



# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

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

There can't be good living where there  
is not good drinking -- Benjamin Franklin

Christine Lewis, Editor  
(301) 412-7317 & [christinel@msn.com](mailto:christinel@msn.com)

July / August 2003

328 Cool Breeze Court  
Pasadena, MD 21122



## Garvin's Grist

*By Rick Garvin, Fearless Leader*

July Meeting  
European Light Lager Competition  
Bruce Bennet & Nancy Cosier's House  
Saturday, July 19, 2003  
1:00 O'clock  
Nokesville, VA  
Bring your bathing suit!!

August 22, 23 & 24, 2003  
MASHOUT on Popenoe Mountain  
Wheat Beer Competition

September Meeting  
German Amber Lager Competition  
Turtle Creek Farm  
Saturday, September 27, 2003  
1:00 O'clock  
Brandywine, MD  
(See information on last page  
regarding overnight campout)

Since the June meeting we went from spring to late summer without skipping a beat. The calendar of my seasons is marked by how long it takes to chill a batch of beer. Right now, my counterflow chiller is getting us down to 75F. I miss April already. But, warm weather makes for festive outdoor meetings!!

The June meeting at the **Graham's** house was a wonderful day with lots of great beers. It was warm enough that folks were sticking to shade. That was easy at the Graham forest castle. **Ken, Sara and Victoria** whipped up an enormous paella for us. Their outdoor paella pan is at least four feet across. Shrimp, fish, scallops, chicken, pork ribs, lots of vegetables cooked with rice. A buffet in a pan. I did not restrain myself. One of the highlights of the meeting was the Spirit of Free Beer Best of Show winner **Steve Gale**, who flew down from New Jersey in a private plane to pick up his loot. **Steve** is a friend of BURP and is anxiously awaiting the next Spirit of Belgium. The clone Whirlwind Wits were awesome. All of the entries were quite good and authentic. The top 4 entries were actually better than the Victory Whirlwind with much less phenol character. No knock on Whirlwind Wit, the keg of Whirlwind Wit went quite fast and was excellent.

The MASHOUT committee is hard at work. That is my favorite BURP event of the year. I love catching up with our friends from Roanoke (especially **Esther** the luge queen!!!) The Maryland gang always has a big contingent. We'll have an interesting local band on Friday night and the **Rorick** amazing trailer of hot steaming BBQ will return. Cooking with **Jeff Chen** and **Christian** and **Jessica Parker** was fun last year, but it sure is a lot of work without **Linda and Jim Rorick's** automatic hot porking device. **Sweet Christine** and I will be down in the cove with the Christmas lights on the canopy and Goldschlager on the luge. Thanks to **Chuck and Helen Popenoe** and the MASHOUT crew for my favorite weekend of the year.

Looking to September, **Linda and Jim Rorick** have invited us to have the BURP meeting, Oktoberfest, and campout at their Turtle Creek Farm on September 27<sup>th</sup>. **Sweet Christine** and I had way too much fun last year and hurt ourselves. Dr. **Alison Skeel** applied the Menudo cure (praise God for tripe and chilies) and **Pat Crowe** made Mimosas Sunday morning. But, the pain was well earned. We had 30 people under canopies in the rain until very early in the morning enjoying homebrew and Scotch. It was really quite a good time.

The July meeting has us returning the poolside estate of **Bruce Bennet** and **Nancy Cosier**. I'm counting on another roasting day, lots of cold homebrew, and anointing myself in the cool **Bennet-Cosier** pool of delight. I can already hear **Nancy** saying "Ladies, straps down. No tan lines!" Remember to bring a food contribution. We need to keep our strength up this summer. Think July. Martha says, "With the late spring rains, the summer tomatoes will be just hitting their peak! It's a good thing."

Cheers, Rick

## **MASHOUT 2003 Update**

*By Bill Ridgely*

### *MASHOUT Coordinator*

Just a reminder that the **Mid-Atlantic States Homebrewers CampOUT**, better known as **MASHOUT**, is coming to Popenoe Mountain once again in August. The dates are Friday, Aug 22 through Sunday, Aug 24. Lots of fun events are in store, including the traditional barbecue dinner on Saturday (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert), and pancake breakfast on Sunday morning. Regional beers will also be featured along with homebrew. A number of great breweries from throughout the Mid-Atlantic region have already agreed to support the event with beer contributions, including Capitol City, DuClaw, Ellicott Mills, Fordham, and Victory (to name just a few). However, the emphasis is always on homebrew, and we hope you'll bring a keg or case of your best to share with 200 of your best friends on the mountaintop.

