



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"Nothing ever tasted better than a cold beer on a beautiful afternoon with nothing to look forward to than more of the same."

- Hugh Hood



Rich Sampson, Editor
newsletter@burp.org

FeBREWary, 2015

www.burp.org



[FeBREWary Meeting](#)

**Beer with Chocolate & Cheese Pairing
(Joint Homebrewers JamBEERee!)
FeBREWary 21
Arlington, VA**

[Tour de Brew to Richmond](#)

**BURP-Sponsored Bus Tour
FeBREWary 28
Richmond, VA**

March Meeting

**Dan McCoubrey Memorial Stout Competition
March 21
Vienna, VA**

Em's Elucidations

By Emily Michelsen, Fearless Leader



We had a great start to the year with our meeting in January.

Robert Stevens arranged the use of the hall at the Wheaton American Legion. We were joined by BadAss ([Brewers and Drinkers around Silver Spring](#)). Lots of great events occurred during the meeting:

1. Co-Ministers of Enlightenment **Wendy Aaronson** and **Mike Reinitz** presented a very informative presentation on various sparging techniques
2. **Dan Kluckhuhn** from BadAss discussed the techniques and advantages of "Brewing in a Bag."
3. **Andy Anderson** gave a talk and tasting on dry hopping.
4. We had a great Strong Ale competition with lots of participation.

The February 21st BURP meeting will be a joint meeting with a number of Northern Virginia and metro-DC homebrew clubs. The venue for the meeting will be Rock Bottom in Ballston, Va. Be-

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.

cause this meeting will be held in a commercial establishment, the rules are somewhat different than our regular BURP meetings. First, please do NOT bring in any outside food or commercial beer. Yes, this violates one of the prime directives for BURP meetings, but we need to respect our hosts. Homebrewed beer will, of course, be welcome in any form: keg, growler or bottle; please don't bring commercial beer. We all need to have name tags with our Club listed on it - so remember those name tags! This is the second time we are meeting here with the Northern Virginia and DC area homebrew clubs. I am looking forward to a great meeting and lots of fellowship with the other clubs at the Ballston Rock Bottom restaurant. This month's competition will be "Best Beer with Cheese or Chocolate." So bring out your best, and see how your beer stacks up!

The next weekend, Feb 28, BURP has arranged for a bus trip to Richmond for a Pub Crawl and lunch with Richmond Brewers; there are still a few spaces left! Go to the www.BURP.org website and sign up – only \$40. It is a busy month! Make sure you are squeezing in time to brew for the upcoming competitions.

Remember the Dan McCoubrey Annual Stout Competition will be featured at our March 21st meeting. Of special note – please take heed!!! Spirit of Free Beer has moved to **April** and registration is already open! They are looking for stewards, judges and general helpers. There is always lots to do, so volunteer and get involved. It's a lot of fun and a great way to learn more about the different beer styles, and another opportunity to socialize with your BURP friends.

See you there! Emily



BURP's 23rd Annual Spirit of Free Beer – Call for Volunteers

*By Bill Ridgely
SOFB Organizer*

BURP's 23rd Spirit of Free Beer Homebrew Competition, one of the club's premier events, is now open for volunteer registration. Please visit the competition website at <http://sofb.brewcomp.com/> to volunteer your services as a competition judge or steward. You may also register on the website as an entrant in the competition. However, actual registration of entries will not begin until March 8, the date when competition drop-off points will begin accepting entries.

There are many ways you can help your club and participate in this excellent event:

Judging - If you have taken the Beer Judge Certification Program (BJCP) exam and received your credentials, you may sign up to judge at the competition. In addition, if you are currently taking a BJCP exam preparation class, or you have taken the exam but are still awaiting results, you will be welcome to sign up as a judge. The SOFB Judge Coordinator, **Mike Reinitz**, will be happy to answer any questions you may have and will provide guidance to all prospective judges. You may contact him by e-mail to sofb_judges@burp.org.

