



# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

If it is a disgrace to be drunk among the sober, it is disgraceful  
to be sober among the drunk.  
~~ Theognis of Magara, Greek poet, 5<sup>th</sup> - 6<sup>th</sup> century B.C.

Check  
[burp.org](http://burp.org) for  
the latest in  
official  
information.

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May 2003

328 Cool Breeze Court  
Pasadena, MD 21122



## WHAT'S BREWING

## Garvin's Grist

*By Rick Garvin, Fearless Leader*

May Meeting  
Chili Cookoff and  
Chili Beer Competition  
at Christina Wren & Dan Aller's Home  
Saturday, May 10, 2003  
1:00 O'clock  
Fairfax, MD

April was sweet. **Jay** and **Dale Chiorini** hosted another great BURP meeting. Their house has a view of the Mormon Tabernacle across the moat with lots of sunshine in the background. I enjoyed **Wendy** and **Bill's** Chang demonstration. The beverage chang was quite snappy – lots of lactic acid and sweet rice character. There was also lots of tasty homebrew present. You can definitely tell that the brewing season has kicked in.

BURP's 11<sup>th</sup> Annual Spirit of Free Beer  
Saturday, May 17, 2003  
Old Dominion Brewing Company

The Cherry Blossom's were blooming in April and that can only mean one thing: Time to brew Wit Beer!!! I dusted off my Cherry Blossom Wit recipe, toned it down for the Victory Whirlwind Wit clone contest (reduced the coriander so that its closer to Ron & Bill's elixir) and fired up the kettle with **Tom** and **Colleen Cannon** and sweet **Christine Lewis**. To find the recipe, check out Phil Seitz's classic Brewing Belgian Beers pages – <http://www.realbeer.com/spencer/Belgian/white-brewing.html> .

June Meeting  
Whirlwind Wit Clone Beer Competition  
At Ken & Sara Graham's Home  
SUNDAY, June 29, 2003  
1:00 O'clock  
Darnestown, MD

It's been a brew month for us at the Badger and Beaver Brewery. Our new 28-gallon kettle has facilitated some fun group brews: Kellerbier with **Kathy Koch** and Wit beer with the **Cannons**. I got to watch **Christine** and **Andy Anderson** make an 80 Shilling to celebrate their both turning

40 in May (get it –  $2 \times 40 = 80!$ ). **Mike Horkan** joined **Christine** and I to brew an APA. Its fun to be able to crank out 17 gallons of finished wort and send your brewmate home with a full fermenter. Coming soon, Altbier and more Kellerbier to round out the MASHOUT keg stash.

May brings one of my favorite BURP events, the Chili Competition again this year at **Christina Wren's** house. This is a great location. I hear that **Christina** has been laying in a metric ton of mulch to make our time pleasant, with no danger of dry roots. Last year we had about 30 chili entries and I loved most of them. The competition has gotten rarified. I hear **Dona Lee** and **Beth Fox** are threatening to compete this year after skipping last year. I'm hoping for some vegan chili as well. We'll be whipping up the Satan's Sphincter again; perhaps we'll win hottest four years running!! Team Jackalope will be working hard to apply their enormous team voting block strategy again, if they can keep from using chili powder with so much salt that it's pink instead of red. Maybe we need a saltiest category?

The summer schedule is filling up. We meet at **Ken** and **Sara Graham's** on the last Sunday in June. Make certain to check out the Old Dominion beer festival the preceding Friday and Saturday. **Bruce Bennet** and **Nancy Cosier** have invited us back for July, tentatively on the 19<sup>th</sup>. And then there is the big event, my favorite long weekend of the year: Mashout. We'll be high atop Popenoe Mountain August 22-24, the weekend before Labor Day. **Bill Ridgely** will again be the MASHOUT Coordinator. Contact Bill if you are interesting in helping out this year.

Cheers, Rick

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**RYDler**

Q: How do you like your beer ?

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## Attention all BURP BJCP Judges

We need your support for this year's Spirit of Free Beer on May 17. Please visit the BURP web page and sign up to judge at <http://www.burp.org/events/sofb/2003/judgefrm.asp>. If you do not have web access, send me an email, give me a call at home, or else just see me at the May BURP meeting. Thank you for your support.

