



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

**FREE
BEER**

"The only true currency in this bankrupt world is what you share with someone else while drinking free beer"

- Philip Seymour Hoffman (R.I.P.) as Lester Bangs in
Almost Famous – (or something like that)

Rich Sampson, Editor
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June, 2014

www.burp.org



June Meeting
Spirit of Free Beer Awards (& Leftovers!!!)
June 7
Kensington, MD

1st Annual BURPOUT
June 27 - 29
Popenoe Mountain, MD

July Meeting & Annual Pool Party
July 12
Arlington, VA

27th Annual MASHOUT
August 14 – 17
Oldtown, MD

Cannon's Canon

By Tom Cannon, Fearless Leader



Boy, has May been a busy month for us BURPers!

Of course it all starts with the Chili Competition at the May meeting. I won't exactly say that the weather was optimal for the event, but it did hold off long enough for all of us who got there early to make chili to get our chili in the pots and ready for serving at 2:00. And then it rained a bit, but not enough or long enough to put a real damper on any of us hardy BURPers who came out for the day. Bottom line was that the chili was all good, and the beer for the "best beer to go with chili" was all good, so I have to say for the meeting, it was all good. Thanks to everyone who attended the meeting, and special thanks to **Dan and Christina Allers** for doing their stellar job of hosting (and do you believe they want to do it again next year???) Also thanks to our Chili Commissioners **Bob and Kathleen Warriner** for, as usual, running a clean competition. And you know what? I'll bet they volunteer to do that next year as well?

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And while the chili was being cooked and consumed, the Spirit of Free Beer team was working away getting the beers ready for the competition, checking in beers, registering beers, and, eventually, transporting beers. All this work, including the early work they did the night before, and all of the organizing of the beers they did the next day really made the job we did judging on Friday and Saturday seem very easy. Kudos, as usual, to the folks that put the competition together, but I want to particularly thank overall organizers **Wendy Aaronson** and **Nick Griner**, but also Wendy's right-hand dude **Bill Ridgely**, who put in a lot of work for this event. I also want to thank our beer registrar **Bob Andres** and his son **Nicholas**. This was Bob's first year helping out with SOFB. I talked him into it, but by all accounts I think he had a good time doing it. Also thanks to Judge Coordinator **Mike Reinitz** and Steward Coordinator **Elizabeth Hartman**. Also first time doing these jobs, and both were done exceedingly well. There were also many other helpers, almost too many to name, but they all worked hard, but hopefully, also had a good time. Bottom line is that it all turned out to be a very smooth and well-run event, but I'd expect nothing less from our BURP volunteers.

So, if you are even slightly perceptive, you might notice a bit of a theme here. Yes, it takes meeting hosts, and chili commissioners, and Spirit of Free Beer workers, and officers and many other positions for BURPers to volunteer for to make this club run. But everything I've ever volunteered for in BURP – and there have been lots of things I've volunteered for – has been worthwhile and fun. Good fellowship and good beer mix very well together. And when work involves beer, can it ever be too hard? My point is that volunteering for BURP events or BURP meetings is fun, and I sure hope if you haven't before, you consider it for the rest of the stuff we have planned for this year. We'll be talking more about this at the June meeting.

And speaking of the June meeting, that's what we're looking forward to next. This is where we see the "Free Beer" part of the Spirit of Free Beer. That's right, all of the leftover beers will be available at the meeting for tasting, drinking or even guzzling. It is only one of two meetings a year that we discourage people from bringing beer to. There will be plenty for everyone. And it's fun going

around trying all of the different styles that will be available. My recommendation is bring a bottle opener and your favorite drinking glass and dig in. Of course we would like you to bring something to eat to the meeting, as usual. This is really a fun meeting, so I hope you all come out. I'll certainly be there. And as a reminder, if you brought beer home from SOFB, we need you to bring it back to the meeting in coolers with ice. If you can't do that, please let the officers know so we can try to cover that for you.

See you all at the June meeting!

Announcing Two Upcoming Homebrewer Camp-Outs: 1st Annual BURPOUT (June 27-29) & 27th Annual MASHOUT (Aug 14-17)

By Bill Ridgeley

When last year's 26th and final Mid-Atlantic States Homebrewers Camp-Out (MASHOUT) on Popenoe Mountain ended, the organizers – in conjunction with the Popenoe family – made two very important decisions. First, MASHOUT would continue to be held each year but at a different location (due to the ever-increasing size of the MASHOUT crowd). And second, there would continue to be an annual campout on Popenoe Mountain. The latter would be a smaller, more intimate and family-oriented campout for BURP members only – a throwback to the early years of MASHOUT when crowds were small and everyone knew each other.

