



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

Check
burp.org for
the latest in
official
information.

"To some it's a six-pack, to me it's a Support Group"
Anonymous

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October / November
2003

328 Cool Breeze Court
Pasadena, MD 21122



**BURP Elections 2004 on the
Horizon**

October Meeting
Specialty / Experimental / Historical
Saturday, October 25, 2003
1:00 O'clock
Mason Neck, VA



November Meeting
Real Ale Competition VII
Saturday, November 15, 2003
12:00 O'clock
Rockville, MD

December Holiday Meeting
Arlington, Virginia
Monday, December 8, 2003
6:00 PM

Garvin's Grist

By Rick Garvin, Fearless Leader

It's feeling like a good day to brew. We've had our first frost and it's cooled down in my brewery. That's a good thing. It's time to make those batches of real ale for the BURP Real Ale Festival in November. There are four more brewing weekends before the competition. I'll be brewing on two of them and spending the other two weekends on St. John, USVI.

October we are revisiting **Nick and Teri's** Party Point in Mason Neck, Virginia on the Potomac River. This is a great spot in the Fall. Nick says that the landscapers have completed the cleanup from Isabel and that there will be plenty of firewood. Weather.com is predicting 68 degrees and partly sunny that day. I'm looking forward to it. And, how about those weird beers?

September saw another excellent BURP meeting and campout at the **Linda and Jim Rorick's**

Turtle Creek Farm. Christine and I got there early and set the tent up and tapped the Altbier. There were about 20 fine German-style beers lined up for the competition. Yum. We had the Rorick's zesty chicken from the porkulator and hot brats from the grill along with a groaning table of BURP delicacies. I was pleased. The sun set and the fun continued. Boy Scout **Bob Cooke** had the campfire hot and the night went late. **Bill Newman** provided campfire entertainment to the 20 campers as the beers outlasted us all. Well, except for Bill. He never quite made it bed that night. **Alison Skeel** the Hangover Doctor provided the cure Sunday morning with her splendid and zesty Menudo. Thanks Linda and Jim for another great Oktoberfest.

Yes, it's time to start thinking about officers for 2004. We will be taking elections at the November election. There are lots of opportunities to serve. If you have any interest in working the newsletter, talk to Sweet Christine or myself about what it takes. She spends about 4 hours per month pulling together the newsletter. The most important skill is good nagging. Thanks to Sweet Christine for 2 years of good-hearted nagging!

Mmm, beer. I'm going to start kicking into brewing high gear. I may even try to craft an entry for the December breakfast cereal brew-off. Reese's Puffs Porter has some potential. While we are getting kinky, why not try some of those experimental procedures you've wanted to try? Some people swear by no-sparge mashing to save brewing time. The next logical step is no-sparge fermentation. Just ferment in the mash tun. Or, how about no-sparge serving? Like one of those African sorghum beers that you drink through a long straw straight from the fermenter. It's still beer. Mmm, beer.

Cheers, Rick

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RYDler

Q: HOW TO GET RICH FAST? ?

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Betsy and Tom's Kulture Korner

October Club Competition: Weird Beer.

Well, it's October... a pretty spooky month. And in tune with the October/ Halloween theme of our next meeting, the monthly competition will be BJCP Category 24, Specialty, Experiment, Historical or what we more frequently call "Weird Beer".

So, what's a weird beer? I know some of us brew weird beers regularly, but we're not talking beer that tastes bad. In fact, well made Specialty Beers can be quite good. Here are the specs from the BJCP Guidelines:

Any ale or lager beer brewed using unusual techniques (hot rocks, etc.), unique fermentables (such as maple syrup, honey, etc.), unique adjuncts (oats, rye, potatoes, etc.), low alcohol, combinations of fruits and spices/ herbs/ vegetables, or historical beers (Entire, IPA with Brettanomyces, Louvain Peeterman, etc.). Experimental beers that do not otherwise meet the other established style categories may be entered here.

Aroma:

The character of the stated uniqueness should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured uniqueness as appropriate to the specific type of beer being presented. If the base beer is an ale, then general fruitiness and other fermentation byproducts such as diacetyl may be present as appropriate for the warmer fermentation. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. The overall aroma should be balanced and harmonious.

Appearance:

Appearance should be appropriate to the base beer being presented and will vary depending on the base beer.

Flavor:

The character of the particular ingredient or technique should be distinctive in the flavor profile. Hop bitterness and flavor, malt flavors, alcohol content and fermentation byproducts, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive nature of flavors present.

