



# BURP NEWS *Ein Prosit*

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



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**September, 2015**

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



**September Meeting &  
Oktoberfest Celebration  
September 26  
Gaithersburg, MD**

**October Meeting &  
French / Belgian Ale Competition  
October 18  
Mount Vernon, VA**

**November Meeting &  
19<sup>th</sup> Annual Real Ale Festival  
November 14  
Rockville, MD**

**December Meeting &  
Annual Holiday Banquet  
December 10  
Vienna, VA**

## Em's Elucidations

*By Emily Michelsen, Fearless Leader*



Greetings to BURPers everywhere! The summer has been busy. I hope you were able to join us for the great homebrew-themed camp outs this summer. We couldn't have asked for a more beautiful weekend for BURP's second annual BUR-POut! It was a quiet, peaceful, and relaxing weekend, with plenty of delicious and varied homebrews to sample. If you

haven't yet been able to make it to the new BUR-POut, please join your fellow BURPers next year for a really wonderful and lovely weekend!

On to August and Mashout! Our second multi-homebrew-club bash at Organarchy Hop Farm in Oldtown, MD was, unexpectedly, a warm and wonderful event, sparking and encouraging close kinship with our fellow brewers in other Mid-Atlantic Clubs. Having a gorgeous weekend for the event didn't hurt either! The newly architected George Offerman Memorial Beer Garden was a **fabulous** hit with homebrewers, with over 40 homebrews on tap! It's close to the band, bonfire, and food pavilion. Job well done, Mashout organizers! Next year, Mashout promises to be, if this is possible, *EVEN*

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

**BETTER!** Plan now to join your fellow homebrewers next August! You will revel in the comradery, homebrew "*gemütlichkeit*", and exuberance of the freedom of the large open spaces of Organarchy and the fellowship of your fellow homebrewers! `Nuff said!

Now we must bring up a special announcement of a very special one-of-a-kind award given to one of our own at Mashout - our very own **Bill Ridgely** was awarded the first ever Freestate Homebrew Club Guild Team Spirit Award! Be sure to congratulate Bill for a new award made *just for him*, but of course he could not have earned this award without the encouragement, help, work, and "push" from his mainstay partner **Wendy Aaronson!**

Ok, now, looking towards the Fall BURP meetings, Howard and I have been busy brewing. We brewed a Dunkelweiss for BURP's Oktoberfest meeting. Yesterday, I finally found time to harvest my homegrown Cascade hops, and we will be brewing something with fresh hops for the October meeting next Sunday after the BURP Oktoberfest (yes, folks - brewing is what we do!). We also did a partigyle brew for November's Real Ale "Fest" - a Barleywine and a Dark Mild. So it's time to look into your homebrewing soul ...step up and *BREW*, BURPers! It's **FUN!**

I look forward to sampling many, many BURP brews at the Fall meetings.

Oktoberfest is coming up next week. Bring your German style beers to enter the beer competition! **Tom Cannon** will lead a fest beer comparison again this year. He will also be in charge of the food competition. This year's competition will be a best of show for mustard, pretzel or sauerkraut entries. And what could go better with mustard and sauerkraut than sizzling bratwurst fresh off the grill, cooked by volunteer grillmeister, Howard! Look for more information on the activities in another article in this newsletter.

**News Flash!** The American Homebrewers Association National Convention will be held in Baltimore June 2016. This is a great opportunity to show off our club's stuff! We need a committee to plan our presentation for club night. We have several BURP-

ers, including **Steve Marler, Greg Leifer, Tom Cannon** and **Bill Ridgely** who have stepped up to volunteer for our presentation, but BURP could certainly use several more people on this important-to-the-prestige-of-BURP committee! This is a good way to get involved in a special activity within BURP that doesn't come along every day/year. Talk to me at Oktoberfest or shoot me an email ([EMichelsen.Brewer@gmail.com](mailto:EMichelsen.Brewer@gmail.com)) for opportunities to get involved and have fun in BURP!!! BTW, a couple years ago, several of us BURPers rode our bikes to Philly for AHA and had a great time getting there, as well as participating in BURP's Judgement presentation (spearheaded by **Steve Marler**). Perhaps a group ride from Greenbelt Metro to Baltimore's AHA conference would be in order? Step up and volunteer to organize it - it's **FUN!**

Looking ahead to 2016 - our annual Spirit of Free Beer is just around the corner. We need to form a planning committee for SoFB, starting **NOW!** **Bill Ridgely** did all the coordination and organization for SoFB last year, and will be stepping down for 2016 SoFB... **BUT** has expressed willingness to mentor new blood willing to take over that position; and it could also be a co-organizer position for two folks, if that works out better for you. Consider this - one doesn't often get the chance to be mentored one-on-one by the **all-time most accomplished BURP organizer in the history of BURP!** I guarantee you will learn skills that will be valuable to you in many other endeavors in your life!

