



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"Let a man walk ten miles steadily on a hot summer's day along a dusty English road, and he will soon discover why beer was invented."

- 'Gilbert K. Chesterton



Rich Sampson, Editor
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July / August, 2015

www.burp.org



MASHOUT
August 20 – 23
Old Town, MD

Free State Homebrew Club Guild
Annual Crab Feast
September 19
Greenbelt, MD

September Meeting &
Oktoberfest Celebration
September 26
Gaithersburg, MD

Em's Elucidations

By Emily Michelsen, Fearless Leader



Well, summer is off to a great start (and soon to be ending). We had June's meeting at our house and learned a lot about smoked beer and favorite gadgets. The original date for BURPOUT got rained out but the make-up weekend was beautiful: a quiet weekend with lots of home brewing discussions. Thanks to **Chuck & Helen Popenoe** for hosting us again on their very special mountain.

Also in July, we had the first Brewer's Table (two groups). Both groups had a wonderful time cooking together, chatting, and of course, tasting various homebrews. Look for the article about the meal, and look for a notice regarding the next one.

MashOut is coming up in a couple weeks - August 19-23, and it is always a great time! A time to meet many other brewers from the various homebrew clubs around our area who are more than eager to share their homebrew with ours. There are also a goodly variety of "professional" brewers' wares as well. If you have never been to MashOut, DO SO

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.

NOW!!! You still have time to register:

<https://campmashout.com>

Looking forward to September - we will start back with our regular meetings. September 26th we will be at Seneca Creek State Park for Oktoberfest. Plan to bring your German homebrews and foods. There will be contests. More to come on this later. Speaking of Fall meeting locations - we have been using the same places for several years and would like to give other members the chance to host a meeting. All you need is a yard and several tables (tables can be brought to your location if needed). BURP supplies all the paper goods, plastic ware, etc. You get to keep any home brew or food which is leftover *and* you don't have to drive home after the meeting! What a deal! If you think you might be interested but have more questions, please contact me – emichelsen.brewer@gmail.com.

Looking to next year - the National Homebrewers Association Conference will be in Baltimore June 2016. What a perfect opportunity to show off BURPer's homebrewing and showmanship skills! We need to have a committee of creative people to make a great showing at Club Night. If you are interested in helping please let me know right away! I would like to get the committee together in September to start planning.

Our summer has been busy and my hops are growing bigger. They look like they will be ready by the end of August. I think my crop will be big enough to make another fresh hopped beer. I hope everyone is finding time to brew!

Hope to see you in August at MashOut,
Em



The Brewer's Table was designed to allow BURPers to cook and pair food and beers in a small group setting. On June 19th thirteen BURPers met to embark on the maiden Brewer's Table planning meeting and dinners. These brave souls were divided into two groups. Each group's mission for that evening was to plan a meal involving different food dishes to be prepared by each member and pairing each food dish with a beer. Both groups started with the idea of using fresh produce as their dinner themes. One group ended up planning to use produce from their gardens as ingredients. The other group menu morphed into a Middle-Eastern farmer's market theme dinner.

After planning their meal, each group met on July 18th to prepare and cook their meals. **Jeanie Osburn, David Kalter, Trish Koch, Rod Rydlun and Anne and Robert Stevens** participated in the Middle-Eastern Farmer's Market dinner. Their meal consisted of:

Appetizer: Spanakopita prepared by Jeanie was paired with her own Hefeweizen and Weinstein Wiezen

Entre: Kefta grilled by David and paired with Golden Monkey

Main course: Trish's Moroccan pan roasted Seafood was paired with Lagunitas IPA

Side/veg: Okra battered and fried by Rod was paired with a Brown ale

Salad: Cauliflower, Carrot, and Ginger salad prepared by Robert was paired with Boulevard Tank 7 saison

Dessert: Almond custard with peaches made by Anne was paired with Westmalle Dubbel and Old Chub, which was the preferred pairing.

The Debut of BURP's Brewers' Table

By Robert Stevens & Pam Leifer

From left: Howard Michelsen, Greg & Pam Leifer and Fearless Leader Emily Michelsen prepare their group's food and beer pairing options.