Here's a quick rundown on the latest MASHOUT news:

**Band** – Once again, a great live band will be featured on Friday evening, Aug 22. The popular DC-area blues/roots band Takoma Crossing will be performing from 8:00 PM until midnight. This 5-member combo (featuring lead guitar, rhythm guitar, bass, drums, and sax) plays a great repertoire of blues, rock, and swing tunes for your listening and dancing pleasure. Drummer **Lowell Schiff** once played with guitar god **Roy Buchanan** and toured nationally with a belly dancer. If Lowell is willing to bring his doumbek (middle eastern drum) to MASHOUT, BURPer **Wendy Aaronson** (who belly dances under the name **Zeva**) will also perform during the show. Band members **Steve and Lisa O'Brien** also plan to camp with us and join the musicians around the campfire. To read more about the band and download tunes, visit the website at <http://www.takomacrossing.com/>.

**Check-In** – BURPers **Bob and Kathleen Warriner** (who were married at MASHOUT several years ago) have offered to coordinate the check-in station at this year's event. They will need volunteers to man the table and check-in new arrivals. If you are willing to contribute an hour or two to this important task, please contact **Bob & Kathleen** at [bpi4000@aol.com](mailto:bpi4000@aol.com) or phone 202-363-

2053. A keg of beer will be provided as an incentive for all those who contribute their time.

**Ice** – For the first time, arrangements have been made for ice delivery directly to the MASHOUT site. Both block and cube ice will be available at very reasonable prices (\$.85 for a 10 lb block, \$.75 for 7 lb cubes) starting on Friday, Aug 22. If you would like to have ice delivered, please contact the MASHOUT coordinator (see info below).

**Homebrew Competition** – MASHOUT will once again feature a homebrew competition open to all attendees. The style will be wheat beer. All BJCP Category 17 styles will be included (see <http://www.bjcp.org/styleguide17.html> for full descriptions of the styles). American Wheat and Belgian Witbier will **not** be included in the competition. Simply bring two bottles for judging. The deadline for entries will be Sat, Aug 23 at 10:00 AM. Judging will take place at 10:30 AM. Judges and stewards will be needed for the competition, so if interested, please contact Culture Minister **Betsy Kepler** at [bkepler@congressionalfcu.org](mailto:bkepler@congressionalfcu.org) or phone 703-218-3776.

**Pre-MASHOUT Work Weekend** – Volunteers are needed for preparation of the MASHOUT site on the weekend of Aug 16-17. Work will include spreading fresh gravel on the driveway and mowing the field. This will be the 2nd consecutive year for the work weekend, and it is taking on the aspects of a mini-MASHOUT. If you are willing to join in, please contact the MASHOUT coordinator. Some money will be saved if gravel is delivered on Friday, so if you are willing to come up a day early, please let the MASHOUT coordinator know (see info below). Equipment that needs to be brought to the site includes wheelbarrows, rakes, shovels, and push lawnmowers. Beer contributions are, of course, also welcome.

Full details on MASHOUT, including a downloadable registration form, can be found on the BURP website at <http://burp.org/>. Just click on the MASHOUT XVI link. The "Frequently Asked Questions" section will be updated as new information becomes available. BURPers without web access can contact the MASHOUT coordinator for a paper copy.

The fee schedule for MASHOUT is:

- 1) Individual (13 years and above) - \$20.00 (All individuals under 21 years of age must be accompanied by an adult)
- 2) Adult Couple - \$35.00
- 3) Child (2 – 12 years) - \$10.00
- 4) Child Under 2 years – Free

For those who do not have Internet access, you may fill out and send the registration form included with this newsletter, along with your check (payable to **BURP**) to:

**MASHOUT 2003**  
**15 Harvard Ct**  
**Rockville, MD 20850**

If you have e-mail access, please include your e-mail address so that acknowledgement of your registration as well as directions to the site can be sent via e-mail. If you don't have e-mail access, you will receive a copy of the MASHOUT "Frequently Asked Questions" document, along with directions, by regular mail.