I'm pleased to announce that both of these events are going to happen in 2014. The 1st annual BURPOUT will take place over the weekend of June 27-29 on the Popenoe mountaintop near Rocky Gap, MD that so many of us have come to love over the years. While the main event will take place during this 3-day period, the Popenoe family has graciously decided to make the site available for anyone who would like to stay through the week of Jun 30-Jul 5. Those wishing to arrive a little early will also be welcomed onsite starting Thursday evening, June 26.

The BURPOUT will be a relatively informal event. The main expenses involved will be rental of port o' pots and the purchase of some food for both the grill on Saturday evening and a traditional pancake breakfast on Sunday morning. Other food will be communal, with everyone contributing side dishes to the Saturday dinner. There will also be a fixed expense for preparation of the field for the event. Our intention is for this to be a break-even event, so once we determine the total number of people registered, we will set a price for everyone – most likely in the \$15-25 range. **There will be a limit of 60 people, and pre-registration is required!** No walk-ins will be allowed at this event, so please register early to make sure your spot on the mountain is secured. The total number of people registered will determine how many port o' pots we will need to rent and how much food we will need to purchase. The website for registration is <http://burpout.eventbrite.com>, and registration opens on Sunday, June 1. There is no charge to register, but we will contact all those registered by mid-month to let you know what the final cost figure will be for everyone. We will collect the fees onsite during check-in.

The 27th annual MASHOUT will take place over a 4-day period from Aug 14-17. The new site for this event – which is open to all homebrewers and their families from throughout the mid-Atlantic region – will be the Organarchy Hop Farm (<http://organarchy.co/>) in Oldtown, MD. The new location is just 2 miles from Paw Paw, WV and 24 miles from Popenoe Mountain (so basically in the same Western MD vicinity). The farm sits in a beautiful location on a bluff just above the Potomac River and the C&O Canal, so there will be lots of recreational opportunities in addition to the usual MASHOUT activities. The new MASHOUT planning organization (made up of representatives from several of the homebrew clubs who have been regular attendees over the years) has been working hard to prepare for this event, including development of a new website which will have full details and registration options. We anticipate the website will be open for business in the very near future. The fee for MASHOUT will be a little higher this year because we will now be camping at a commercial facility. The proposed fee for the full 4-day event will be \$50 for each adult (slightly discounted for couples as it was for MASHOUT's past). Children aged

2-12 will be admitted (with an accompanying adult) for \$25, and children under 2 will be admitted free (as before). Your fee will include all of the MASHOUT amenities from past years, including the traditional Saturday BBQ dinner and Sunday pancake breakfast. All who have attended MASHOUT regularly over the years will be notified when registration opens, and I will let everyone in the BURP Club know as well. Those of you familiar with this event know that it's become a must-attend occasion for homebrewers – the largest and most fun campout of its kind anywhere in the US.

I hope to see lots of BURP members at both of these upcoming events. These campouts are a great opportunity to get together in the great outdoors and commiserate around the campfire (without having to drive home afterward). I'll look forward to seeing you all BURPOUT and MASHOUT!

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.



May Results – Being that the BURP Chili Cook-Off meeting is usually one of the larger meetings of the year, what better time to have two homebrew competitions?! The traditional "Best Beer to go with

Chili" competition has always been a favorite for many homebrewers in BURP. This competition could be of any style of beer, as long as it paired with any of the chili options. In addition, winners were chosen based off of popular opinion with each attendee submitting a ballot for their favorite beer. Congratulations to our winning brewers – 1st, **Tom and Colleen Cannon, Pat and Janet Crowe** (Maibock); 2nd, **Andy Anderson and Kathy Koch** (Munich Helles); and 3rd, **Mike Reinitz** (Czech dark lager). The second competition was a Rye challenge thanks to the generosity of Growlers Brewpub head brewer **Eric Gleason**, who donated a bag of rye malt. Each entry into this competition had to have some proportion of rye. We had 9 entries overall, congratulations to our winning brewers – 1st, **Mel Thompson and Larry Koch** (Rye Pale Ale); 2nd, **Joe Federico** (Rye Pale Ale); and 3rd, **Mike Vonk and Thomas O'Neill** (Rye Black IPA). Congrats again to the winners!