Mouthfeel:

Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented.

Overall Impression:

A harmonious marriage of ingredients, processes and beer.

Comments:

Overall balance is the key to presenting a well-made specialty beer. The distinctive nature of the stated specialty should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients or techniques work well together while others do not make for harmonious combinations. The brewer must specify the underlying beer style as well as the type of unique ingredients used, process utilized or historical beer style being brewed. If the base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple fruits, spices, herbs or vegetables are used each should be distinctive in their own way. For historical styles that may not be known to all beer judges, the brewer may provide a copy of the text of references to these beers as an aid to the judges.

Vital Statistics:

OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

Two bottles required for entry. Points earned here will count toward brewer of the year. Good luck.

AHA Club Only Competition, November 2003: Koelsch and Altbier

Your friendly ministers of culture are accepting BURP entries for the AHA Club Only Competition in November. We will do any judging needed for this off-line (i.e. not at the BURP meeting.) Information on the AHA Club Only Competitions (including entry forms and bottle labels) can be found at <http://www.beertown.org/homebrewing/club.html>. If you have an Alt or a Koelsch to enter, please bring it to the October meeting with the appropriate forms. Our entry is due to the AHA by November 14.



November Club Competition: BURP 2003 Real Ale Competition

Announcing the seventh BURP Real Ale Competition to be held in conjunction with the November 15 BURP meeting at Bill and Wendy's house in Rockville. Thanks to our brewers, this competition has become the second largest Real Ale Competition in the US!

For those who have not participated in the past, this is a keg-only competition with entries accepted in the following British ale categories: Mild, Ordinary Bitter, Best Bitter, Strong Bitter (ESB), Strong Mild, Old Ale, Scottish Light 60/-, Heavy 70/-, and Export 80/-, Northern English Brown Ale, Southern English Brown Ale, Brown Porter, Classic Dry Stout, Sweet Stout and Oatmeal Stout. All entries must be naturally conditioned (no forced carbonation; if you have questions about this, please contact Tom or Andy for more information), and will be served by hand pump without the

assistance of any extraneous gas. A beer engine will not be required for entry as the club has plenty amongst our members.

Entries will be accepted at Bill and Wendy's house, beginning Sunday, 9 November. A minimum of one gallon of beer is required in the keg for each entry. Three or Five gallon Cornelius kegs with standard pin or ball lock fittings are the most readily used form of keg, but if you wish to submit a Sanke or a Hogshead of Real Ale, please be our guest :-). It is recommended that all entrants submit their kegs a few days before the competition in order to allow the beer to settle and clear, but entries will be accepted right up until the time of the competition on Friday. Our crack team of BURP cellermen/women will adhere to any conditioning directions given to them, but in the event that no directions are given, we will do whatever we feel is best for the beer.

We are asking entrants to please provide only the gas-in fitting for their keg entry. (2-Pin fitting for Pin Lock kegs, or, "G" fitting for Ball Lock kegs.) In addition, it is advised that you put your name or initials (or any other identifying symbol) on the fitting to facilitate its return in case it is separated from the keg. Last year there were some lost fittings due to the large number floating around. We will do our best to insure that fittings are returned to their owners after the competition. The competition will be held Friday, 14 November during a closed-judging session, but the remaining beer will be available for tasting at the BURP meeting on Saturday the 15th. Because of the quantity of Real Ale available for Saturday's meeting, the November meeting will not require members to bring beer.

In order to allow each entry to be on long enough for club members to try all of the beers, the November meeting will begin at 12:00. There will be no educational session before this year's meeting, but Tom and Andy will be available to answer any questions about real ale.

The purpose of the competition is to celebrate British-style Cask Conditioned Real Ale. The beers will be judged according to their quality as well as their adherence to these British styles. We will endeavor to recruit the most knowledgeable Real Ale judges from within BURP and the professional

brewing community. There will be no cost to enter the competition and each entry will receive feedback. Ribbons will be awarded for first, second and third place and the winner will also receive the coveted 2003 BURP Real Ale Competition Cup. And we will continue the tradition of awarding a special "Cellarman's Choice" award for the beer, deemed by the crack team of BURP cellermen/women, to be of special merit! This beer may not necessarily be one of the ribbon winners from the competition. Another reason to get a Real Ale into RAC 2003!

Style guidelines and complete competition rules are available on the BURP webpage. If you can't access the BURP page, contact Tom Cannon (Cannon@Burp.org) or Andy Anderson (Andy@Burp.org) for more information. If you plan on entering beer for the RAC, please let us know as soon as possible for planning purposes.