I will also have MASHOUT registration forms available at the July BURP meeting. Please sign up at your earliest convenience because there is a limit of 200 people for the event (and last year's MASHOUT was a sellout).

I hope to see all of you at MASHOUT 2003, the best outdoor homebrewer gathering in the nation!

Bill Ridgely, [ridgely@burp.org](mailto:ridgely@burp.org), 301-762-6523.

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***RYDler***

Q: DO THE MATH: Average Home-Brewer consumption of Brew?

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## Betsy and Tom's Kulture Korner

Competition Note: The next two club competitions will count toward brewer of the year points. Two bottles are required for entry. In addition, the European Light Lager competition winner will be eligible for the AHA Club competition for this category. Three additional bottles will be required for that competition.

**The July Competition: European Light Lager (Bohemian Pils, Northern German Pils, Helles, and Export)**

## The Pale Lager Revolution

Ask most American beer drinkers what beer looks like, and they will tell you that beer is pale yellow to gold, brilliantly clear, and has a big white head. And for the majority of beer sold in the US, Britain, Belgium, Japan, Canada, and especially Germany and the Czech Republic, this is absolutely correct. The proliferation of Pale Lager over the past 160 years has been amazing, especially considering that it was nearly impossible to make beer that looked like that before then.

Lager brewing, intentionally or unintentionally, was legislated into being in Bavaria beginning with the Reinheitsgebot in the 16<sup>th</sup> century and continued with German laws requiring beer to be only brewed during cool months and be cold stored (lagered) for a period of time prior to consumption. Naturally, yeasts that work best in these conditions, lager yeasts, evolved and became the dominant yeast strains. And, as selection of the best yeasts continued, the beer became cleaner, better tasting, and more consistent. Of course, the beers being brewed with these yeasts were the original Oktoberfest beers and were immensely popular in Southern Germany.

Meanwhile, just across the border in largely agrarian Bohemia (now the Czech Republic), the dumb farmers there were cultivating the best barley (Bohemian and Moravian two row) and the best hops (Zatec Red or Saaz) in the world. The hops, in particular were so prized that it was a capital offense to transport rhizomes across the border. Starting at the end of the 18<sup>th</sup> century, modern brewing methods began to be introduced and by 1840 the Czech brewers were poised to begin brewing world-class beers. The only thing missing was the yeast! They were still using top fermenting strains that were, at best, resulting in inconsistent beers. At about this time, the citizens of Plzen began construction of a new brewery with the hope that this would improve the quality of their beer. Of course, during this same time, brewers were starting to come to grips what was really happening during brewing and particularly fermentation, and the brewers in Plzen knew they needed better yeast. In 1842 a pot of the Munich stuff was smuggled into the brewery at Plzen and all the ingredients were there for the creation of the Plzen (or Pilsen) Pilsner style beer.

The other piece of this puzzle is that the Czechs were known for something other than producing great barley and hops and drinking copious quantities of beer. They were also amongst the finest producers of crystal and, in particular, crystal glassware. Improvements in technology at about this time made the production of this glassware cheap enough that it became the standard glassware used by the general public instead of the older, more traditional, pewter or ceramic/clay mugs. Of course the big difference here is that in glass, you can see what you're drinking and the brewers at the brewery in Plzen understood this. As a result, they used malts that were kilned at lower temperatures resulting in pale, brilliantly clear, beer that was almost as pleasurable to look at as it was to drink.

This pale, well crafted, lager style became extremely popular, and popular enough, that other breweries in other countries started brewing their versions of the style. Pale lager brewing spread through Bavaria, into Northern Germany and then into the Scandinavian countries. At the same time, pale ales were being developed in Burton-on-Trent

in the UK. Of course, immigrants from the European countries were coming to the United States with their desire to make and drink the pale beers they were used to. Prohibition dumbed down the best examples of Classic American Pilsner, resulting in the watery stuff that overpopulates most of our grocery store beer shelves today.