June Competition – None: There will be no club competition in June, as we will drink all of the leftover Spirit of Free Beer entries at the June meeting. Free Beer!

Upcoming Competitions - We will have a special competition in July for Sour Ales (Cat 17). These are becoming more and more popular, and a number of BURP members have been experimenting with sour styles. More details on this competition will be in the July newsletter.

Collaboration Beer Competition at MASHOUT

– If you have not been to MASHOUT, you should try to attend. Many clubs such as CRABS, FOAM, NoVA, WorthHogs, and the Cross St. Irregulars join BURP for a phenomenal weekend of friendship, beer, food, music, and recreation. In the spirit of MASHOUT, we decided it would be fun to have a collaboration beer competition. There is one criterion: the brewing team must include a member from more than 1 club. We know some of you are members of more than one club, but you can't be a brewing team of 1 person and collaborate with yourself. The goal of collaborating is to team up with 1 or more people and create something that is a blend of ideas from each of the members. There are many commercial collaboration beers that can inspire creativity. So, reach out, collaborate, brew, and have fun!

For recipe ideas, there are a number of good books in the BURP library. You can view the collection at <http://brew.burp.org/Brewing/ClubLiBeery.aspx> and then e-mail libeerian@burp.org to have a book delivered to you at the upcoming BURP meeting.

Here is **Mel Thompson's and Larry Koch's** 1st place Rye Pale Ale recipe from the May Rye beer competition:

Brew Type: All Grain
Style: American Amber Ale
Brewer: Mel Thompson
Batch Size: 11.25 gal
Assistant Brewer: Larry Koch
Boil Volume: 12.88 gal
Boil Time: 60 min

Ingredients

Amount	Item	Type	% or IBU
1.00 lb	Rice Hulls (0 SRM)	Adjunct	4.1 %
9.00 lb	Pale Malt, Maris Otter (3 SRM)	Grain	36.7 %
7.00 lb	Munich Malt - 10L (10 SRM)	Grain	28.6 %
5.00 lb	Rye Malt (5 SRM)	Grain	20.4 %
1.00 lb	Cara-Pils/Dextrine (2 SRM)	Grain	4.1 %
0.50 lb	Caramel/Crystal Malt - 40L (40 SRM)	Grain	2.0 %
0.50 lb	Melanoiden Malt (20 SRM)	Grain	2.0 %
0.25 lb	Caramel/Crystal Malt - 60L (60 SRM)	Grain	1.0 %
0.25 lb	Caramel/Crystal Malt -120L (120 SRM)	Grain	1.0 %
1.00 oz	Magnum [14.0%] (60 min)	Hops	21.9 IBU
1.00 oz	Columbus [14.0%] (30 min)	Hops	16.8 IBU
1.00 oz	Cascade [5.5%] (10 min)	Hops	3.1 IBU
1.00 oz	Cascade [5.5%] (1 min)	Hops	0.4 IBU
0.75 oz	Cascade [5.5%] (Dry Hop 3 days)	Hops	-
0.55 tsp	Irish Moss (Boil 10.0 min)	Misc	
1.10 tsp	Gelatin (Secondary)	Misc	
1 Pkgs	DLC (Safale #US-05) [Starter 1200 ml] [Cultured]	Yeast-Ale	

Beer Profile

Measured Original Gravity: 1.054 SG
Measured Final Gravity: 1.005 SG

Estimated Color: 11 SRM (11-18 SRM)

Color [Color]

Bitterness: 42.1 IBU (20.0-40.0 IBU)

Alpha Acid Units: 2.5 AAU

Actual Alcohol by Volume: 6.4 %

Mash temp: 152 F

Here is **The Dickheads (Tom and Colleen Cannon and Pat and Janet Crowe)** 1st place Mai-bock recipe from the May "Best Beer to Go with Chili" competition:

12 pounds Weyermanns Pils
 14 pounds Weyermanns Vienna
 2 pounds Wildflower Honey
 3.5 ounces Mittelfruh hops (~20 IBU)(4.5% AA) added 30 minutes into boil
 Yeast from Gordon Biersch, Rockville, MD
 Approx 60 minute mash at 150 degrees
 Approx 75 minute boil
 Gravity @ completion of boil 1.068
 2 week fermentation at 50 degrees F, then racked and lagered for 6 weeks at around 34 degrees F

From the Ministry of Enlightenment

*By Mike Reinitz and Thomas Sords
 Co-Ministers of Enlightenment*



The May meeting was a SMA[sh]ing success for your Ministers of Enlightenment! In addition to the wonderful Chili and beer available, **Thomas Sords** provided an opportunity to taste 9 different base malt teas. This gave the attendees the chance to get a better feel for the differences and similarities of each malt. I personally was most surprised by the Brown Malt; a roasty, (burnt) toasty malt that would make a wonderful backbone for a traditional Porter. The

tasting also showed another unique use for tools – refractometer droppers make great sanitary method to remove samples from quart jars.