From left: Howard Michelsen, Greg & Pam Leifer and Fearless Leader Emily Michelsen prepare their group's food and beer pairing options. (Photo by Dave Pyle)

The group decided that in general the beer paired with sweeter foods such as desserts needs to be as sweet or sweeter than the food.

The second group, whose theme was "produce from your own garden", consisted of **Pam and Greg Leifer, Becky and Dave Pyle, Emily and Howard Michelsen and Steve Marler**. Their meal consisted of

Appetizers: Steve Marler - paired with his Belgian Blond

- Grilled salted Japanese peppers - The Blond softened the heat and rounded out the flavor of the peppers
- Grilled flatbreads with purple pesto and hen of the woods mushrooms - The Blond brought out the earthiness of the mushrooms (to everyone's surprise).
- Grilled corn lollipops with chili butter - The Blond paired well with the buttery and sweet corn and the chili pepper and beer balanced each other out.

Cheese Course:

1. Adam's Reserve Aged Cheddar with Mama's Little Yella Pils.
2. Silver Goat Cheese with the Gueuze
3. Blue cheese with the Dry Stout

Salad Course: Greg Leifer - paired with Mama's Little Yella Pils (was supposed to be Czech Pils but the Keg unexpectedly kicked early).

- Vietnamese Squid Salad with Tamarind and Thai Basil - All agreed the bold and spice in the salad was a perfect pairing for the mild flavor of the pilsner.

Main Course: Emily and Howard Michelson and Pam Leifer - paired with Michelson's dry stout.

- Seared Rack of Lamb with lemon mustard rosemary glaze
- Summer Farro Salad
- Sauteed Shredded zucchini with fresh mint

Dessert Course: Dave and Becky Pyle - Pyle's famous Gueuze

- Carrot Pineapple Cake

The reactions of the BURPers who participated in the first Brewer's Table were very positive and some of their comments were:

- It was GREAT! Good time had by all! The pairings were educational, as we discussed each in detail, heard everyone's take on what worked & what didn't, or how it could

have worked better/worse with this/that beer instead.

- Enjoyable, educational, low key but challenging.
- The dinner and pairings were amazing. Everyone took it very seriously and did a great job pairing and explaining why they chose what they did to pair.

Everyone agreed that they wanted to participate in another Brewer's Table, so a new Brewer's Table Fall Planning meeting has been scheduled for Friday, September, 25th. BURPers will have the option of participating in Brewer's Table dinners on either Saturday October 17th or Saturday, October 24th. Also there has been some interest in a vegetarian dinner, so spread the word that we are going to add a dairy and eggs but no meat option for the next Brewer's Table.

If you are interested in cooking and beer pairings with friends, come join us for the Fall Brewer's Table. The details about the Brewer's Table and the sign up form can be found at

<http://brew.burp.org/Events/BrewersTable.aspx>.

Hope to see you there!

There's Still Time to Sign Up for Mashout 2015

By Bill Ridgely

Co-Minister of Propaganda



I would like to strongly encourage all of you who enjoy camping as well as the fellowship of other homebrewers throughout the Mid-Atlantic area to register for this year's 28th Annual Mid-Atlantic States Homebrewers CampOut (MASHOUT), the largest and best event of its type dedicated to the homebrewing hobby. MASHOUT has been one of the premier homebrewing events in the U.S. for many years now, and despite the fact that it has moved from its ancestral home on Popenoe Mountain, it is still a BURP-sponsored event. So your support by attending and proudly representing your

club will help insure its viability and continuity well into the future.

Begun as a vision of BURP Fearless Leader **Ralph Bucca** in 1988, MASHOUT now has devotees from throughout the region. It's an excellent opportunity to meet and enjoy the company (and excellent homebrewed beer) of homebrewers from states throughout the mid-Atlantic. This year's MASHOUT will take place once again at the Organarchy Hop Farm in Oldtown, MD (right on the Potomac River and just a few miles from Paw Paw, WV). The dates are Thur, Aug 20 through Sun, Aug 23. Registration (and full information on the event) is available on the MASHOUT website at <http://campmashout.com/>. The cost of participating is very reasonable for an event of this type.