So what is it about the Bohemian Pilsner style that makes it so distinctive? We've already discussed the primary ingredients, excellent quality two row pale malt and Saaz hops. The other ingredient, water is also critical. Bohemian water is incredibly soft, which interacts well with these Saaz hops. The result is beer that can be highly hopped with this spicy hop, but results in a more subdued overall hop character. These are big, malty beers, with a big, but soft hop character. If you're sitting in a Pivonice or Hostenic in Plzen, Budovice, or Prague, you can drink these beers all day.

Of course, Germans didn't have the malt, the hops or the water to brew Pilsner style beer the way the Czechs did. As a result, Northern German Pils is not quite as malty, a bit drier, and the noble hops used come through a bit crisper than the Bohemian version. In Munich, their water is not at all conducive to brewing hoppy beers, so the style there is as malty as the Bohemian Pilsner, but not as highly hopped and is simply called Helles Bier, or Light (colored) Beer. Dortmund is a big industrial city, which is known for their very hard water. Again, hard water does not work well with hoppy beers, so the Dortmunder Export style is malty, but with a crisper, dryer overall texture.

Here's a 10 gallon Helles recipe:

15# Pilsner 2-row malt

1# Munich Light Malt

1# Vienna Malt

1oz. EKG hops 6.6% AA 60 minutes

1 oz. Saaz hops 3.4% AA 45 minutes

1 oz. Saaz hops 3.4 AA 30 minutes

2 tsp. gypsum in mash water

White Labs Lager yeast WLP838 or WLP820

OG 1.052

IBUs approx 18-20

Mash grains at 127 to 131 degrees F for 30 minutes (protein rest.) Raise mash temperature to 150 to 155 degrees F for 1 hour, or until conversion. Mashout, then sparge collecting 10 to 11 gallons. Primary fermentation at 55 degrees F 1 -2 weeks, rack to secondary. Lager at 35-38 degrees F 4-6 weeks.

## The August Competition: Wheat Beer

Wheat has been a brewing component for as long as beer has been brewed. Beers brewed primarily with wheat have been made for centuries. The first Bock beers were likely wheat based as were the first brown beers made in Bavaria. In the late 17<sup>th</sup> century, Wheat beers became quite popular in the Bavarian royalty because of its "sprizy" character and it's pale color (a foreshadowing of the pale lager revolution, perhaps?) And if royalty was digging it, of course it had to be popular amongst the more common folk. In fact, the demand for Weissbier was so high in Bavaria in the late 17<sup>th</sup>/ early 18<sup>th</sup> centuries, that one brewery put an altar in the brewery and hired a priest so services could be held while the brewers brewed!

Of course, as brewing evolved, particularly due to the Reinheitsgebot and the development of lager brewing, the popularity of Weissbier faded. Weiss breweries began to close, and in 1855, Georg Schneider acquired the lease on the "Weisses Brauhaus" in Munich, which he eventually traded off for the sole right to brew Weissbier that he then made public. Schnieder then acquired another brewery in Munich and began brewing the Weissbier his brewery still makes today. Weissbier consumption in Bavaria through the turn of the century remained moderate until it came back into popularity almost worldwide in the late 1980's/early 1990's.

Modern Bavarian Weissbier is distinctive, first due to it's use of between 50% and 75% malted wheat, and second because of it's distinctive banana-ester / clove-phenol character which results from the yeast used. Fermentation temperature is also very important, as is the mashing schedule. Since wheat needs a certain amount of breaking down

due to amounts of protein, a protein rest is usually required before saccharification. During fermentation, cooler temperatures (60-65 deg F) emphasize clove-phenol production while warmer temperatures (68-72 deg F) emphasize banana-ester development. Temperatures between these form a balance of phenols and esters. Higher temperatures than 72 degrees can result in unwanted "bubblegum" type flavors.