There are many other fun opportunities also available for 2016 SoFB - Judges, Stewards, Registrar, Awards, etc. If you've participated in a previous SoFB, or have always wondered what it's all about, this is YOUR CHANCE! See me at Oktoberfest meeting or email me at [EMichelsen.Brewer@gmail.com](mailto:EMichelsen.Brewer@gmail.com). This is a great competition and we are known around the country and even the world! We've received entries from around the globe! What other fun event can boast this kind of "notoriety"? This is another way to get involved in your Club and have fun side-by-side with your fellow BURPers. Volunteer! You'll be glad you did! Regardless of my FL status (or Her Ladyship per **Robert Stevens**) next year, I think it's important to begin looking for places to hold meetings next year, mostly Spring and Fall. If you are interested in hosting a meeting and have space for 55-80

people in your yard or meeting room, please let me know. It is always nice to meet in a new place. BURP supplies all paper goods, cups, plates, etc. You just need tables and some elbow room.

As you can tell from my above paragraphs, there are many ways to have fun with your BURP Club, but to do so means getting more involved with the Club and its many friendly and gregarious members. The Club only gets better when YOU contribute and hence YOU get more out of the Club. If you want to know more about ways you can help or have ideas to make the club better, please button-hole me or send me an email - I will be *MORE THAN HAPPY* to talk to you about your ideas!!! I look forward to seeing everyone next weekend at Seneca Park for the Oktoberfest meeting. Wear your German garb (**Steve Marler** and **Alan Hew** always do!) and join in the fun!

See you then,  
Emily

## Important September Meeting Information

By Bill Ridgely



The following is important information that you will need to know before you leave for the meeting on the 26th:

**Meeting Time:** The meeting will start at 12:00 instead of 1:00. We need to vacate the park by sunset. This shouldn't be a problem since the sun does not set on the 26th until 7:00 PM, but it will allow us more time to enjoy the park and the Oktoberfest camaraderie.

**Park Service Charge:** When you enter the park at the gate, cars with Maryland tags will have to pay a \$3 per person service charge. Vehicles from all other states will have to pay \$5 per person. Maryland residents age 62 and over can get a "Golden Age Pass" that allows you to enter all state parks free of charge (There is a \$10 service charge now to obtain the pass, which used to be free).

**Meeting Site:** Please note that we will be in a different pavilion this year – the Nuthatch Pavilion. A map showing the location of all pavilions in the park can be downloaded at <http://dnr2.maryland.gov/publiclands/Pages/parkmaps/senecamap.aspx>.

**Beer:** This meeting will feature the All German Beer Competition (keg beer preferred) and there should be an excellent variety of beers on hand. However, this is **not** a "no beer" meeting. Please bring homebrew or quality commercial beer to augment the supply. This is a celebration, after all, and a good variety of beer is always appreciated. In addition to the German style homebrew being brought to the meeting, BURPer **Tom Cannon** is going to hold a competition to test your knowledge of Oktoberfest beer. Six examples will be provided, and you will have to determine which is domestic and which is German. If you would like to participate, sign up with Tom at the meeting. The first 20 get to play!

**Food:** In honor of Oktoberfest, the club will be providing grilled brats for this meeting. Please follow normal protocol, however, of bringing more food that you can eat. Oktoberfest-themed dishes of all sorts will be especially appreciated.

**Food Competition:** Along with the beer competition there will also be a food competition. There will be a homemade mustard, pretzel, and sauerkraut competition. The plan is to have a professional panel of judges award the best in each category as well as having member's choice winners. We would appreciate competitors to pre-register no later than Thursday, September 24 by sending an email to **Tom Cannon** ([cnt.cannon@verizon.net](mailto:cnt.cannon@verizon.net)) with the following information: chef's name, category of food, subcategory (e.g. German mustard, Russian sauerkraut, etc.), and any special ingredients the judges should know about. Prizes will be awarded.

