. For the hundreds of beers I didn't get to sample, you can still check out the [GABF 2013 website](#).



Back at the Mad Fox serving area, I also found myself going back for second helpings of Abbey Des Chutes, their Kolsch and Schwazbier. No prizes for **Bill, Charlie, Rick** and **Brian** this year, but always a winner in my book!

Thanks goes to **Christine** and **Beth** and keeping the Mad Fox team in good spirits (and good company).

### BURP Shirt Wins the Day

The BURP cycling jersey was quite the crowd pleaser at GABF 2013. As a billboard for the DC club, the shirt brought 'Wow' comments from spectators. A couple of Kentucky judges from the contest gave a thumbs-up and a film crew from a Late Night TV show took a 360-degree pan of the costume and promised me that we'd get national coverage. The only problem was that I don't own a DVR and couldn't remember if this was the Jimmy Fallon or Jimmy Kimmel show they were filming for. Not matter – great shirt and thanks to **Bill Ridgely** for sending me a club jersey.

### Virginia Shines in the Winners Circle

Our son, Page, was pouring for 3Brothers Brewing (Harrisonburg, VA) this year, so this was the first stop on my sampling tour. Here's the Press Release note – "From a quick comparison, it appears Virgin-



ia's medal total of 14 is 4th highest behind craft giants California, Colorado and Oregon. Virginia Brewers had an extremely successful outing at the Great American Beer Festival. At GABF this year, 3Brothers Brewing Company impressively won its first medal in the first year of the brewery's existence, taking a bronze in the Wood- and Barrel-Aged Beer category with their Rum Barrel Belgian Dubbel Style Ale.



It's worth noting that [Colorado brewers brought home over 40 medals](#). It was also good to see that support for Colorado Flood Relief efforts was supported at GABF and there is still a website for supporting this worthwhile cause -

[http://www.greatam-](http://www.greatamericanbeerfestival.com/news/brewers-rally-to-support-flood-victims/)

[ericamericanbeerfestival.com/news/brewers-rally-to-support-flood-victims/](http://www.greatamericanbeerfestival.com/news/brewers-rally-to-support-flood-victims/). All-in-all, it was another great year at GABF ([visit picture gallery](#)). Some much beer, so little time. See you next year!

### *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  
Aaaaaaaaaaaaa, Drink!  
Al Lowry, 1994*

## 2013 BURP OFFICERS

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<p style="text-align: center;"><b>Designated Driver Program</b></p> <p>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. <b>Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.</b></p>	<p style="text-align: center;"><b>Guide for New Members</b></p> <p>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.</p>
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