Here's a Wiezen Recipe:

El Hefe Weizen

10 pounds 2-row Pale Malt  
10 pounds Wheat Malt

1/2 ounce Tettnanger Hops - 60 minutes  
1/2 ounce Tettnanger Hops - 30 minutes  
1/2 ounce Tettnanger Hops - 5 minutes  
WLP 300 or WLP 380 White Labs German Style Ale Yeast

Mash grains at 153 degrees for 90 minutes. Sparge into boiling vessel and collect 12 gallons of wort. Bring to boil and add hops at 60, 30 and the last 5 minutes. Adjust hopping rates for a target of around 15 total IBUs. Chill immediately to around 70 to 73 degrees, then pitch yeast. Ferment between 65 and 70 degrees for one week, then transfer to a secondary fermenter for an additional week. Prime, bottle and enjoy!

## Get Ready For BURP Oktoberfest

September will be our celebration of German Style Beer and Brewing at this years BURP Oktoberfest. We are taking entries in the following German beer styles: Northern German Pils, Munich Helles, Dortmunder Export, Koelsch, Dusseldorf Altiber, Northern German Altbier, Traditional Bock, Heller Bock/Maibock, Doppelbock, Eisebock, Munich Dunkles, Schwartzbier, Bavarian Weizen, Dunkelweizen, Weizenbock, Berliner Weiss, Rauchbier, Steinbier, Braunbier, Keller Pils, and Maerzen/Oktoberfest. The winning beer will win, of course, a ribbon, but also the first annual Gemultlichkeit Beer Stein. The contest is open to team brewers and solo brewers alike, and although we would love to have a keg of your beer, if you

can only bottle beer, we'll take those as well. So gentlebrewers...start your lagering!!!!

More details to come in the next newsletter, but if you have any questions on this competition, please feel free to ask either of your Ministers of Culture. Prosit!

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, July-August 1983

There was no BURP meeting held in July, but several newsworthy items appeared in the July "Dear BURPers and Friends" letter from club secretary **Dan McCoubrey**. First was a report on the proposed formation of a Southeastern Homebrewers' Alliance, brainchild of Knoxville, TN homebrewer, shop owner, and beer judge **Ron Downer**. Second was an announcement that BURPer **Bob Klothe** had purchased a case of beer from the New Amsterdam Brewery on a recent visit to New York. This special treat would be served at the next BURP meeting. Finally, **Phil Angerhofer** reported that he had found a good source of parts for 5-gallon soda kegs, just becoming popular at that time for storing and dispensing homebrew.

At the August meeting, BURPer **Bob Wright**, who judged at the AHA National Homebrew Competition in Boulder, CO reported on how the judging was conducted. Heavy emphasis was given to appearance and proper amount of beer in the bottle, and low scores were given for "excessive hoppiness". Secretary **Dan McCoubrey** reported on his participation with **Charlie Papazian** on an hour-long talk show on WCKY in Cincinnati. A tape from the show was placed in the club li-beery (but, unfortunately, it has long since disappeared).

### 10 Years Ago, July-August 1993

The June 1993 BURP meeting was held at the home of **Bert & Marianne Tagge** and featured a "light colored beer" competition. In those days when beer styles were still being refined, the results showed a fairly wide range of characteristics. A Bavarian Weizen (**Rick Garvin**) placed 1st, Bohemian Pilsner (**Karen Kotchka**)

2nd, and Belgian Witbier (**Phil Seitz**) 3rd. Fearless Leader **Wendy Aaronson** demonstrated yeast culturing at the meeting, and the raffle featured even more cases of free beer donated by **George Saxon** of Phoenix Imports.

June's newsletter highlighted the many contributions of BURPer **Jim Dorsch**. In addition to his regular Whole BURP Catalog column, Jim reviewed two books (**Greg Noonan's** Scotch Ale and CAMRA's book of essays Called to the Bar), and reported on the May Chili Cookoff. **Ralph Bucca** also completed his 2-part short story Wolfgang – The Nicest Homebrewer. Next time you see Ralph, ask him about Wolfgang's adventures with the lovely Helga and Olga at the Baron von Rolf castle.

In the "what goes around comes around" department, a special inter-club pool party with members of the Cross Street Irregulars was held in June at the home of **Ted & Melissa Mina**. The Minas were members of both clubs as well as owners of the (now defunct) Brewkeg Homebrew Shop in Catonsville.