**Dress:** This is our annual Oktoberfest celebration. Dress in appropriate fest clothes if you have them.

**Games:** We will be hosting some traditional Oktoberfest games this year – a St Pauli Girl beer stein race and a maßkrug (beer stein) holding contest. Some nifty prizes will be given out to winners,

so try your luck at these fun competitions. Again, being in traditional Oktoberfest clothing makes these events even more fun. Details on rules for the games will be sent out to all via e-mail.

**Guests:** Guests should be limited to only those who truly have an interest in joining the club. BURP is putting some effort into making this a great event for all club members, but there will only be so much club-provided food to go around.

**Recreation:** There is space around the Pavilion for recreational activities (Frisbee, volleyball etc.). There is even a 32 acre, 27 hole disc golf course. Attendees are welcome to arrive early to bicycle or hike the roads and trails at the park or boat or fish on Clopper Lake (boat rentals are available, and there is a launch site for personal boats, canoes, and kayaks). If you are so inclined, please bring recreational equipment.

**Decorations & Music:** If you have Oktoberfest decorations or music, please bring them so we can dress up the pavilion and provide the right atmosphere. BURP members should be onsite at the pavilion early to help decorate.

**Trash:** There is no trash pickup at the park. Please put all trash in trash bags that will be provided. We will need people to carry trash out of the park and dispose of it. If you have a truck, please bring it.

**Further Info:** Can be found at the park website - <http://www.dnr.maryland.gov/publiclands/central/eneca.asp>.

## Halloween DC Breweries Bike or Drive Tour

*By Craig Sommers*

Sample craft beer at two of the new generation breweries in our area with fellow BURPers on Saturday, Oct 31. Our brewery crawl begins in front of the Silver Spring Metro Station main entrance at 12:45 p.m. Participants will be provided with a cue sheet and map to navigate the 8-mile route in your personal vehicle. *Hellbender* at 5788 2nd St NE, Washington DC is the first stop at 1:15pm and

*Denizens* beer garden which features BBQ at 1115 East West Hwy, Silver Spring, MD is the last stop at 3:15 p.m. We will spend an hour and a half at each brewery and return to the Silver Spring Metro Station at 5:00pm. Food is available at each location and draft beers are sold by the glass.

Our route is along city streets recommended as bicycle friendly by Google Maps. The organizer invites you to pedal the route with him. Bicycles are allowed free of charge on the Metro all day on Saturdays. Enter any subway car using either the front or rear door and use the elevators instead of escalators. As of Sep 20, the Silver Spring Metro Station parking facility will be open offering free parking on weekends.

Contact: Craig Somers – [craigsbike@hotmail.com](mailto:craigsbike@hotmail.com)  
(301-423-0380)

## MASHOUT 2015 Review

*By Ben Schwalb & Bill Ridgely*



The 28th annual MASHOUT was held on August 20-23 at Organarchy, an organic hop farm in Oldtown MD, for the second year in a row. Paid attendance was down a bit this year, likely affected by last year's unfortunate accident. But the beautiful weather, fantastic beer and food, and wonderful array of activities at this year's event should greatly help in bringing the numbers back up next year. Many of the roughly 170 attendees showed up on Wednesday, as MASHOUT is one of those events for which 3 days just isn't enough.

After some hard rain on Thursday, the weather was great the rest of the weekend: sunny and in the 80's. Nighttime temperatures were a bit cool but not bad at all.

On Thursday night, the NoVA HomeBrewers treated us to a pig roast. The rain made the cooking take longer than planned because the coals got damp, but the end product was delicious and tender. And typically, the NoVa group also offered about 20 taps of fantastic homebrew along with three firkins

of cask ale served on gravity. MASHOUT owes a huge debt of gratitude to this wonderful group of brewers. One could stop by their camp virtually any time day or night and find fantastic beer and food available for the taking. They even created a seemingly endless supply of fresh, hot pizzas on Friday evening, using a special oven built onsite. Wonderful!