Cheers,

Andy Anderson  
SoFB XI Judge Coordinator  
[judges@burp.org](mailto:judges@burp.org)  
(H) 703 549-7224



## Betsy and Tom's Kulture Korner

### Spirit of Free Beer Edition!!

You know, it just seems like it was a year ago since BURP's last Spirit of Free Beer! And what an SOFB it was. Four Hundred plus entries in a year many considered down for homebrewing. Congratulations have to be offered to our fine Ministers of Culture last year, **Steve Marler** and **Robert Stevens** for a job well done!

But, what about this year? Not really sure if this is a down homebrewing year or not, but we do know that we have recently suffered through a long, cold, and snowy winter which certainly had a negative effect on our brewing. On the good side, however, we have had pretty good weather for the past few weeks, and we know we have done our best brewing the past few weeks (I think **Rick Garvin** brewed the past four weekends!) to catch up and get some beers ready for Spirit of Free Beer. So, it remains to be seen where exactly we

are this year in terms of entries. We got a bit of a late start getting this thing organized due to the BURP competition organization cadre being more than a bit burned out from February's successful MCAB weekend. We're hoping that BURP's brewers can help us out and get our entries up for this year's SOFB.

And why is that important? Most of us long term BURPers understand that this club revolves around our yearly regional competition. Sure, we're known for Mashout, the Chili Competition, the Real Ale Competition, and all of our other stellar BURP events (stay tuned for this year's Reinheitsgebot, Gemuletekeit, Oktoberfest Celebration of German style beer in September!) but nothing encapsulates what BURP as a homebrew and beer appreciation club does like Spirit of Free Beer. And more than anything else, this is what BURP is mainly known for across the country. Being a qualifier for the national Masters Championship of Amateur Brewing (MCAB) certainly helps, but our large number of registered BJCP judges and our fantastic array of prizes really set our competition apart from the others. Hopefully by now, you have brewed up your entries for this year's Spirit of Free Beer, but we're also going to encourage you to check out what you have in your cellar, and if it's drinkable, put it in! Sure, it sounds like a long shot, but **Tom** put in two of his older "shelf" beers last year, and got a very good score on one and a ribbon on the other. You can't win if you don't play!

Entries for Spirit of Free Beer XI will be accepted beginning Saturday, April 26 through the BURP meeting on May 10. Entering has never been easier with this year's On-Line registration possible. Just check out the Spirit of Free Beer Web Page at <http://www.burp.org/events/sofb/2003> .

As usual, we're looking for all of our BJCP judges to participate in evaluating these beers. If you haven't already done so, please contact our judge coordinator Andy Anderson. If you haven't ever participated in a Spirit of Free Beer and what to find out what the excitement is all about, consider stewarding, by contacting our Steward Coordinator, **Christine Lewis**. And, if you're looking for any other way to help out, please contact either **Betsy Kepler** or **Tom Cannon**. We always can use any help offered.

Bottom line on this and all Spirit of Free Beers: If you are a BURP member and you really care about this club, get involved in this important BURP event. If you don't have fun, then we, Ministers of Culture, will drink a tall-boy of Coors Light each at the June BURP meeting. How's that for a guarantee! <gulp!>

***Editor's Note:** Rick Garvin did not brew 4 weekends in a row. Your Minister of Truth did!! He only watched from the sideline while Andy and I brewed our birthday beer.*

## The May Meeting Invitational, "Best Beer to Drink with Chili" Competition!

In March, your devoted Ministers of Culture put the challenge out to some of our more prolific brewers and ribbon winners to brew a beer that goes well with chili. In the April newsletter we expanded the invitation to anyone who wants to challenge BURP's best. The rules were simple, each beer had to be brewed by a team of no less than two brewers; a 5 gallon keg must be entered: and, the best beer that goes with chili will win. Hopefully, this will culminate in our real goal of getting some kegs of good beer to drink along with some of those dangerously hot chili's at this year's annual Chili Competition. We know the Virginia invitees have been brewing up some pretty tasty beers, but have had no word on the folks in Maryland or if anyone else has taken up the challenge. In any event, the competition is on and will be judged in the same way the chili is judged: by the club. This means that when the chili is available for tasting, the beer will be as well, in servings dispensed by the brewers (we want to make sure everyone gets a chance to taste all of the beer).