This month, we will be covering two different topics. **Mel Thompson** has graciously agreed to talk to attentive crowds of home brewers about Strong Beers; how to brew and style notes. Additionally, **Bob Rouse** will be providing samples of a series of SMaSH beers from his German Malt SMaSH experiment.

German Malt SMaSH Beer Experiment

Concept: To demonstrate the different flavors and aromas provided by typical German malts. Decoction mashing is a time-honored tradition in German brewing, because it not only allows for step mashing without a RIMS or HERMS, but also adds flavors and aromas from the melanoidins created. Therefore, included for comparison is one decoction-mashed sample, and one with melanoidin malt added, which simulates the decoction effect for extract beers and single-infusion all-grain beers.

General Recipe Information (1 Gal batches):

2 lb base grain
 BIAB, Single infusion mash (except triple decoction sample)
 2.6 qt @ 166F for mash temp of 154F
 Batch sparge: 1.75 qt @ 175
 Boil 90 mins
 1/4 oz Hallertau (4.1%) @ 60 Min
 1/4 oz Hallertau (4.1%) @ 20 Min
 yeast nutrient and Irish moss added to boil at 20 mins post-cool down, wort oxygenated using O2 and diffusion stone

White Labs WLP810 San Francisco Lager yeast (one vial split between two 1 gal batches in 250ml of "wake up" starter)

Fermented 1 week at room temperature
 Fermented 1 week at cellar/lager temperature (45F)

Bottled using carbonation drops for conditioning

Samples:

Beer 1: Pils malt
Beer 2: Vienna malt
Beer 3: Munich malt
Beer 4: Pils malt + 1.6 oz Melanoidin malt (equiv. to 8 oz in a 5 gal batch)
Beer 5: Pils malt, triple decoction mash

Decoction Mash

Mash in with 2.6 qt @ 133; Rest 20
 Pull 1.1 qts thick mash and boil 10 minutes
 Return to mash, adjust to 142, and rest 30
 Pull 1.1 qts thick mash and boil 10 minutes
 Return to mash, adjust to 158, and rest 30
 Pull 1.25 qts mash and boil 10 minutes
 Return to mash and mash out, sparging with 1.75 qt @ 170

Caveats:

OG approx 1.048, but were not all the same due to differing boil-off rates
 Boiling water added to boil at various times to compensate for excessive boil-off
 Filtered water only
 No campden to remove chloramine
 No water chemistry additions, nor pH adjustments
 No verlauf
 No whirlpool or filtering boiled wort when transferring to fermenter
 No special precautions to prevent oxidation post-fermentation



provided prizes for all winners. This is their 28th year as sponsor for this event!

Thanks to everyone who participated and contributed to the great success of this event!

Below is the recipe for the 1st place Cliven Bundy Anarchist Chili, courtesy of **Paul Fiorino**:

7# boneless short ribs, cubed 1/2"
 1/2 # Mexican Chorizo, fresh, casing removed
 1 onion, chopped
 4 cloves garlic, minced
 Smoked flanken rib + pork neck bone stock (Korean style thin cut ribs best; skim and reserve fat)
 Slurry (blend in pitcher with immersion blender):

6 charcoal roasted red bell peppers, seeded and peeled
 4 canned chipotles in adobo, seeded
 1/2 onion
 4 cloves garlic
 2 cups smoked stock

- 1) Fry beef cubes in fat skimmed from stock until grey. Cook chorizo until crumbly. Reserve all fat.
- 2) Cook in pressure cooker, with sufficient smoked stock, for 15 minutes. Depressurize.
- 3) In main cook pot, fry onions and garlic in reserved fat until translucent
- 4) Add back meat/stock from pressure cooker. Add slurry.
- 5) Add base chili powders: 4 TBs Ancho, 2 TBs Guajillo.
- 6) Add 1 TBS cumin, 1 TBS Oregano
- 7) Cook for an hour. If too thick, add stock. If too thin, add more base powders
- 8) After another hour, add 8oz Sierra Nevada Blindfold Black IPA (or ideally your superior homebrew). Taste and adjust for salt, sweet (palm sugar if available), acid (Suka Pinakurat - a HOT Filipino coconut vinegar), umami (Sazon Goya). Add more cumin/base powders/stock as necessary.