Here are some MASHOUT activities to whet your appetite:

* **The now-legendary Sour Hour** - Held on Thursday afternoon, this event started as an informal gathering of sour and funky beer devotees. It has now turned into a total sour beer immersion experience, with more phenomenal homebrewed and commercial sour and funky beers than you have ever experienced in one place at the same time. And this year will feature the first ever Sour Hour Homebrew Competition! Full details (and info on submitting your beers to the competition) can be found on the Sour Hour page at <https://campmashout.com/sour-hour>.

* **Firkin Friday Cask Tapping** - Maryland's Du-Claw Brewing Co, long a primary supporter of this event, has sponsored a cask of real ale each year on Friday afternoon, nearly always a special release available only to MASHOUT attendees. This year will be no exception. You won't want to miss this special annual tapping.

* **Annual Beer-Food Pairing** - Held on Friday after the cask tapping, this excellent event provides attendees with an opportunity to show off both their brewing and cooking skills by pairing luscious foods with appropriate beers. Think of this as an outdoor (and more intimate) version of Savour (and at a fraction of the cost!).

* **Live blues on Friday evening** - Black Falls, one

of Baltimore's finest electric blues bands, will be rocking the hop yard on Friday evening. Dancing shoes are encouraged!

* **BURP-sponsored homebrew evaluation/competition on Sat** - Details are still being worked out, but a team of MASHOUT's finest beer judges will be evaluating homebrewed entries in the new Offerman Beer Garden on Saturday. Details will be in this newsletter, and ribbons will be awarded to the best beers at the Saturday banquet.

* **Saturday BBQ Banquet** - A fabulous MASHOUT tradition for many years! Pork BBQ will be provided to all attendees along with baked potatoes, corn on the cob (if available) and other fresh garden veggies. Attendees provide side dishes, soups, salads, and desserts.

* **Sunday Pancake Breakfast** - The traditional closing act of MASHOUT. The Sunday morning pancake breakfast is prepared by volunteers (yes, your help will be appreciated) and consists of pancakes, bacon, coffee, and various leftovers from the Sat banquet (like corn and veggies).

There are lots of other activities taking place at the hop farm over the course of the weekend. Keep an eye on <http://campmashout.com/> for updates.

I hope those of you not already signed up will consider attending this wonderful event. Let's have a great BURP contingent at MASHOUT as we have had in many years past. I guarantee you won't regret it!

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 ad-
vance their brewing skills
by improving recipe formu-
lation and/or technique
based on objective feed-
back from score sheets or
by experimenting with
styles they've never*

*brewed. Competitions promote education and the avail-
ability of great tasting homebrewed beer at meetings.*

The Ministry of Culture is on summer break. Check back next month for full details on our fall competition agenda.

From the Ministry of Enlightenment

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



Your Ministers of Enlightenment slacked off this summer, but we started to plan for the fall. Stay tuned. We had 2 events during the June meeting that stimulated a lot of discussion. First, **Andy Anderson** talked about his rauchbier experiments and shared 5 beers brewed with varying amounts of smoked malt starting at 50%. One beer

contained smoked malt that Andy re-smoked. Everyone easily tasted the smoke flavor. However, the palette adjusted to the smoke flavor after the first taste. So, smoke was perceptible after the first sip, but diminished after each sip. This was true while tasting the same beer or taking a sip from different beers even when a beer made with more smoked malt was tasted immediately afterward. We also had a gadget display. Many thanks to the brewers who brought and discussed their gadgets.

September Meeting

There is always a fine lineup of German beers to taste at the September "Oktoberfest" meeting. If you are unfamiliar with a specific style, a designated person will walk you through the style specifications and guide you through the tasting.

We will also have a doctored beer session. Food grade substances that impart off-flavors will be added to a neutral beer to give you an opportunity to train your palette to detect these. We'll discuss the off-flavor, how it is caused and how to avoid it.

We will also have another **Brewer's Corner** because it has been so well attended and we have received excellent feedback about its value to brewers. If you have a beer that you're looking for feedback on outside of the monthly competition, bring a bottle or two to share at the Brewer's Corner...it can be any style!