## The June Competition...Clone Beer Competition...Victory Brewing Company's Whirlwind Wit

As we mentioned in last month's newsletter, the June competition will be for the beer that tastes most like Victory's Whirlwind Wit. Like the May competition, this one will be another team competition with each team consisting of no less than two different Homebrewers, but no more than three. We'd like each entrant to enter 3 bottles of their beer for judging by our crack panel of

professional brewers. Hey, you're going to be bottling your entry for SOFB anyway, so why not do three more for the June meeting? However, we will also accept kegged entries as well. We are trying to arrange for a quality control keg of Whirlwind Wit to be at the meeting for general calibration.

So, what is Whirlwind Wit, and what might be a good recipe? Good question! The Victory Brewing Company's Web page says "Malts: imported, German Malts and unmalted wheat. Hops: European Whole Flowers. Alcohol by Volume: 5.0%" but also adds this quote from Beer Philadelphia; "Just may be the most enjoyable witbier I can remember drinking...a splendid balance of spice, hops, sugars, and alcohol that could just become this summer's session beer around here." This is not a whole lot to go on, but we know that using unmalted wheat requires some kind of step mash to get those proteins from gumming up any mash tun, and the use of some flaked oats is also traditional. The issue of adding some lactic acid has to be left up to the individual brewer. Sometimes it works and sometimes it doesn't; it's kind of a crapshoot. We also know that the late **Bill Moe** won his first Spirit of Free Beer ribbon with an extract Wit beer, so it can be done!

**Andy Anderson's** Recipe Corner has a recipe from a past Spirit of Free Beer. I would suggest studying this, and then drinking as much Victory Whirlwind Wit as possible. Then decide if you want to try brewing it!

## The July Competition...BJCP Category 2...European Light Lager

Keep those brew kettles going! In July our club competition will be for BJCP Category 2, European Light Lager which includes Bohemian Pilsner, Northern German Pilsner, Munich Helles, and Dortmunder Export. Style descriptions for these styles can be found on the BJCP web page. We'll try to have some recipes for your inspiration in the next newsletter.



## Recipe Corner

*by Andy Anderson*

### Creating a Belgian Wit

A Belgian Wit is simultaneously both a simple yet difficult beer to create. It is simple in that the basic recipe is quite straightforward, yet difficult in that it may push your brewing system to its limit. The key ingredients are the raw wheat coupled with two spices, coriander & Curacao orange.

While the quantity of wheat may not be as high as in a recipe for a German weizen, because the wheat is not malted it can make for a difficult brewing session when making a wit. Grinding raw wheat can be a real chore, but it must be ground to almost powder if you want to extract all the sugars. Plus, a stuck mash can really ruin your day if you have not adequately compensated for all the additional proteins in your grist (think of glue - and that's your mash without a protein rest). If you cannot do step-infusion mashes, or decoctions, you might want to consider using malted wheat or even wheat extract if your system is prone to stuck mashes. While raw wheat tastes more authentic, it's no good if you can't sparge the mash.

Raw wheat seems to come in two varieties: hard red winter, and soft white summer. I realize there are differences and specific preferences between the two varieties, but I do not think they are too critical. Just make sure it is raw, and not malted. You can also use oats, up to about 5% of the grist. As long as you mash the oats, you can use them in almost any form (rolled, cut, flaked, etc.) or even breakfast oatmeal. Ironically, I buy most of my wit ingredients (grains & spices) at a health food store! (The irony is because I consider "health food" to be cold pizza less than a week old.)