On Friday at noon, MASHOUT's busiest day began with the 7th annual Sour Hour, featuring dozens of homebrewed and commercial offerings as well as a wheel of extremely yummy Chimay cheese. There was both a judged and a people's choice competition this year, with **Judy Neff** from the BaltiBrew club winning the former and BURP's own **Dave & Becky Pyle** winning the latter (with a magnum bottle of their delicious Gueuze).

Afterwards, Baltimore's CRABS Club held their annual FryDay, where they fried homemade pickled beets, homemade fermented pickles, cheese grits, chicken wings, Scotch eggs, homefries, garlic, and even gefilte fish!

The afternoon concluded with the annual Firkin Friday event, presented by DuClaw Brewing Co. This year's cask, served through a beer engine, was DuClaw's Neon Gypsy IPA specially dry hopped with Citra and Mosaic hops. DuClaw was not alone in offering attendees delicious commercial beers. The long list of commercial bottles and kegs this year included wonderful offerings from Brewer's Alley/Monocacy, Cap City, DC Brau, Flying Dog, Franklins, Front Street, Gordon Biersch (both the Navy Yard and Rockville locations), Lost Rhino, Mad Fox, Olivers, Stillwater Artisanal, and Victory. By this time, Keg Row, now renamed the George Oferman Biergarten, held more than 50 kegs of prime commercial and homebrewed beer (along with ciders and meads), which might be a MASHOUT record. Tables and chairs were set up around the area, with strings of lights everywhere, making it seem very much like a traditional German Biergarten.

Friday evening's activities began with the annual Beer and Food Pairing, featuring an incredible array of gastronomic and fermented offerings. Tables lining two sides of the central pavilion were overflowing with creative dishes – the MASHOUT ver-

sion of Savor but more intimate (and best of all, free to attendees). Just a few of the main dish highlights included apple-maple glazed pork tenderloin with bacon and apples paired with doppelbock (**Bill & Twila Metz**), chipotle flank steak paired with oatmeal stout (**Howard & Emily Michelsen**), spicy meatballs, blue cheese, and sugared pecans paired with bourbon-barrel porter (**Bill & Wendy Aaronridge**), and Indian samosas paired with ordinary bitter (**Greg Thompson & Lisa Klein**). Sides and appetizers included soy-pickled mushrooms paired with dark mild (**Judy Neff & Trevor Rose**) and a delightful summer salad paired with pilsner (**Juan & Rina Moreno**). Finally, the incredible dessert table included sticky toffee pudding paired with English barleywine (**Les White**) and funnel cake paired with vanilla cream ale and red velvet mild (**Joel Gallihue & Jeff Adelsberger**). And that's just a sampling of what was available. This might have been the best MASHOUT beer-food pairing event ever!

As night fell, one of Baltimore's finest electric blues bands, Black Falls, gave a return performance with two sets of rocking music, including a guest appearance by trumpeter **Dave Finnell** from Baltimore's great funk and soul band, The Almighty Senators. The performance got the crowd dancing for hours.

A beautiful Saturday found people involved in numerous activities. Some walked down to the nearby river. Others drove or biked to the wonderfully-refreshing Town Creek swimming hole, which had several rock ledges from which to jump or dive into the 10-foot deep pool. At least one group biked through the Paw Paw Tunnel on the C&O Canal and then headed to the swimming hole afterward.

Saturday night's annual barbecue feast got everyone together for lots of fantastic food and camaraderie. Free State Homebrew Club Guild president **Les White** presented **Bill Ridgely** with the first Guild Team Spirit Award for outstanding contributions to the homebrewing community. Awards were also handed out to the winners of the 11<sup>th</sup> MASHOUT Pub Quiz, probably the most difficult quiz to date.

The rest of the evening was a free-for-all of great beer, revelry, and music around the campfire.

MASHOUT concluded, as always, with Sunday morning's fabulous pancake (and, of course, bacon) breakfast, with a large group of helpers preparing the meal onsite. The continuing great weather made the inevitable cleanup and packout a little easier for everyone. Another fine MASHOUT sadly came to a close. Hopefully, next year's event will be even bigger and better. Put it on your calendar for August 2016!

## 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.*

There is no Ministry of Culture report this month.