As always, if you have suggestions for future education activities, please email us at Enlightenment@BURP.org.

BURP Prosperity Report

By Thomas Sords, Minister of Prosperity



Charity of the Month – None

Give the lack of official meetings in July and August, we will not have a charity during the summer.

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, **only a couple left**) - \$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.

day happy hours are another way for BURPers to get together.

If you have any other ideas for increasing awareness of BURP to area homebrewers, please let me know.

MemBeerSip Update

By Dan Rozman, Minister of MemBeerSip

A few weeks ago, another member and I were at Union Craft Brewery in Baltimore enjoying a flight of beers made by **Kevin Blodger** (a long time BURP member). We were talking to a homebrewing couple who may be moving to the DC metro area. We told them about BURP. They were very excited about the group and our meetings. They were very interested not only in the educational opportunities but in the basic meeting format. The idea that our meetings are so much fun and have so much good food is something that we take for granted.



BURP is a great club, and the excitement expressed by potential and new members is part of the proof. Let's keep these meetings great, remember to bring more food than you will eat and more beer than you will drink; share, talk to people and have fun. I love hearing feedback from new members that everyone is so nice and welcoming.

We are going to try a meetup group in the fall to increase the awareness of BURP to area homebrewers. **James Carroll** has been organizing BURPs monthly happy hours in bars around the DMV for the past few years. We will be extending invitations through the meetup group to potential members to attend these happy hours. These happy hours are not only for new members. Some BURPers have said that they have trouble making weekend meetings. These metro accessible week-

This Month in BURP History

Compiled By Bill Ridgely



10 Years Ago (Jul-Aug 2005) – The dog days of summer in the mid-2000's always featured a July pool party held at the home of **Bruce Bennett and Nancy Cosier** in Nokesville, VA – way out in the hinterlands for many of us but always worth the trek. The 2005 edition of this meet-

ing featured a typically clear, very hot day, a wonderful splash in the backyard pool, and a Wheat Beer competition and education session (the latter conducted by our own wheat beer expert, **A.J. DeLange**). A.J. was also kind enough to bring a keg of his delicious Weizenbier, and this was complimented by a keg of IPA brewed by **Charlie Gow** and toted to the meeting by **Tim Artz**. The competition winners, named at meeting's end, were: 1st, **A.J. DeLange** (no fix there!) for his Weizen; 2nd, **Mel Thompson** (Weizen); and 3rd, **Mel Thompson** (Roggenbier). I would note that this was the first and last Roggenbier ever brewed by Mel.

August 2005 featured the 18th annual MASHOUT, held once again on Popenoe Mountain in Flintstone, MD. This event was memorable (at least in my book) for featuring a competition to clone Bamberg's famous *Schenkerla Rauchbier* (truly one of the great and unique beers in the world). The team of **Bill & Christie Newman & Gregg Weisz** won this competition with their delicious interpretation of the style. *DuClaw Brewing Co* served up a cask version of their famous Twisted Kilt Scotch Ale on Firkin Friday (another of my favorite styles), so beer-wise, this was campout nirvana for your humble compiler. The Friday live band at this MASHOUT was the Channel Cats, a local blues band from the

Cumberland area. They pruned on a great show and had everyone dancing well into the night. It was another exceptional MASHOUT and ended, like all of them, way too soon. Some nice photos of the event can be seen on **John Esparolini's** website at

http://www.pbase.com/sloopjohne/mashout_2005.

The July and August 2005 issues of BURP News featured some excellent writing by co-Culture Minister **Mark Hogenmiller** (on holiday beer traditions around the world and on the history of and various interpretations of the German Altbier style), **Jeanie Osburn** (on her many wonderful experiences at the AHA Conference in Baltimore that June), and **Dan Fapp** (on finding decent beer on the Las Vegas casino circuit).