## Editors' Corner

*By Sweet Christine Lewis, Minister of Truth*

**Articles for the September issue of the BURP News are due by 5:00 P.M. on Monday, September 15th.** As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

If any of you have an address or email change, please let either **Bob Kepler** (Minister of Propaganda) or myself know, so that we can update the BURP membership database. I've had a few email addresses bounce back in the last couple of months. I want to make sure you continue getting your newsletter announcements on time.



## ~ The Kepler Kitchen ~

*By Betsy and Bob Kepler*

### Lambic Sorbet

Welcome to another edition of the Kepler Kitchen, where everything tastes better with beer. It seems many people who make their own beer do so because they can control the process, the timing, and the ingredients. The result is usually a better tasting beer than one found in stores, and quite often it's a flavor that can't be found in *any* store. The same is true for homemade breads, soups and pizzas, and is also true for homemade ice cream and sorbet. Now that the weather has warmed up this month we have been fortunate to try some wonderful frozen confections from fellow homebrewers: the **Cannon's** peach ice cream, the **Crowe's** banana nut maple ice cream, **Christine Lewis'** lemongrass mango sorbet, **Kathy Koch's** coffee ice cream, and the **Kepler's** own 10 egg, all cream vanilla bean ice cream with a super fudgey sauce! Yum, yum! Ben and Jerry who?

Yes, they were all tasty, but none of those lovely frozen desserts had any beer in them! So, here is a recipe for Lambic Sorbet that we have made a couple times with great success. For our first attempt we used Lindemans Framboise because we wanted the result to be sweet enough for dessert and not too funky. With little surprise we found it to be too sweet and, of course, it had little of the Lambic character we love so much. Betsy's judicious use of lemon juice and Balsamic vinegar cut back on the sweet edge and added some complexity. The second attempt was with a Liefmans Kriek. The result was a little less sweet and had a bit more of the Lambic character, but still benefited from some added sourness. As with any homemade food or beer, quality ingredients will yield a tastier product. However, we suggest saving that \$20 bottle of Cantillon for pure drinking pleasure!

### Lambic Sorbet

750 ml bottle of fruit lambic or other fruit beer  
1 ½ cups sugar  
3 cups water

Juice from 1/2 to 1 whole lemon, or to taste  
Up to 1 Tbsp Balsamic vinegar, or to taste

Combine the sugar and water in a saucepan. Cook on medium heat, stirring often to dissolve the sugar. Once the sugar has dissolved, bring to a simmer for just a few minutes. Cool the syrup at room temperature for a bit and then stir in the Lambic. Taste and add lemon juice and/or Balsamic vinegar as desired to balance the sweetness. Transfer the syrup to a shallow metal bowl or baking dish (this allows the heat to dissipate faster.) Cover loosely and set it aside to cool to room temperature. Refrigerate until chilled, at least 2 hours. At this point you can freeze the sorbet using an ice cream maker following the manufacturer's instructions. Alternatively, you can freeze the sorbet in your freezer. Be sure it is in a shallow pan or baking dish. Freeze 4 to 5 hours, checking the consistency and whisking once every hour until smooth. At this point the sorbet will be somewhat grainy, more like a *granité* [grah-nee-TAY, grah-nee-TAH]. If you prefer, use a blender to break up the ice crystals. Store in the freezer in a glass bowl. Cheers and Hoppy Cooking!

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### Answer to June RYDler:

If, as reported by the esteemed Association of Brewers, (NO error factor known) at the 25th annual American Homebrewers Association (AHA) national conference in Chicago, 19-21 June 2003, (NO estimates on the effect of climate, weather, timing, conditions or location) 238 five gallon kegs of home-brewed beer (NO estimate of the number of other vessels containing brew) were consumed over three days (NO estimate of spillage, spoilage, evaporation & smuggled) by a crowd of more than 750 (off & on, i.e.: some NOT present all three days; some judged before and drank later). Conference attendance was more than triple the number from the previous year.

A: 1.6 gallons in less than three days.

1,200 gallons of homebrew (give or take) divided by (give or take) 750. (So, you are still short the recommended eight glasses of liquid a day!)