## From the Ministry of Enlightenment

By Wendy Aaronson & Mike Reinitz  
Co-Ministers of Enlightenment



Your Ministers of Enlightenment slacked off this summer, but we are getting it together for the fall.

### September Meeting

There is always a fine lineup of German beers to taste at the September "Octoberfest" 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 planned to conduct a doctored beer session, but after looking at the lineup of activities, we decided to postpone for October. However, **Tom Cannon** is going to hold a competition to test your knowledge of Oktoberfest beer. Six examples will be provided and you will have to determine which is domestic and which is German. If you would like to participate, sign up with Tom at the meeting. The first 20 get to play.

### October Meeting

**Mitch Pilchuk** spent 3 months in the UK studying at Brewlab and getting hands-on training and experience at several breweries. Luckily, he returned and is happy to impart some of the knowledge he picked up during his stay. At the October 18 meeting, he will talk about real ale and the fine art and science of achieving a brilliant beer with just the right amount of carbonation. This is a timely discussion for folks who are brewing a beer for the Real Ale competition on November 13. Based on my calculations, you'll have at least a week after the meeting to make an exquisite real ale, so this is a not-to-miss event.

We will also conduct a doctored beer session at the October meeting. 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.

### Hi-Gene Beer Engine Workshop

BURP's **Bill Ridgely** has long had a great admiration for English beer engines. He recently completed a deal with Worthside Ltd in the UK to import 31 reconditioned beer engines to the US to help replenish the club's supply of these beautiful and utilitarian hand pumps. Once this purchase was completed, he undertook an additional project to restore the club's old Hi-Gene beer engines. These comprise most of the original engines brought to the US by BURPers in the mid-1990's. Working with the original UK vendor (Singleton Services, now renamed Centriflow Services), he managed to obtain virtually all of the remaining spare parts for

these long out-of-production engines. Now, he and fellow BURPer and gadgeteer extraordinaire **Greg Leifer** would like to bring together club members who own no longer working Hi-Gen engines and attempt to bring at least some of them back into service. They will be conducting a workshop to be held in November at the Aaronridge Pub in conjunction with BURP's real ale festivities. Exact date, time, and cost are yet to be determined, but if you have an old Hi-Gen engine that is no longer functional (or just want to see how a beer engine is dismantled and rebuilt), keep this session in mind for your Nov activities. Details will be forthcoming. Please contact Bill at [aaronridge@comcast.net](mailto:aaronridge@comcast.net) if you would like to participate in this workshop.

As always, if you have suggestions for future education activities, please email us at [Enlightenment@BURP.org](mailto:Enlightenment@BURP.org).

[http://www.fightblindness.org/site/TR/VISIONWALK/VisionWalktr?team\\_id=81961&pg=team&fr\\_id=5637#.VgFSaHu2IBA](http://www.fightblindness.org/site/TR/VISIONWALK/VisionWalktr?team_id=81961&pg=team&fr_id=5637#.VgFSaHu2IBA)

**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](mailto:prosperity@burp.org).

## BURP Prosperity Report

*By Thomas Sords, Minister of Prosperity*

### Charity of the Month – September 2015

The charity for **September** will be Marcoux's Marchers, with 50% of the raffle donations going to support the team of BURPer **Eric Marcoux!** From their website:

Let's cure blindness together! Please join our

VisionWalk team or make a donation to the Foundation Fighting Blindness and help us save and restore sight to the 10 million Americans living in darkness. Our team is walking in support of someone very dear to us with a blinding eye disease. We hope that you will support our team by making a donation and joining us at VisionWalk! Support our team and help bring us closer to a cure because a Cure is in Sight! More information can be found here:



## MemBeerSip Update

*By Dan Rozman, Minister of MemBeerSip*



Oktoberfest is just around the corner. BURP has been busy the past few months. We launched our Meetup group to publicize the happy hours to potential new members. We are also working on the contract for our new and improved website.

As I mentioned last month, **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 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 weekday happy hours are another way for BURPers to get together."

We have several new members who have joined in the past month or so. Please be sure to welcome and chat with anyone you don't know when you see them at meetings.

It has been a while since anyone sent in a profile for Meet Your Fellow BURPer. Let's see if we can get this jump started for the next newsletter. If you have any other ideas for increasing awareness of BURP to area homebrewers, please let me know.