Stewarding - Competition stewards are critical to the success of any homebrew competition, and no experience is necessary to participate. All you need is a willingness to assist the judges by managing the entries at the table and keeping track of scoresheets and other paperwork – it's easy and a lot of fun. If you have an interest in how competitions are conducted, and if you want to learn more about beer styles, you will profit by serving as a competition steward. You will also be encouraged to taste the entries along with the judges and provide your own feedback about the beers. It's a wonderful way to improve your own skills in evaluating beer. The SOFB Steward Coordinator is **Mark Raker**, and he will be happy to answer your questions about the important role stewards play in the competition. You can contact him at sofb_stewards@burp.org.

To sign up as a judge or steward, simply visit the website and click "Register" on the top menu. Once you have entered your personal information, you will have options for signing up as a judge or steward at any or all of the four judging sessions (two on Fri, Apr 17 and two on Sat, Apr 18). Other Vol-

unteer Opportunities - In addition to judging and stewarding, there are a number of ways you can contribute to the success of the competition:

* Prize solicitation - Our hard-working Prize Coordinator **Trish Koch** is already pulling in lots of great prizes for the competition. SOFB has always prided itself on providing the best prizes of any comparable competition in the country. If you are willing to help out in this effort (and there are lots of potential new prize sources to be tapped this year), please let Trish know by e-mailing her at sofb_prizes@burp.org.

* Pick-up of entries from drop-off points (Friday, Apr 10) - We will need volunteers to help pick up entries at the five different competition drop-off locations. This can be done any time during drop-off point business hours on Fri, Apr 10. If you have a vehicle capable of carrying 10-20 cases of beer and are willing to assist, please let me know at the contact e-mail below.

* Entry check-in, labeling, and sorting (Saturday, Apr 11) - Volunteers will be needed to help sort, check-in, label, and organize all of the entries. This is one of the most important tasks in any competition, and many hands will make for fairly quick work. This will take place at the competition venue (*Old Line Fine Wine, Spirits, and Bistro* in Beltsville, MD) on Sat, Apr 11. We are expecting at least 500 entries this year, and each entry comprises 3 bottles. That's a lot of bottles that will need to be processed. Your help in this effort would be greatly appreciated.

* Cooler management and entry transport during the competition (Friday, Apr 17 and Saturday, Apr 18) - Locating the right entries as they are needed for judging will be a major effort during the competition sessions on Fri and Sat, Apr 17 & 18. We will need help both in pulling bottles from cases in the walk-in cooler and moving these bottles to the competition staging area to be retrieved by stewards. Help will also be needed in managing and boxing empty bottles once the beers have been evaluated.

* Transportation of leftover bottles to the BURP meeting (Sun, Apr 26) - The Spirit of Free Beer prize ceremony and annual "drink the leftovers" meeting will be held a week after the competition

on Sun, Apr 26 (delayed a day so as not to conflict with the 2nd Mid-Atlantic Springfest to be held in Shirlington on Apr 25). All of the leftover beers from SOFB will be kept cold in the walk-in cooler at the competition venue until the BURP meeting. We'll just need some help in transporting them (usually 30-35 cases) to the meeting, which is scheduled for Rockville, MD.

If you are willing to help out with any of these tasks, please contact me at sofb_organizer@burp.org. Additional benefits for those working at the competition include dinner on Friday (17th) as well as breakfast and lunch on Sat (18th). We also have an official competition hotel this year which will provide discounted rooms for volunteers as well as a free shuttle to and from the competition site. Finally, those working at the competition will receive 10% off on all wine and craft beer purchases made at the store during the competition. Old Line has a very large selection of wine and craft beers for sale and offers very competitive prices. Full details on these benefits (and a link to the competition hotel) can be found at <http://sofb.brewcomp.com/volunteers>.

Thanks to everyone who volunteers to help make this one of the best homebrew competitions in the country - Free Beer!

From the Ministry of Culture

By Dan Bremer & Bob Rouse
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.

Strong Ale Wrap-up: We started out 2015 with a Strong Ale competition that included entries and judges from our guests the [BADASS homebrew club](#). There were a total of 12 entries, including 5 Old Ales, 6 English Barleywines, and one lone American Barleywine. The first-place winner was **Mel Thompson** with an English Barleywine. Second place went to **Andy Anderson** and **Kathy Koch** with an Old Ale. **Robert Stevens** and **Steve Marler** took third place with an English Barleywine. Thanks to all the brewers who entered beers and provided some holiday cheer.