The other difficult aspect of the wit is spicing. While we all know the basic spices in a wit, how

much & when to utilize them are the real questions. It's also important to remember just what flavors the spices are imparting to the beer. The coriander actually provides the orange flavor, while the Curacao (bitter) orange provides the bitter compliment to malt sweetness. So, increase the Curacao orange if you want to back off on the hops. Based upon literature and experimentation, I'd suggest using anywhere from 1 gram up to 1.8 grams of coriander per liter of wort (0.6 to 1.1 oz. per 5 gal batch). Crush it at the last moment, & add it in the last 10 minutes of the boil. While Curacao orange ratios are not quite as important (because it must be balanced with the hops), I use a similar ratio as I use for coriander.

For other ingredients, some people use sweet orange, but I have found that delivers a ham-hock flavor that is not really appropriate. I've also experimented with cardamom (No - don't do it) and Grains of Paradise (OK - but only in a very small quantity). And if you really want an orange aroma, consider "dry hopping" with coriander in the secondary.

OK, now with that preamble out of the way, what would be my basic Belgian Wit recipe? The following is my suggestion for a 5 gal batch, and assuming 25 pt/lb/gal as my mash efficiency.

Volume = 5 gallons

OG = 1.050

FG = 1.009

IBU = 15 (Use any Noble hops; for example, 1 oz. of 4.4 %AA German

Hallertau)

Grist:

5.0 lb Pils malt

4.5 lb raw wheat

0.5 lb flaked oats

1.0 lb rice hulls (to facilitate sparging)

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1.0 oz. German Hallertau at 60 minutes

0.75 oz freshly crushed coriander at 10 minutes

0.75 oz bitter orange at 10 minutes

Yeast = White Labs 400 or Wyeast 3944

Mash at 125F for 20 minutes for a protein rest, then raise mash temp up to 149F and hold for 1.5

hours (to create a very fermentable wort). Then, raise mash up to 165, hold for 15 minutes, and then begin sparging. Collect 6.5 gal of runnings. Boil for 90 minutes.

Add the hops and spices at the appropriate time. Cool, and pitch yeast at a wort temperature of somewhere between 65 to 70F. Ferment for a week (be careful as this yeast will create a very rocky head with lots of blow-off), then rack for a second week. Finally, either bottle or keg. As this beer should be quite lively, make sure carbonation levels are up to at least 2.5 to 3.0 Vol. of CO<sub>2</sub> (1 cup of sugar for those who bottle the beer).

## **BURP 10 and 20 Years Ago**

*Compiled By Bill Ridgely*

### **20 Years Ago, May 1983**

BURP's May 1983 meeting had a very large turnout with 35 people in attendance. The meeting featured a discussion on hops as well as a proposal to initiate a program where members would attempt to duplicate prize-winning recipes, in effect BURP's first "clone beer" effort. Nine members volunteered to be the first brewers in the program. Recipes were to be selected by BURP officers and given out at the June meeting.

BURP's first li-beerian, **Bob Klothe**, reported on his attempts to expand the collection to include "books and articles on brewing, beer in general, and anything else of interest to the members". Early acquisitions included **Fred Eckardt's** "Amateur Brewer" and "Talk to Your Beer" magazines, a club recipe book, and catalogs from most major suppliers in existence at that time. Mostly, though, **Bob** needed BURP members to utilize the li-beery and borrow from it.

### **10 Years Ago, May 1993**

BURP's first "Spirit of Free Beer" Competition was held on May 1, 1993 at the Old Dominion Brewing Co. in Ashburn, VA with 186 beers entered. Judging was done by 20 beer judges, 18 of which were participants in the AHA/HWBTA Beer Judge Certification Program. Judges came from as far away as Cincinnati, Chicago, and New York City.

Ten stewards attended to the needs of the judges. The first winner of the coveted "Silesia Cup" Best of Show prize went to **George Griffith** for his Belgian Lambic. Second place went to **Rhett Rebold** for his Vienna Lager, and third place went to Donald **Leaman** for his Bock. Special kudos went out to **Tim Artz** for organizing the competition, but many hands were involved in the effort, and the number and quality of prizes was amazing (and has been at every SOFB Competition since).