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### BURP OFFICERS

Office	Officer	Phone/E-mail
<b>Fearless Leader</b>	Rick Garvin	(703) 629-4671 <a href="mailto:rgarvin@garvin.us">rgarvin@garvin.us</a>
<b>Minister of Enlightenment</b>	Wendy Aaronson	(301) 762-6523 <a href="mailto:aaronson@burp.org">aaronson@burp.org</a>
<b>Co-Ministers of Culture</b>	Tom Cannon Betsy Kepler	(703) 204-2256 <a href="mailto:cannontr@navsea.navy.mil">cannontr@navsea.navy.mil</a> (703) 218-3776 <a href="mailto:bkepler@congressionalcu.org">bkepler@congressionalcu.org</a>
<b>Minister of Truth</b>	Christine Lewis	(301) 412-7317 <a href="mailto:christinel@msn.com">christinel@msn.com</a>
<b>Minister of Propaganda</b>	Bob Kepler	(703) 218-3776 <a href="mailto:kepler@burp.org">kepler@burp.org</a>
<b>Minister of Prosperity</b>	Kathy Koch	(703) 256-4285 <a href="mailto:kdkoch@erols.com">kdkoch@erols.com</a>
<b>Minister of the Web</b>	Jamie Langlie Paul Langlie	(301) 933-3081 <a href="mailto:langlie@burp.org">langlie@burp.org</a>
<b>Libeerian</b>	Pat Crowe Janet Crowe	(703) 425-8931 <a href="mailto:crowepj@navsea.navy.mil">crowepj@navsea.navy.mil</a> <a href="mailto:jcrowe@email.usps.gov">jcrowe@email.usps.gov</a>



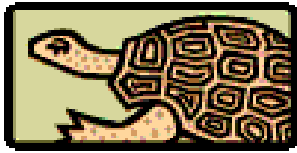
### Notes from the Minister of Prosperity

By Kathy Koch

SOFB final numbers are in. The total income from registration fees was \$1308.00. The total expenses amounted to \$1408.81. Not bad for an event that exemplifies what BURP is all about! The raffle from the May meeting was a rainout. The prizes will appear in future months. The raffle from the June meeting brought in \$137.00. There are lots of prizes coming for July. Dues since the last report \$345.00. If anyone has bills that haven't been paid yet, just let me know.



## BURP Meeting & 2<sup>nd</sup> Annual Campout at Turtle Creek Farm



### Brandywine Maryland

Saturday, 27 September &  
Sunday, 28 September 2003

In conjunction with the September 27<sup>th</sup> BURP meeting, which starts at 1300 hours, we would like to invite you to spend the night on our farm after the BURP meeting. We'll have a freshly mowed field to pitch your tent. Don't forget to bring dinner on Saturday night – there will be plenty of space on the grill. We'll have a few port-a-pots set up. Planning a "communal" breakfast for Sunday morning. If you like to ride bicycles – some of the gang will be going for a bike ride sometime on Sunday. Merkle Wildlife Preserve is approx 10 miles from the farm and they have a great trail to ride through and see the wildlife sights.

We'd like to have a relatively close head count so we can be sure to have enough port-a-pots and also enough food on Sunday morning. Please send us an email at [linda@turtlecreekfarm.us](mailto:linda@turtlecreekfarm.us) by September 17<sup>th</sup> if you'd like to campout.

There was a party group of approximately 30 that camped out last year. Die hards partied in the rain. Had a great time! Think about joining us this year – drink all you want at the BURP meeting and then sit around the campfire till the wee morning hours.

### MASHOUT REGISTRATION FORM

Yes! Sign me up for **MASHOUT 2003!** Enclosed is my check for \_\_\_\_\_ payable to **BURP**. Please include names of all persons attending and price categories: 1) Individual [13 years and above; anyone under 21 years of age must be accompanied by an adult] -- \$20; 2) Adult Couple - - \$35; 3) Child [2–12 years] -- \$10; 4) Child under 2 years – Free.

Name(s): \_\_\_\_\_  
\_\_\_\_\_

Street: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone: \_\_\_\_\_

E-Mail: \_\_\_\_\_

**Sat Night Dinner Contribution (Please Check):**

Soup/Salad \_\_\_\_\_ Side Dish \_\_\_\_\_

Dessert \_\_\_\_\_ Appetizer \_\_\_\_\_

*Mail To: MASHOUT 2003  
15 Harvard Court, Rockville, MD 20850*