FeBREWary Competition: This will be a bit different from our typical BJCP-based competitions. Rather than be judged against a specific style, we will be trying to find the best entry to pair with cheese or chocolate (there will be winners in both categories). Since this is the 2nd annual JamBEERee joint-club meeting, there should be plenty of entries, and plenty of opportunity to help judge. We'll select the top 3 beers that pair best with Cabot Extra Sharp Cheddar Cheese and the top 3 beers that pair best with Ghirardelli Dark Chocolate (60% Cacao). We'll have small teams evaluating 3-4 beers and select 1 beer to advance to a Best of Show for cheese and a Best of Show for chocolate. We expect this to be a fun experience for both brewers and judges.

Starting with this competition, we are doing things a little differently for entering. Rather than send an email to culture@burp.org, we are asking entrants to register via a Google form: [Entry Form](#). The web site will also have a link to the rules/details.

March Competition: Looking ahead to March, we will be having our annual Dan McCoubrey Memorial Stout competition. This covers BJCP Category Category 13 (<http://bjcp.org/2008styles/style13.php>). There is still plenty of time to get a beer ready, so get brewing!

Further Ahead: Since the Spirit of Free Beer competition is being moved to April, the non-German Lagers competition originally scheduled for then will be moved to June. April will be the Spirit of Free Beer meeting (with no competition) and May will be the traditional Chili competition.

From the Ministry of Enlightenment

*By Wendy Aaronson & Mike Reinitz
Co-Ministers of Enlightenment*



At the January meeting, we kicked off our monthly education series with a discussion of sparging methods. Attendees received an overview of Fly Sparging (traditional, continuous sparging) and Batch Sparging. **Dan Kluckhuhn** from the BadAss homebrew club presented a slide show of his Brew in a Bag method. He has a neat system that shaves off at least 30 min from the brew day. It is worth trying.

At the February meeting, we will have a Brewer's Corner. This is a chance for you to get feedback on your homebrew. These are casual discussions where you share your beer with some fellow homebrewers, talk about your recipe & process, and receive critical feedback in return. We always invite 2 or 3 advanced brewers/judges to join in so that you can get the best advice possible. How many times have you entered your robust porter in a competition and received comments that it is more like a dry or foreign extra stout or vice versa? In March, we will conduct a compare and contrast commercial tasting of closely related beer styles.

We are still planning our educational topics for the rest of the year. We'd love to hear your comments & suggestions. Please don't hesitate to email us at enlightenment@burp.org with your ideas & questions!

Protect Your Memory with a Beer a Day

By Wendy Aaronson

Did that grab your attention? We have seen newspaper articles over the past few years about regular drinking of beer in moderation being beneficial to health. Our fearless leader, **Emily Michelsen** sent

me the following journal article about the neuro-protective properties of a substance in hops.

Xanthohumol, a Polyphenol Chalcone Present in Hops, Activating Nrf2 Enzymes to Confer Protection against Oxidative Damage in PC12 Cells

Juan Yao, Baoxin Zhang, Chunpo Ge, Shoujiao Peng, and Jianguo Fang; *Journal of Agricultural and Food Chemistry*; 2015, 63; 1521–1531.

Over the past few years, researchers have identified a substance that occurs only in hop flowers that has pharmacologic activity. The substance is Xanthohumol (Xn). Researchers have demonstrated a wide range of activities: antioxidant, cardiovascular protection, anticancer, cancer chemoprevention, antiviral, anti-obesity, and anti-inflammation. A google search even lists sources that sell it as a vitamin or nutritional supplement.

Recent papers have presented evidence that Xn protects nerves and memories. In September 2014, researchers at Oregon State University showed that Xn in high doses equivalent to 2000 liters of beer a day improved memory and thinking in young mice. Unfortunately, not in older mice. In this 2015 paper, researchers in China synthesized Xn and investigated the neuroprotective activity of this substance in a neuronlike rat cell line, PC12 cells. They found that Xn indeed prevents neuronal cell damage. Furthermore, they identified the underlying mechanism of this neuroprotective activity. Xn is a free radical scavenger and the researchers demonstrated that Xn prevents neuronal cell damage from oxidative stress by activating a pathway in our cells that can neutralize reactive oxygen species. Furthermore, the amount needed to activate this pathway was minimal; perhaps equivalent to just a beer a day. The authors suggest that this finding could lead to the development of drugs for the prevention of neurodegenerative disease.