The other big event in May was the 9<sup>th</sup> Annual BURP Chili Cookoff, held at the May 23<sup>rd</sup> meeting at Rod Rydlun's. Thirteen entries were submitted, and the winning chili was **Bob Wright's** Dragon Chow. Your intrepid compiler took second with his Jumpin' Jackrabbit Chili, and **Al Lowry** took third with his Red Menace Chili. While the chilis were cooking, a tasting was conducted of several commercial lambics donated by **George Saxon** of Phoenix Imports. Included in the tasting were Eylebosch Gueze, Kriek, and Framboise as well as Mort Subite Framboise. Potables for the meeting were also provided by **Dan Carter**, who contributed a keg of his Slick Willie Ale, brewed at Oxford Brewing Co.

The May newsletter featured **Martin Morse Wooster's** review of the book *A History of Vodka*, **Jim Dorsch's** regular "Whole BURP Catalog" column, "Flying Foamhead" **Dave Smith's** report on the Brewpubs of Oslo, and new brewing fiction by **Ralph Bucca** (Part 1 of his serialized story "Wolfgang – The Nicest Homebrewer").



### **BURP Travel:** *Craig Somers, Cyclemeister*

### **Annual BURP Virginia Wine Tour**

The annual BURP Virginia Wine Tour happens on Saturday, May 31 beginning at 10:30AM from the Linden Commuter Parking Lot. We visit Naked

Mountain, Oasis and Linden vineyards by following a hilly 32 mile loop. Saturday evening we share a potluck dinner and accommodations at the B&B at Smokehouse Winery. The cost of the B&B will be split by those who sleep there. You can camp on Smokehouse property for free. Sunday features a 15 mile route to Sharp Rock Winery. On the drive home on Sunday afternoon, I recommend sampling at the Bardo brewery which is only 0.5 mile off of Route 211 on Route 611 in Amissville, VA. Contact: **Craig Somers** (301-423-0380) [craigsbike@hotmail.com](mailto:craigsbike@hotmail.com)

Directions to the Linden Commuter Parking Lot: From the Beltway take Route 66 west to Exit 13 at Linden. Turn left at the stop sign and go 0.3 mile to stop light at Route 55. Turn right and go 0.1 mile to right turn onto Dismal Hollow Road (Route 647). Proceed 0.4 mile to commuter parking lot on the right. Allow a one hour driving time from the Beltway.

### **Editors' Corner**

*By Christine Lewis, Minister of Truth*

**Articles for the June issue of the *BURP News* are due by 5:00 P.M. on Monday, June 16.** As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

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### ***Answer to May RYDler:***

A: 90% of Americans do NOT like the taste of beer, according to a nationally respected research house. They only drink it for social lubrication and because of peer pressure. Suffer through it!

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## Notes from the Minister of Prosperity

*By Kathy Koch*

As of April 29, 2003:

<b>MCAB V Update</b>	Income:	\$ 7066.01
	Expenses:	\$ 6660.30
	Net	\$ 405.71
<b>Income: (March, April)</b>	March Raffle	\$ 240.00
	April Raffle	\$ 210.00
	Dues	\$ 715.00
	Bulk Hop Buy	\$ 806.00
<b>Expenses: (March, April)</b>	Membership (includes laminator)	\$ 202.73
	Raffle Prizes	\$ 198.00
	March Stew	\$ 64.64
	Min. of Culture	\$ 37.36
	Newsletter	\$ 60.55
	Bulk Hops	\$ 775.46
	SOFB 2003	\$ 29.60



### *The Kepler Kitchen*

~ Jalapeno-Cinnamon-and-of-course-Beer  
Cornbread ~

Welcome back to another edition of The Kepler Kitchen - where everything tastes better with beer. If you've been reading any of our articles, by now you probably know that as a marinade for white meats, fish or seafood, beer tenderizes. Mmmmm.... In roasting, baking or broiling, beer is

used to baste the foods or as an ingredient in the basting sauce to impart a rich, dark color and highlight the gravy. More mmmmm.... And as a baking liquid, beer is unsurpassed. It adds a lightness and buoyancy to biscuits, pancakes, cakes, and a variety of homemade breads. And last, but definitely not least, beer is absolutely fabulous in and with chili!

Of course, a chili recipe—which, for the BURP Chili Competition ALWAYS includes beer—would be appropriate for this month's edition of the Kepler Kitchen. But do you really think we'd share our secret chili recipe with you? Well, we did share one chili recipe last year, so how about some cornbread to go with that chili instead?