The 29th Annual BURP Chili Cook-Off

By Bob & Kathleen Warriner – Chili Commissioners



The 29th Annual BURP Chili Cook-Off was held on Saturday, May 10, 2014 at the home of **Dan Allers & Christina Wren** (their thirteenth year hosting!) in Fairfax, VA. The few sprinkles that fell didn't dampen the enthusiasm of a very large crowd

and eleven hopeful chili cook-off teams vying for first place honors.

Most of the chili cook-off teams were in place by 10am, and ballots were handed out by 2pm for tasting and judging. All ballots were collected at 4pm and the following winners declared.

First place went to entrant number 5, Team FiO BROS with Team members **Paul Fiorino, David Fiorino** and **John Moran** with their Team Chili named Cliven Bundy Anarchist Chili.

Second place went to entrant number 1, Team The Wild Things with Team members **Woody & Dona Lee, Bill & Beth Madden** and **Mark & Karen Korabik** with their Melange of Six Meats Chili named Wild Mild Love Child Chili.

Third place went to entrant number 4, Team **Tim Artz** with his Texas Chili named Smokin' Bowl O' Red.

The Hottest Chili went to entrant number 7, Team Jackelope with Team members **Tom & Colleen Cannon, Pat & Janet Crowe** and **Steve Marler** with their Red Meat Bean Chili named Jackelope.

The Hard Times Cafe's **Jim & Fred Parker** generously

Spirit of Free Beer 2014 Wrap-Up

By Wendy Aaronson, 2014 SOFB Organizer

The 22nd annual Spirit of Free Beer is now in the history books! It was an excellent competition, and despite the fact that several other beer events and competitions were going on at the same time, BURP's still attracted 489 entries, evaluated over 2



days by 52 judges with the help of 27 stewards. Full results of the competition (and a list of our many generous sponsors) can be viewed on the SOFB website at <http://sofb.brewcomp.com/>. The awards ceremony for the event will take place at the upcoming BURP meeting to be held in Kensington, MD on Sat, June 7.

I'd like to take this opportunity to thank the many people who worked incredibly hard to make this competition such a success:

* Registrar **Bob Andres** gets a special shout out for the huge amount of work he put into this event. Registrar is by far the most important job in the competition and requires long hours sitting in front of the keyboard making sure every entry is properly accounted for, scores are entered correctly, and scoresheets are e-mailed to all participants after the competition is completed. Bob also helped greatly by acquiring the location for Friday's judging after our regular site in Annandale fell through. In addition, I want to acknowledge and thank Bob's son **Nicholas**, who worked very hard alongside his dad at both the Friday and Saturday judging sessions and also was instrumental in getting the results posted onto the website in a very timely manner and ensuring that I ordered enough pizza for Friday's session. Both of these guys were amazing, and we couldn't have accomplished this event without them.

* Judge Coordinator **Mike Reinitz** did a great job pulling together the judges for SOFB, which was not easy considering there were at least two other BJCP-registered competitions held in the region on the same weekend. Thanks to Mike for getting all of the judges onboard and making sure there was a good balance of experienced and less than experienced judges at each of the tables.

* Steward Coordinator **Elizabeth Hartman** put a huge amount of time and effort into both acquiring stewards for the competition and making sure they

were adequately prepared by writing and distributing a Steward's Guide with detailed instructions on how to effectively perform stewarding duties before, during, and after the competition. Kudos also go to Uber-Steward **Mark Raker**, who provided valuable assistance and expertise to Elizabeth over the two days of the competition.

* Prize Coordinator **Robert Stevens**, along with my fellow Culture Minster **Nick Griner** and their hard working team of "prize solicitors", pulled together an incredible array of prizes from a nationwide group of generous sponsors. It's not an easy task getting sponsors to contribute. The effort often requires multiple follow-ups. These guys did a great job helping to maintain SOFB's reputation for providing the best prizes of just about any competition in the country. Members of the prize team included **Mark Raker, John Sikking, Thomas Sords, Mel Thompson**, and last year's prize coordinator **Bob King**.