If you would like to be included, please email me at [membersip@burp.org](mailto:membersip@burp.org). Some ideas for information are below. You can use these or include other things you would like to share.

### Meet Your Fellow BURPers

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 yourself?

Anything else you would like to include ..

## This Month in BURP History

*Compiled By Bill Ridgely*



**10 Years Ago (Sep 2005)** – Following a pattern set the previous year, the Sep 2005 BURP meeting featured an overnight campout held at **Jim & Linda Rorick's** Turtle Creek Farm in Brandywine, MD. It was a kind of mini-MASHOUT for BURP members, held in a beautiful

field that once had been used for growing tobacco. The event was actually two events rolled into one, starting with the Sep BURP meeting and Oktoberfest celebration held during the day (attended by about 50 club members) and then followed by the overnight campout, which boasted about 2 dozen hearty tenters. Jim & Linda fired up their large trailer-mounted grill once again and cooked a large number of very tasty chickens for the meeting. BURPers provided lots of other food, much of it German-themed, and a "mini-keg row" of homebrewed and commercial beers of all types graced the property. The monthly competition featured the 2<sup>nd</sup> iteration of the "War Between the States", started the previous year on the same site. The theme this year was altbier and kolsch (which led to the event being subtitled the "Altercation"). Teams from MD and VA took part in the competition, with each team comprising 2-4 brewers and submitting one entry. Points were assigned to the winning teams on a descending scale – 5 for 1<sup>st</sup>, 4 for 2<sup>nd</sup>, etc. The state with the highest number of overall points was declared the winner, and the highest placing team would be awarded the coveted "War Between the States" trophy. This year, the top beer (a kolsch) was brewed by the VA team of Marler, Pyle, and Featheringham. But Teams from MD took 2<sup>nd</sup>, 3<sup>rd</sup>, and 4<sup>th</sup> place and therefore claimed the trophy for the 2<sup>nd</sup> year in a row. Marylanders **Mel Thompson & Pete Ryba**, who took 2<sup>nd</sup> overall, claimed the trophy once again (having also won it in 2004). The weather stayed nice all day and continued into the evening and night, and campers enjoyed a fine breakfast of food and beer the following morning. Several then biked to the

Merkle Wildlife Refuge, a fine 20 mile round trip that completed an excellent BURP weekend.

The Sep 2005 issue of *BURP News* featured **Ben Schwab's** nice review of MASHOUT 2005 held the previous month followed by two excellent articles focusing on upcoming BURP events. As a lead-in to the Oktoberfest celebration, BURP foodie extraordinaire **Tim Artz** shared his extensive knowledge on how to make sauerkraut at home. Tim's article was followed by **Andy Anderson's** excellent primer on brewing and conditioning a real ale, which included a recipe for an Ordinary Bitter (Your intrepid compiler used this recipe to brew his own first Ordinary). You can read and learn from both of these articles at any time by surfing to the BURP newsletter archive at <http://www.burp.org/burpnews/pdf/200509.pdf>.

**15 Years Ago (Sep 2000)** – The Sep 2000 BURP meeting, held at the home of **Pat & Janet Crowe** in Annandale, VA, was the annual club Oktoberfest. In honor of the occasion, the meeting led off with an educational session conducted by **Tom Cannon, Bill Madden, and Steve Marler**. The session featured a tasting of commercial examples, both from Germany (including the incomparable *Spaten Oktoberfest*) and the U.S. Following the session and a quick round of "Ein Prosits", BURPers settled in for a fine Oktoberfest celebration, featuring an incredible variety of excellent commercial and homebrewed beers (including a keg of Hefeweizen contributed by *Cap City Brewing Co's* **Bill Madden**). An abundance of food also honored the theme of the day, with emphasis on German sausages, several examples of which were homemade. The meeting concluded with the club's monthly homebrew competition, this time (of course) for festbier. Actually, Vienna lager was included in the competition, but all five entries turned out to be Oktoberfest beers. The winners, announced at meeting's end, were: 1st place, **Steve Marler & Bob Dawson**, 2nd place, **Andy Anderson**, and 3rd place **Bill & Christie Newman**.