Experiment with beer as all or part of the liquid in packaged cornbread mixes or in your own homemade recipes. For other liquids (as if there are any other than beer), buttermilk adds a tangy tenderness, but sweet (regular) milk is nice, too. If you do use buttermilk, be sure to add some baking soda to your dry ingredients. A little melted butter added to the wet ingredients will also impart a rich tenderness. With cornbread you can also vary the amount—and type—of corn meal and flours. For this recipe keep the flour/cornmeal total to 2 cups and total liquids to 1 to 1 1/3 cup. Coarsely ground corn meal imparts an earthier flavor and rustic texture, while finely ground cornmeal or corn flour will yield a lighter, cakier bread. White, wheat or even rye flours can be used.

Additionally, herbs, spices, nuts, cheese, cooked vegetables (such as peppers, onions or corn), or cooked sausage or bacon can be added to the batter. Spices, chopped herbs or cheese should be added to the dry ingredients and any cooked vegetables/meats should be added to the wet ingredients. Chopped, uncooked chilies or chopped nuts should be lightly stirred in after the dry and wet ingredients have been mixed. As with all quick breads (those using baking soda and powder for leavening), first thoroughly mix all the dry ingredients together. Mix all the wet ingredients in another bowl. Quickly stir the wet into the dry ingredients. Mix just until the ingredient combine, in only about 15 strokes. Over-mixing causes the cornbread to be tough. Cornbreads can be savory, sweet or a balanced combination of the two such

as our Jalapeno, Cinnamon and Cheese offering here.

Lastly, one of our favorite ways to cook a hearty corn bread, especially one using coarsely ground corn meal, is in a cast iron skillet. Whether using a cast iron skillet or a glass baking dish, be sure to grease it well.

2 Tablespoons butter or bacon grease for the skillet  
 1 cup unbleached white flour  
 1 cup coarsely ground cornmeal  
 2 Tablespoons sugar  
 2 teaspoons baking powder  
 ½ teaspoon baking soda  
 ½ teaspoon ground cinnamon  
 ½ teaspoon salt  
 1 ½ cup shredded cheddar or jack cheese  
 2 eggs  
 2/3 cup buttermilk  
 2/3 cup pale ale or pilsner  
 2 Tablespoons melted butter  
 1 jalapeno, seeded and finely chopped

Preheat oven to 425 degrees F. Place 2 Tablespoons butter or bacon grease in a 9- or 10-inch cast iron skillet; place skillet in oven to heat. Combine the white flour, cornmeal, sugar, baking powder, baking soda, salt and cinnamon. Then mix in the shredded cheese. In a separate bowl, beat the eggs; then stir in the buttermilk, beer and melted butter. Pour wet ingredients into the dry ingredients, and stir just enough to combine, in only about 10 strokes. Add the chopped jalapenos and gently stir just a few more times to incorporate the chilies. Don't worry if there are still some lumps.

Carefully remove the hot skillet from the oven and, again carefully, swirl the skillet to evenly distribute the hot grease. Quickly pour the batter into the skillet and bake until firm and golden brown on top, 25 to 30 minutes. A toothpick should come out clean. Let sit for 5 minutes, then turn out onto a cutting board. Cut into wedges and serve hot, with beer (and chili) of course! It is best eaten warm, as cornbread quickly dries out.

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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. Non-alcoholic beverages should be available for your drinking enjoyment. Those who make homebrewed soda are encouraged to bring their products to meetings.

### **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.

### **Directions to May Meeting**

*Saturday, May 10, 1:00 PM.  
Christina & Dan Aller's Home  
10602 Norman Avenue, Fairfax, VA 22030  
Lost? Call (703) 934-8959*

**From the Capital Beltway:** Take Exit #49 **I-66W** towards **MANASSAS / FRONT ROYAL**. Take Exit #60 **VA-123 S** toward **FAIRFAX**. Once on **VA-123 S**, make a sharp right hand turn at the first traffic light. Turn left onto **NORMAN AVENUE**. Their house is on right hand side.

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