The BURP Real Ale Competition is registered with the BJCP. We expect requests to judge to be heavy, but we maintain the obligation to choose the best judges available, particularly giving preference to BJCP judges who have been to the UK specifically to drink Real Ale, have entered beer into the competition, or provided a beer engine. Andy Anderson will be this year's Real Ale Competition Judge Coordinator.

Calling all Beer Engines

As part of the 2003 BURP Real Ale Competition, we will once again be calling on all BURP members for their beer engines for use in the competition and the tasting at the November meeting. If you are a BURPer, and you have a beer engine (there are lots of you), we hope you will let us use your pump for the biggest Real Ale tasting on the East Coast! RAC organizers will be contacting you, but if you think we will forget you, please contact us (Tom or Andy). Thanks!

December Club Competition: A BURP Brew Off, with a Twist!

The Holiday meeting will be at 6pm Monday, December 8, 2003 at the ALP in Arlington (same place as last year, but upstairs!)

Well, we've done this kind of thing before, but not quite this way. The way this brew-off works is that BURP will pay for some base ingredients for 5 gallons of beer. Then the brewers can add up to one more pound of ingredients and can use whatever yeast they want. So, for this year's competition, BURP will supply:

8 pounds FrancoBelgian Pale Ale Malt
1 pound Weyermann Light Munich Malt
1 pound Munton and Fison Crystal Malt

2 ounces each Chinook, Northern Brewer, and Saaz hops (pellet or whole)

One package of yeast of the brewer's choice, either White Labs or Wyeast.

The twist to make this brew more festive, interesting, whatever, is that to each five gallon batch, one container of **breakfast cereal** must be added! We're taking our inspiration from the Chicago Beer Society's version of a brew-off done in 1995.

Twisted? Indeed, but think about it. Grape nuts is pretty much malted barley. Puffed wheat is nothing more than torrefied wheat. Quaker Oats...lots of uses for oats in beer. This shouldn't be too hard, and the clever uses of some other breakfast cereals could make this quite interesting/festive/whatever!

Other rules? This has to be a team brew. That means that anti-social/not fun brewers (like Andy) cannot brew alone (and Andy does need to socialize). This Breakfast Cereal contest should be fun, so brew with a group. However, let's make certain that we get enough teams brewing so there is a good diversity of beers to make this Brew-off a real success. If 20 people get together to brew their Captain Crunch IPA, they may have a great time, but we'll only have 5 gallons of that stellar beer at the December meeting. So, in an effort to make MORE BEER (Captain Crunch IPA, Count

Chocula Chocolate Porter, Raisin Brain Raisin D'Etire, etc) let's try to keep team sizes to at least two and no more than three individual brewers/brewing families.

Also, since BURP is supplying 5 gallons worth of ingredients, we expect the brewers to provide 5 gallons for the Holiday party. If you have problems kegging beer (like never do it), contact your friendly ministers of culture and we'll try to work something out.

How about if I only brew 10 or 15 gallons? No problem, you just have to up the ingredients at the same ratio (including more breakfast cereal). For example, our systems are set up for 10 gallon brewing. So we will double the BURP supplied ingredients. Please note, however, that BURP is only paying for the first 5 gallons worth. You have to pay for the rest and you are still only asked to provide 5 gallons to the meeting!

Do I have to use all of the ingredients? No, of course not. That's just what BURP provides. You are welcome to mix and match (matching only up to 1 pound of additional ingredients per 5 gallon batch.) And this combination of malts and hops should provide flexibility for anything from a cream ale to a porter.

OK, BURP's supplying malt and hops, where do I get them? Good question. We are primarily working this through Jason Russ at Jays Brewing. We have an account there, so all you have to do is show up and ask for the BURP stuff. If you are one of those remote BURPers living in out of the way places like West Virginia or Maryland, you have two choices. If you let your ministers of culture know before the October meeting, we will bring the stuff to the meeting for you. If you want to brew it before the October meeting, then give us a call, and we'll make some arrangements to procure the ingredients and pay you back later. We're willing to be flexible on this.

What are "one pound other ingredients"? This could be another pound of grain, something like Chocolate or Black Patent malt for a porter (or half a pound of each). Could be a pound of fruit. Maybe a few ounces of different hops plus some extra grain (that add up to not more than one pound). Maybe a pound of sugar or honey!

Anything goes, and, if you can buy the extra pound of stuff at Jays Brewing, BURP will pay for that as well! If you have to get it at a Grocery Store, Health Food Store, Pet Store, etc., that's your problem and you'll have to pay for it.