I think I'll have another hoppy ale, please. To your health!

BURP Prosperity Report

By Thomas Sords, Minister of Prosperity



In January, the raffle gathered \$219, which means we were able to give \$110 to our charity, MCVets! Good job folks, and let's try and keep this going.

Charity of the Month – February 2015

The charity for **February** will be Doorways for Women and Families, with 50% of the raffle donations going to them! From their website - "Founded in 1978, Doorways for Women and Families strives to end homelessness and family and intimate partner violence by offering safe shelter and housing, life-changing support services, and community advocacy. We operate a domestic violence hotline and provide 24/7 shelter and housing through a Domestic Violence Safehouse (11 beds), Family Home (21 beds), and HomeStart Supportive Housing Program serving 20 households at a time. We also provide support and advocacy, financial literacy counseling, children's services and a range of essential life skills promoting healthy, vibrant living. We serve more than 1,400 people per year, and more than half of the people in our housing programs are children." More information can be found at <http://www.doorwaysva.org/>.

Merchandise News - We still have the following available:

BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)

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.

MemBeerSip Update

By Dan Rozman, Minister of MemBeerSip



Thank you to all of the members who have already renewed. There are still a number who have not renewed. If you plan to renew, please do it soon so I can have name-tags printed for the Fe-BREWary meeting.

If you choose not to renew, please let me know so I can remove you from the list. Additionally, if you aren't renewing please let us know why. We are always looking for new ideas to make the club valuable to our members.

Also, we are at ways to gain new members and increase the involvement of current ones (suggestions are welcome).

Get to know your fellow BURPer. Please fill out the information below and you will be highlighted in an upcoming newsletter.

Name:

BURP Member Since:

When did you start brewing?

Tell us a little bit about your customary brewing set-up and process.

What's your favorite beer that you've brewed?

What's your favorite commercial/craft beer?

What do you enjoy most about homebrewing?

What more can BURP do to help brewers like you?

Name: Justin Kirby

BURP Member Since: 2014

When did you start brewing? 2007

Tell us a little bit about your customary brewing set-up and process. I brew all grain using a pretty typical batch sparge setup. The unique thing I will mention is that after moving into our house we redid the deck so that it has a great screened-in patio space underneath including ceiling fans. The fans make it easy to survive outdoor brew days through the blazing summer while the screening keeps bugs and other foliage out of my beers.

What's your favorite beer that you've brewed? I won second place in the IPA competition at the AHA rally sponsored by Heavy Seas last year. The prize was to go to the brewery and "design a cask". It was a super cool experience to get to hang with the brewers for an afternoon and the cask didn't turn out too shabby either. My favorite recipe/beer of my own is my Russian imperial stout though.

What's your favorite commercial/craft beer? Impossible to say. There are just too many great beers these days. I couldn't even pick a favorite for each style.

What do you enjoy most about homebrewing? The look on people's faces after they try a beer and I tell them I made it (or the look when I tell people I make my own beer and have a 4 tap kegerator at home). But also geeking out with other brewers about our latest creations and how to improve in the future.

What more can BURP do to help brewers like you? Keep up the quality educational stuff, especially on the tasting side. I'm still trying to develop my palette and look forward to the various structured tastings you all do.

Name: John Massar

BURP Member Since: 2014

When did you start brewing? When did you start brewing? I have only brewed at Old Dominion off of S Pickett St, and watched a friend use whole barley to make stout in a giant stove top pot.

Tell us a little bit about your customary brewing set-up and process. When I brewed, I

made pale ales and IPA, but my preference in tastes changed to malty styles.

What's your favorite commercial/craft beer? One of my current favorites was a Devil's Backbone Wood aged Kilt Flasher.

What do you enjoy most about homebrewing? As with any concoction, be it chili or a cocktail, I value the careful attention to detail, quality of ingredients, tools used, etc. Most of all, I love to share these things in company, and occasionally write about it.

What more can BURP do to help brewers like you? BURP could help point me in the right direction to start brewing without unnecessary spending, and I will contribute what I can to the group, whether it's a casserole for a meeting, or an article for the digest.