* Transportation and Beer Cooler Coordinators **Webster Anderson & Mitch Pilchuk** were by far the hardest working members of the SOFB team. To be honest, because of our current need to relocate entries several times over the course of the competition week, we couldn't have done it without these guys. They put an incredible amount of effort into helping sort the entries during registration and then transporting them to the various storage and judging locations during the event itself. This is major physical labor, and these guys were not only tireless but totally dedicated to making sure each entry was in the best condition possible and available when needed by the competition judges. I can't thank them enough for their efforts.

* Facility Coordinator **Beth Madden** (along with husband and partner **Bill Madden**) made sure we had the best judging location ever at *Mad Fox Brewing Co* in Falls Church. The facility, food (especially the bacon doughnuts), beer, and general ambience at the brewpub were all first rate, and providing our judges and stewards with such a top notch experience makes it easy to bring them back year after year. Many thanks to Beth and to Bill for allowing us to take over their place on competition Saturday and making everyone feel at home.

I'd like to finally acknowledge all of those great people who helped us get the entries checked in and sorted on the weekend of the Chili Cook-Off, in particular **Dan & Roger Allers, Greg Leifert, Steve Marler, John McAdams, Emily Michelsen, and Bill Ridgely** (along with, of course, **Webster & Mitch**).

I can't finish this without acknowledging the efforts of my partner **Bill Ridgely**, who kept everything, especially me, on track and made sure each task was done at the appropriate time using the appropriate resources. I couldn't have done my job successfully without his help.

Cheers, Wendy

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Jun 2004) – Two BURP events took place in June 2004. The first was the monthly BURP meeting held at the home of **Rod Rydlun** in Potomac, MD on June 5. Rod's place had been a regular BURP venue over the years, including a number of club Chili Cook-Offs.

This time, the theme was cicadas (the 17 year visitors were in great numbers that year), Belgian strong ale (the theme of the monthly competition), and drop off of entries for the upcoming 12th Spirit of Free Beer competition (generally held in May but pushed to June this year). One major event at this meeting was the debut of **Steve Marler's** "Cicadale", brewed with actual roasted cicadas. This beer got an incredible amount of attention in both the standard press and the international beer press. SOFB coordinators **Dave & Becky Pyle**, along with registrar **Mark Hogenmiller**, manned the SOFB drop-off table, checking in the more than 300 entries for the competition. This was one of the first SOFB competitions to feature online entry, which made Mark's job considerably easier. While Culture Minister **Mel Thompson** collected the entries for the Belgian ale competition, Enlightenment Minister **Wendy Aaronson** held an educational

seminar on the style of beer know as California Common, using a homebrewed version from **Mark Hogenmiller** and two commercial interpretations – the original Anchor Steam Beer and Wild Goose English Style Amber Ale (which Wendy felt had many characteristics of the style). Soon, rain began to fall, and it was decided to hold the Belgian Ale competition offline the following day. The final results were: 1st, **Mel Thompson** (Strong Dark); 2nd, **Kris Featheringham** (Strong Golden); and 3rd, **Keith Chamberlin** (Strong Dark).

The 2004 Spirit of Free Beer was held on June 12 at the Old Dominion Brewing Co in Ashburn, VA. Judge Coordinator **Bill Newman** and Steward Coordinator **Christian Layke** did excellent work pulling together the judges (48 total) and stewards for the event. There were a total of 332 entries from 12 different states. BURP members won 1st and 2nd place Best of Show - **Andy Anderson** took 1st with his English Mild, and **Mark Hogenmiller** took 2nd with his Schwarzbier. 3rd place BOS went to **Mike Robinson** of the Boston Wort Processors for his Oktoberfest. A full list of winners from that year can be viewed on the BURP archival website at <http://www.burp.org/events/sofb/results/win2004.asp>.

The June 2004 issue of BURP News featured the 1st place winning Jackalope Chili recipe from the previous month's BURP chili cook-off, followed by a historic overview of the European Light Lager beer styles written by your humble compiler.