What about our extract only brewers? Well, that's a slight problem. You can't really match up extract to grain on a fair basis. So, how about finding a brewing partner that can handle all grain? Should be plenty around, and it would be a good opportunity to learn other ways to brew on other peoples brewing systems!

In any event, this competition was announced at BURP Oktoberfest and was wondrously received by the two or three people who were paying attention! For this reason, we've gotten the word out now on BURP list. The point here is to have some fun brewing with other folks, and to have some interesting beers at the BURP Holiday Party. If you have any questions on this, or any other competition, let us know.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Oct. & Nov. 1983

In October, "Dr Brew" **Phil Angerhofer** conducted a basic brewing clinic for the benefit of those just embarking on the homebrewing hobby. Phil planned to repeat the clinic periodically as new members joined the club.

The first BURP t-shirts arrived in November 1983 and were placed on sale for \$6 each ("just in time for Christmas"). Secretary **Dan McCoubrey** noted in his November "Dear BURPers and Friends" letter that the club now comprised 65 members and that there should be at least a few willing candidates for election to the BURP officer corps in 1984. There was no BURP meeting held in November.

10 Years Ago, Oct. & Nov. 1993

The October BURP meeting, devoted to weird beer, weird food, and weird costumes, was held at **Ralph Bucca's** place. The cold and rainy weather didn't dampen the spirits of those attending. Ralph

demonstrated how to make mead "on the wild side" using rose hips. **Polly Goldman** got the nod for weirdest food with her sugar-coated miniature whole crabs from her local Korean market. Robbie Zev Ludwick with his "Burpin' at the Moon" Pumpkin Ale won the weird beer competition. Best costume prize was awarded to **Larry Koch**, dressed as Lady Luck (from the lottery ads), complete with wand and combat boots.

The big BURP event in Nov 1993 was the "Philly Phling"; the first club pub-crawl to Philadelphia. The sold out bus tour took place on Sat, Nov 6 and stopped at both of the Philly brewpubs in existence at that time as well as several popular watering holes. First stop was the Dock Street Brewery, where brewer **Nick Funnell** (now of Sweetwater Tavern in VA) conducted a tour and tasting. Next was Sam Adam's Brewhouse, where head brewer **Jim Pericles** greeted the group. The remainder of the crawl comprised the most popular beer bars of that time – Dickens Inn (17 taps, mostly from the UK), The Artful Dodger (in the style of a true English pub), Khybur Pass Pub (largest selection in the city with 90 bottled beers and a respectable tap selection), Jack's Firehouse (featuring Stoudt's products), Tavern on the Green (featuring all of the Yuengling products), and finally Bridgid's (Belgian-owned pub with over a dozen Belgian bottled beers available – nearly unheard of at that time). The crawl was a huge success and even resulted in a BURP wedding (**Steve & Becky Snyder**, who met on the pub crawl thanks to the machinations of Fearless Leader **Wendy Aaronson**).

The November meeting took place at the Brew Masters homebrew supply shop in Rockville and featured a porter tasting and competition. The tasting consisted of an English porter (Samuel Smith's), three east coast porters (Wild Goose, Stegmaier, and Yuengling) and two west coast porters (Anchor and Sierra Nevada). There were 20 porters in the homebrew competition. First round was a "beauty contest" where all present selected the best porters for the finals, which were held offsite by BURP qualified judges. Unfortunately, the final winners were not reported in subsequent newsletters.

Bedford Special Bitter 2002 Real Ale Competition

By Rick Garvin and Christine Lewis

This was one of the most satisfying beers that we made last year. The Bedford yeast goes nicely with the large amounts of Gypsum to produce a snappy mineral/hop profile. The Bedford yeast is also a strong flocculator that drops clear for that true Real Ale sparkle.