From the Ministry of Propaganda

By Rich Sampson, Robert Stevens & Andrea Albersheim



The Propaganda team is getting into the weeds of our effort to revitalize the burp.org website to make it both easier to use and easier to administer. We'll be working with a group of BURPers – including **Scott Burns** and **Elizabeth Hartman** – to select an operating platform and content management system that will retain the valuable existing

content this club has worked hard to compile over the years while making adding and finding new info more manageable. This will include easier-to-use membership lists, directions to meetings, officer blogs and better integration with our social media platforms. Our goal is to have a fully updated website completed by the end of 2015.

Have some thoughts on how our communications tools could work better? We're all ears! Just shoot us an email at propaganda@burp.org.

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Feb 2005) – This BURP meeting was the first of several held at the beautiful Ijamsville, MD home (near Frederick) of **Lou King & Harriet Langlois**. The big attraction of this meeting was consumption of all leftover beers from the Spirit of Belgium Homebrew Competition held the previous month. There were some excellent entries in this nationally-sanctioned competition, so a fine time was had by all. At this point in time, BURP was also featuring in depth educational sessions at many of the meetings, and **Jim Rorick** took the initiative this time to demonstrate construction of a picnic cooler mash tun using C-PVC tubing. Jim also provided everyone with an impressive PowerPoint handout on the subject. The final event of the day was the monthly club homebrew competition, this time for English Brown Ales. There were 7 entries, the majority of which were Milds (a style that was coming into its own at that time amongst BURPers). Six judges evaluated the entries, and the final results were: 1st, **Mel Thompson** (Mild); 2nd, **Lou King** (N. English Brown); and 3rd, **Andy Anderson** (Mild). **Mark Hogenmiller** also received an Honorable Mention for his Mild.

There was lots of great writing in the 13-page Feb 2005 BURP News. The new Ministers of Culture (Competitions) and Ministers of Enlightenment (Education) outlined their full plans for the upcoming year, which included MOC **Mark Hogenmiller's**

"Iron Brewer Challenge", based on the then-popular "Iron Chef" TV series. Mark also contributed an excellent article on "Lagering with Mother Nature", using natural winter conditions to properly ferment and age those tricky cold-fermented beers. Finally, BURP super-chefs **Bob & Betsy Kepler** contributed a very nice article on cooking the Belgian way, inspired by the wonderful beers and food they had just experienced at the Spirit of Belgium conference. The highlight was their recipe for Waterzoi, the Belgian dish described as a "confusion of a soup with a stew". You can read all about it in the newsletter, which is available on the BURP website at <http://www.burp.org/burpnews/pdf/200502.pdf>.

15 Years Ago (Feb 2000) – The February 2000 BURP meeting was held at the Oxon Hill Jaycee Center in Ft Washington, MD and featured the annual Dan McCoubrey Memorial Stout Competition. A meeting report was never posted for this event, and there are no photos on the BURP website, but I do recall at least 3-4 judging tables evaluating the competition stouts, with each table sending one or more entries to a best-of-show panel. At least the results were recorded - the "Dickheads" brewing team (**Tom & Colleen Cannon & Pat & Janet Crowe**) took 1st place with a dry stout; **Dave Belman** took 2nd with a sweet stout, and **Ralph Bucca** took 3rd with a sweet stout. My only other recollection of this meeting was a discussion concerning whether the Jaycee Center was going to continue being a viable meeting location with the impending construction of the new National Harbor just down the hill from the facility.

20 Years Ago (Feb 1995) – The February 1995 BURP meeting was held at the Oxon Hill Jaycee Center in Ft Washington, MD and featured the 5th Annual Dan McCoubrey Memorial Stout Competition. The high tone of the meeting was exemplified by **Jim Caldwell** in his meeting report, which was entitled "Perversion Reigns". Not to worry, though – the "perversion" in question was President **Polly Goldman's** reaction to the fact that there were a larger than normal number of female brewers represented at the meeting and that male and female members were "promiscuously" swapping name-tags by the end of the meeting. Jim, however, felt the real perversion was the Oyster Peat-Smoked Stout contributed by **John Esparolini**. Jim kindly