15 Years Ago (Jun 1999) – The June 1999 meeting was held on a gorgeous, warm day at the home of **Trish & Larry Koch** in Silver Spring, MD. In a club tradition going back to the earliest Spirit of Free Beer competitions, this first meeting following the event featured all of the leftover beers from the competition, making this one of two "bring no homebrew" BURP meetings (The 2nd is the Real Ale Festival, where club members have the opportunity to finish off the kegs from the competition held the night before). Because of the large number of SOFB entries, there were over 300 bottles available for sampling, and club members dived with relish into the dozen coolers holding the stash (and thanks to newsletter editor **Delano Dugarm**, all of the 2nd and 3rd place beers were separated out in a single cooler). Regardless of the admoni-

tion to bring no beer, several club members did anyway. **A.J. Delange** actually brought not one but two kegs of his pilsner, one an "uber-hopped" version with 67 IBU's. Meeting reporter **Rick Garvin** said this beer "stripped the coat off my tongue". Rick, by the way, brought his friend **Christine Lewis**, who decided to join the club at the meeting. Christine was a lot of fun, but we could see right away that this relationship was never going to last ... (wink, wink). A nice set of photos taken at the meeting by **Jim Tyndall** can be found on the archival BURP website at <http://www.burp.org/meetings/199906.htm>.

20 Years Ago (Jun 1994) – The June 1994 BURP meeting was held at the Coast Guard Telecommunications & Info Systems Command in Alexandria, VA. BURPers were to tell the gate guard that they were there for Chief Warrant Officer **Charlie Gow's** "wetting down" at the picnic ground. This was an old Coast Guard tradition where beer was poured over the insignia of a newly promoted officer. In modern times, the tradition had turned into more of a keg party, and several wonderful kegs were provided, including Great Lakes Dortmunder and DeGroen's Weizen. What those in attendance were to discover, though, was an entirely new meaning to "wetting down". A tremendous thunderstorm, complete with lightning, hail, and torrential rain, struck just as the beers were being set up for the "I am Curious Yellow" beer competition. By the time the sun returned 45 minutes later, the competition beers were undrinkable, and most in attendance were well wetted. On a personal note, I'd like to wish Charlie well as he currently battles some serious health issues. He's a great guy and has been a major supporter of our club for many years. Best wishes for a fast recovery and lots of love go out to him and his lovely wife Stacey.

25 Years Ago (Jun 1989) – The summer of 1989 arrived for BURPers at the new home of **Ralph & Leigh Bucca** in Huntingtown, MD. The weather was perfect, so a large and enthusiastic crowd attended. BURP li-beerian **Jim Dorsch** even showed up, along with the well-organized, neatly-sorted club li-beery. The meeting theme was "Simple Mashing the Bucca Way", with Ralph demonstrating his homemade 3-bucket mashing system. Since Bavarian wheat beer was the beer style of the

month, Ralph chose to brew a weizenbier for his demo, so there was ample time over the course of the meeting for club members to periodically check in as Ralph mashed, decocted, sparged, boiled, and chilled his wort. As the demo took place, a tasting of seven Bavarian weizenbiers, procured from *Berose Liquors* (official purveyor of fine beers to BURP), was conducted. The notes on the tasting by meeting reporter **Emil Markulis** were great fun, as Emil admitted that with each beer, his perceptions got more and more fuzzy. By the final beer, he was mixing beer and basketball terminology ("This beer could shoot with either hand, good point spread, tough around the baseline ..."). As always, there was a cornucopia of great food as well as many wonderful homebrews (including Emil's "Cajun Pepper Beer", which was a real hit with chili cook-off winner **Al Lowry**, plus a whole keg of home-brewed weizenbier brought by longtime BURPer **Bob Wright**).

30 Years Ago (Jun 1984) – In June 1984, BURPers (still mostly Marylanders at that time) crossed the Potomac to meet at the home of **Joel Spencer** in Falls Church. Part of the purpose was to attract Virginia homebrewers who had expressed interest in the club but had balked at making the trek to Maryland for the monthly meetings. Joel, one of the club's earliest all-grain brewers, put on a mashing and sparging demonstration while discussions ensued on the possibility of starting a "NOVA" chapter of the club. While this never came to fruition at the time, an independent group of VA brewers eventually started a club called the "Brewers Assn of Northern VA" (BANOVA). This group met for several years in the early 90's before disbanding.



BURP Ex-pat Tim Weil carries the spirit of BURP to the finish line at the Bolder Boulder (6.2mi at 62). Tim ran in the Memorial Day Bolder Boulder 10k race along with 52,000 runners.

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
Aaaaaaaaaaaa, Drink!
Al Lowry, 1994***

2014 BURP OFFICERS

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