15 Years Ago (Jul-Aug 2000) – The July 2000 BURP meeting was the annual Crab Feast, held at the home of **John Esparolini** in Vienna, VA. John had a great home on nice shaded property at this time, a perfect venue for events such as crab feasts and chili cook-offs. And the weather on this day was perfect! Four bushels of steaming, spicy crustaceans were provided for the hungry masses. The beer theme of the month was IPA, and there were enough entries in the monthly competition to require two judging flights. The winners were announced at meeting's end. First place went to **Andy Anderson**, who very early clinched the BURP "Brewer of the Year" title with this win. Second went to **Keith Chamberlin**, and third went to the **Cannons & Crowes**, better known to BURPers both then and now as the **Dickheads**. Some great photos from the event (including one of a buff, young **Bill Madden** in a *Victory* t-shirt) can be seen on the archival BURP website at <http://www.burp.org/meetings/200007.htm>.

The August 2000 BURP meeting was the 13th Annual MASHOUT, held on Popenoe Mountain from Aug 11-13. The full report on the event (as written by yours truly) along with some great photos, can be viewed on the BURP archival website at <http://www.burp.org/events/Mashout/2000/>. With this in mind, I'll include here a few details only briefly mentioned in the report. It's noted in the article that the wife of **Bob Verdon** (one of the planning committee members) created the memorable logo for MASHOUT that year. Not mentioned

is that the committee couldn't decide on purchasing t-shirts for the event, so Bob and his wife had all of them made themselves. There are many of these shirts still around, and the logo remains one of the more interesting ones we've sported over the years. Bob also built the foot pump-powered MASHOUT sink, still in use today. He was a great guy but left the area quite a few years ago. I've often wondered what's become of him. The pre-MASHOUT veggie picking party hosted by **Alan Hew** was a lot of fun. It was the last year we had "pick our own" access to the U of MD farms. We came away with tons of excellent produce, much of which was consumed at the event. The aerial photos of the MASHOUT site taken by **Bob Warriner** from his ultra-light aircraft were also a one-time event. And finally, I should note that BURPer **Gordon Goeke** cycled all the way from Bethesda to MASHOUT (nearly 200 miles). Fellow cyclist **Craig Somers** and I then cycled all the way home. Craig and I had a great time right up until the next-to-final day, when we somehow lost track of each other riding into Harpers Ferry. We ended up in different motels that night and never saw each other again the remainder of the trip.

20 Years Ago (Jul-Aug 1995) – The July 1995 BURP meeting and annual Chili Cookoff was held at the home of **Rod Rydlun** in Potomac, MD. And it wasn't just the chili that was hot. The temperature and humidity were the highest anyone can remember for a BURP meeting, with temps approaching the low 100's. On top of all this, members of An Comunn Uisge Beathe, the Scotch Whisky Society, attended the meeting with samples of various single malt Scotches. It wasn't long before high-powered water guns were employed to cool down the crowd, but these were soon deemed ineffective and replaced by a garden hose with a much wider soaking radius. At least the hose kept everyone on their toes. In addition to the chili competition (won by **Clint Sandford** with his "Gen-X Hot Dog Garnishing" chili), there was a wheat beer competition held at the meeting. The 16 entries were divided into two flights and judged by a mix of recognized and novice judges. **A.J. Delange** came away with the top two prizes, taking 2nd place for his Weizen and 1st place for his Witbier.

The August 1995 BURP meeting was the 8th Annual MASHOUT, held Aug 25-27 on Popenoe's Moun-

tain near Rocky Gap, MD (by this point, the permanent site of MASHOUT). About 75 people attended, mostly BURP members but with a smattering of attendees from other mid-Atlantic homebrew clubs. The Saturday barbeque featured steamship beef, cooked on the permanent outdoor grill by **Chuck "Pops" Popenoe**. For the first time, a live band appeared at MASHOUT. "Poker Face", a blues and cover band from S. Maryland, played out of the barn to an enthusiastic crowd on Saturday evening. The MASHOUT homebrew competition featured porter. BURPer **Dave Pyle** took top honors, with **Bud Hensgen** coming in 2nd, and **Jim Blue** 3rd.