**20 Years Ago (Sep 1995)** – The BURP Crab Feast was still an annual event in 1995, and the one held on September 10 was a memorable one. The site was **Ken Graham's** parent's house in Wheaton, MD, and the hot weather made the backyard pool particularly welcoming. While many

BURPers frolicked in the cool water, President **Polly Goldman** and her lovely consort **Bruce Feist** steamed up 3 bushels of succulent crabs. BURP also provided fresh corn on the cob, and those in attendance provided copious quantities of beer and food accompaniments. There was even some leftover steamship beef brought from MASHOUT by **Chuck Popenoe**. Ken's brother **Harry Graham** kindly contributed a keg of Blue Ridge Amber Lager, but the beer unfortunately ran out before the meeting ended. Entries for the festbier competition were collected during the meeting, but the competition itself was held offline. Results, later posted by Minister of Culture **Delano DuGarm**, were **A.J. DeLange's** 1st and 3rd place beers bracketing **Tom Cannon's** 2nd place entry.



**25 Years Ago (Sep 1990)** – There have only been two Mid-Atlantic States Homebrewers CampOuts (MASHOUT's) held outside the state of MD. The first of these was the 3rd MASHOUT, held in Virginia Beach, VA on Sep 15-16, 1990 and co-sponsored by BURP and the Hampton Roads Brewing and Tasting Society (HRBTS). This was a unique event in the annals of MASHOUT, held at a commercial campground (the Holiday Travel Park) and featuring two commercial brewery tours (*19th Street Brewery* and *Virginia Brewing Co*), a crab feast, a swim in the ocean, and (well, not quite as unique), a thunderstorm of biblical proportions. Campers from BURP, HRBTS, and the James River Brewers in Richmond were all welcomed by a huge banner painted by HRBTS member **Bruce Rader**. Two bushels of succulent crabs were procured and steamed onsite by **Harvey Collins**, also from HRBTS. Club Vice President **Lyle Brown** contributed a keg of his fine "Wheatpils" (which was excellent with the crabs). Other homebrews were in abundance as well, and our friends **Jim Kollar &**

**Wolfgang Roth** from *Virginia Brewing Co* contributed a keg of "Gold Cup Lager", their flagship product, to the festivities. The brewery tours were rather interesting in that a huge knowledge gap existed between the "brewmaster" at *19th Street* (described as a "likeable young fellow with a fashion accessory", who seemed totally clueless about the finer points of the brewer's art), and true brewmaster **Roth** at *VBC*, a well-respected professional. The fruits of their labors bore this out. The extract-based product at *19th Street* was, at best, insipid and, at worst, downright sour. Back at the campground, more traditional activities like the evening jam session took place, featuring BURPers **Pops Popenoe** on fiddle, **Al Lowry** on guitar, and HRBTS' **Chris Jones** on harmonica and washtub bass. An excellent time was had by all, with special kudos going out to BURPer **Dick Roepke**, who made the VA Beach camping arrangements, and HRBTS president **Mike Flippen**, who arranged brewery tours and took care of many other event details.

**30 Years Ago (Sep 1985)** – The AHA and BURP-sponsored Second Mid-Atlantic States Homebrew Conference (MASH II) was held on Saturday, Sep 21, 1985 at the Dupont Plaza Hotel in Washington. The 9-hour conference began with a presentation on the business of hops by hop grower **John Haas** and ended with a tasting of 8 classic beer styles guided by AHA President **Charlie Papazian**. A taste-around of homebrews brought by attendees closed out the festivities. In between were technical presentations on homebrewing by style, yeast

cycles, and mashing theory as well as a survey of the breweries of Oregon (conducted by **Fred Eckhardt**). The homebrew competition featured four styles – dark & heavy (porters and stouts), ales, lagers, and specialties. Best of Show went to an interpretation of Papazian's "Rocky Raccoon Honey Lager" recipe brewed by your intrepid compiler.

Content-wise, the conference was a success, but it was a financial failure for the club. Attendance (160 total) was down considerably from the previous year, and one of the primary reasons for this was lack of support from BURP members. Only 13 members attended the conference, and only 4 BURPers entered beers in the competition. As a result, it was quite some time before BURP took the plunge into another conference – the first Spirit of Belgium held in 1994.

***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***

## 2015 BURP OFFICERS

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**Designated Driver Program**

In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. **Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.**

**Guide for New Members**

Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.

BURP News Editor  
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