referred to this beer as "O p-ss" and claimed that John performed a miracle worthy of Jesus himself when he "fed the multitudes with just 12 ounces of "O p-ss". The stout competition had nearly 30 entries and consisted of two rounds of judging. Five beers were sent forward to the BOS table. The winners were **Keith Redding** (3rd), **Jim Blue** (2nd), and **Lynne Ragazzini & Doug Kruth** (1st). Unfortunately, the specific stout styles of the winners were not reported. Another event worthy of mention this February was the first BURP educational session on Cask Conditioned Real Ale, taught by **Jim Busch** and featuring cask ales brewed by **Tim Artz, Ron Barchet** (later a founder of Victory Brewing Co), **Keith Redding** (Jim's brewing partner) and **Bill Ridgely**. The beers served on Jim's beer engine included a mild, best bitter, ESB, 70-shilling Scottish, and barleywine.

25 Years Ago (Feb 1990) – The February 1990 BURP meeting was held at the home of **Cheryl Bedard** in Silver Spring, MD. The major item on the agenda was the 6th Annual BURP Stout Competition, preceded by a tasting of commercial stouts (and one porter). Porter was included in the tasting as a precursor to stout, and the one selected was chosen by **Mark Weiner** of *Berose Liquors* as the best American interpretation of traditional London porter - Blackhook Porter from Seattle. Dry stout was represented by Guinness and Sierra Nevada, sweet stout by Mackeson, and imperial stout by Samuel Smith and the late great Grant's. The competition had the most entries of any club stout competition before or since - 31 total! Judging was diligently done by a single 5-member panel consisting of **Jim Busch, Chuck Popenoe, George Rivers, Dick Roepke**, and the late **Ralph Semler**. The winners were finally selected after an exhausting afternoon of deliberations. **Rob Brooke** (a new member who had only been brewing for 2 months) took 1st with his dry stout. Second went to longtime member **Phil Hugill**, and third went to meeting hostess **Cheryl Bedard**. The specific styles for 2nd and 3rd were not reported in the newsletter.

30 Years Ago (Feb 1985) – The February 1985 BURP meeting was held at the parish hall of the Church of the Ascension in Silver Spring and featured the First Annual BURP Red-Hot Tournament, now known as the BURP Chili Cookoff. It was sug-

gested that members bring fire extinguishers along with their camp stoves due to the competition being held indoors. Tournament chairman **Bob Wright** provided judging criteria and instructions courtesy of the Chili Appreciation Society, International (CASI). CASI member and VA chilihead **Lee Ruck** headed the judging panel. The chilis were judged on 5 criteria: color, consistency, aroma, taste, and aftertaste, and a score ranging from 1 to 10 points (10 points being high) was assigned to each chili. Prizes were to be awarded to best overall chili, best chili with beans, best chili without beans, and best chili verde. However, no chili verde was entered, so no prize was awarded in that category. The winners were: Chili with Beans – **Bill Ridgely** (1st), **Ray Rabil** (2nd); Chili without Beans: **Bob Wright** (1st), **Alan Cameron** (2nd). Best overall chili was awarded to **Bob Wright** for his "Dragon's Breath Chili". According to Bob, his secret ingredient was "little red Nigerian peppers".

<i>BURP Doxology</i>
<p><i>Praise BURP from whom beer blessings flow, Praise BURP ye brewers here below, Praise BURP above ye heavenly hosts, Praise barley, hops and yeast the most Aaaaaaaaaaaa, Drink! Al Lowry, 1994</i></p>

2015 BURP OFFICERS

Office	Officer	Contact Information
Fearless Leader	Emily Michelsen	FearlessLeader@BURP.org
Ministers of Enlightenment	Wendy Aaronson & Mike Reinitz	Enlightenment@BURP.org
Ministers of Culture	Dan Bremer & Bob Rouse	Culture@BURP.org
Minister of Prosperity	Thomas Sords	Prosperity@BURP.org
Minister of Membersip	Dan Rozman	Membersip@BURP.org
Ministers of Propaganda	Bill Ridgely & Robert Stevens	propaganda@BURP.org
Newsletter Editor & Social Media	Rich Sampson & Andrea Albersheim	Newsletter@BURP.org

<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>
--	---

BURP News Editor
211 E Oxford Ave. Alexandria, VA 22301