25 Years Ago (Jul-Aug 1990) – The July 1990 BURP meeting was held at the home of **Erik & Laraine Henchal** in Gaithersburg, MD. Erik, the BURP News editor and a microbiologist to boot, planned an ambitious agenda for the meeting, highlighted by an "Old Brewers Roundtable" featuring a panel discussion by some of the club's most experienced brewers. Alas, the roundtable never quite happened (guess there just weren't enough "old brewers" in the club at that time), but there were several interesting demonstrations nonetheless. Erik did an extensive tasting of hop teas accompanied by several single-hop homebrews. In another part of the house, **Phil Hugill** offered a tasting of an extract pale ale that he had divided into 4 parts, each part boiled using a different hop. And new BURPer **Jim Tyndall** showed up at the meeting with not one but two full kegs of homebrew - an English bitter and a German doppelbock. Not to be outdone, "Brewers of the Month" **Tom Campbell & Linda Sweeting** also brought two beers for their BOTM contribution - an amber ale and a stout. Both were made with the BOTM kit provided by the club but with the addition of some roast barley for the stout. Both versions were deemed excellent by the crowd. The proceedings concluded with a "What's the Beer Style" competition organized by Erik. He purchased examples of seven different beer styles from *Berose Liquors* and set them up in two sets of seven bottles covered in foil to hide the labels. The styles included both light and dark examples, which made the competition somewhat easier, but no one guessed them all. **Jim Dorsch** was the competition winner, picking 5 or the 7 styles successfully.

The Aug 1990 BURP meeting and annual crab feast was held at the Southern MD home of **Glen & Marlene Young** in Lexington Park, MD. It was co-hosted by fellow St Mary's County residents **Bill & Doris McLaren**. Bill, as many early BURPers recall, was the club's official "Purveyor of Fine Seafood", and he came through once again with several bushels of succulent crustaceans. Bill was also the proprietor of "Cap & Cork Homebrew Supply", operated out of his Lexington Park home, so club members in need were able to take advantage of his fine service. On a personal note, this meeting represented the beginning of BURP's "bicycle mania". Today, there are many active cyclists in the club, but at that time, there were only a few of us. My friend **Ralph Bucca** and I had just completed the 1990 "Cycle Across Maryland", which conveniently finished at St Mary's College just down the street from the meeting site on the same day. Ralph and I were pretty exhausted (It had rained hard 3 out of the 7 days of the event), but we were happy to chow down on some great crabs and consume a cold beer or two. Another cycling BURP member, **Mike Horkan**, in the spirit of the occasion, cycled all the way to the meeting from his home in Silver Spring, leaving the day before and spending the night in Solomon's Island. The three of us had a great time talking up the joys of bicycling. Great things, in the form of many "Tours de BURP", were eventually to ensue.

30 Years Ago (Jul- Aug 1985) – The July 1985 club meeting was held at the home of your humble compiler in Springfield, VA. The main item on the agenda was discussion of and preparation for the upcoming 2nd Mid-Atlantic States Homebrew Conference (MASH II) to be held at the Dupont Plaza Hotel downtown on Sep 21. BURP's "Dr Brew" **Phil Angerhofer** presented the first of a multi-lesson series on beer judging required for all BURPers who wished to judge at the conference competition (Of course, there was no BJCP in existence at this time). Several speakers were announced for the conference, including **Charlie Papazian** of the American Homebrewers Assn, **Fred Eckhardt** of the American Brewing Information Service, and **Dr George Fix**, member of the Master Brewers Association. Cost of the one-day conference was set at \$30 prepaid, \$35 at the door, and \$100 for a prepaid group of four. A "Beds for Brewers" program

was also discussed for those out-of-towners who preferred not to stay at the hotel.

BURPers would enter beers prior to the Sep 3 deadline.

Discussion of the upcoming conference was also featured at the August meeting, held at the home of **Dan McCoubrey** in Wheaton. Dan, also the chairman of the conference, solicited registrations as well as volunteers for the many tasks needed to accomplish an event of this size. Registration limit was set at 235 people and, although brewers were signing up at a slow pace, it was expected that the event would attract many returnees from the previous year. Homebrew competition chairman **Phil Angerhofer** reported that he had plenty of cool, dark space to store entries and hoped that many

BURP Doxology

***Praise BURP from whom beer blessings flow,
Praise BURP ye brewers here below,
Praise BURP above ye heavenly hosts,
Praise barley, hops and yeast the most
Aaaaaaaaaa, Drink!
Al Lowry, 1994***

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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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