Recipe for 13 gallons

OG: 1.043

FG: 1.009

Color: 6-8 SRM

IBU: 36 (goal)

Ingredients:

21 lbs Crisp Maris Otter Pale Ale Malt

2 lbs Weyermann Vienna Malt

1 lb Weyermann CaraMunich I

2 lbs rice hulls

2 oz Hop Union Horizon hop pellets – 11% AA, 60 minutes

1 oz US Tettnanger pellets – 5.3% AA, 10 minutes

1 oz Styrian Goldings pellets – 4%, 10 minutes

1 ½ Tbsp Gypsum in boil

2 tsp rehydrated Irish moss – 15 minutes

1 tsp rehydrated Wyeast yeast nutrient – 15 minutes

1 quart White Labs Bedford ale yeast starter – OG 1.045

Process:

1-hour mash at 150F with 26 quarts water

Mashout to 168F adding 14 quarts boiling water and heat

Sparge to collect 14 gallons at 5 SG points below goal – 1.038

Boil for 30 minutes before adding first hop addition

Chill to 70F using a counterflow wort chiller

Pitch yeast starter and ferment at 65F ambient

Details: Filter water through charcoal filter. Underlet mash tun with 150F brewing water to bottom of screen. Add 2 lbs rice hulls. Then add malt and 165F brewing water in three lots. Let mash rest for one hour at 150F. Add boiling water and heat to achieve 168F. Proceed with sparge.

Notes: Prior to start of boil, wort was discarded and replaced with treated brewing water to achieve a boil starting gravity of 1.038 to reach 1.043 OG. We did not use any finings in this beer. For us, finings introduce problems that are better solved with great yeast.



~ The Kepler Kitchen ~ Fall Season

Welcome back to another edition of The Kepler Kitchen - where everything tastes better with beer. In keeping with the Weird Beer theme for the October meeting, we are providing what, in our humble estimation, is a rather weird beer recipe: Coconut Beer Battered Spam with Raspberry Horseradish Sauce. But, since this is also a dual-month newsletter, we're tossing in a couple other recipes that are nicely suited to the cooling fall weather and approaching holiday season.

First, the weird one. This recipe is from Donna Affinito of Palmer, Alaska, winner of the 1996 Alaska State Fair Best Spam Recipe.

Coconut Beer Battered Spam with Raspberry Horseradish Sauce

Yield: 4 Servings

2 ¾ cup Flour

2 T. Oil

2 Eggs

¾ cup Cold water

2 cup Beer, flat

¾ tsp. Salt

Dash pepper

1 ½ tsp. Garlic powder

12 oz. (1 can) Spam or Spam Lite

2 cup Shredded coconut

RASPBERRY SAUCE:

1 cup Raspberry sauce or jelly

3 T. Horseradish sauce

Open beer and leave at room temperature over night to “flatten”.

Chill beer and then add water, oil and eggs. Mix just enough to break the egg yolks. In a separate bowl, mix flour, salt, pepper and garlic powder. Add to liquid ingredients, while stirring slowly. Add coconut and stir slowly.

Prepare deep fryer as directed by manufacturer. When oil is ready, dip one-inch wide strips of Spam in beer batter and deep fry until they float to the surface.

To make raspberry sauce, combine raspberry syrup or jelly with horseradish sauce in small bowl.

Pumpkin Lentil Soup

This is a hearty soup perfect for an easy supper on a cool evening.

2 T. Bacon drippings
 2 T. butter
 1 ½ cup chopped onions
 ¾ cup chopped celery
 ¾ cup chopped carrot
 1 cup lentils
 4 cups beef broth
 1 bottle beer, preferably not too light
 1 ½ cup canned pumpkin
 1/4 tsp. dried Marjoram
 ¼ tsp. dried Thyme
 Dash of Tabasco or 1/8 tsp. cayenne pepper
 1 cup cream
 Salt and pepper to taste
 1 cup toasted chopped hazelnuts

Saute onions, celery and carrots in the bacon fat and butter until tender. Add lentils, broth, beer, pumpkin, herbs and Tabasco or cayenne pepper. Bring to a boil, then turn down heat and simmer for 30 to 45 minutes until the lentils are tender. At this point, the soup can be pureed if desired or left chunky. Add the cream and season with salt and pepper to taste. Serve with toasted hazelnuts.

Barley Casserole

This humble and easy dish is a wonderful accompaniment to any poultry or game—wherever you might use wild rice. And no, this was not

inspired by Andy Anderson's recent attempt at a “barley casserole” — he would never use mushrooms! It was adapted from a James Beard recipe originally published in *House and Garden* in 1965. Do not leave unattended in a “warm” oven for 8 hours. (Sorry, Andy, we just couldn't resist!)

1/2 pound mushrooms
 4-5 T. butter
 1 large onion, chopped very fine
 1 cup pearl barley
 Salt and pepper

1 bottle of beer
 2 cups beef or chicken broth

Slice the mushroom caps and chop the stems. Heat the butter in a skillet and add the chopped onion. Cook for 3 or 4 minutes and add the mushrooms. Cook another 4 minutes, stirring occasionally. Add the barley and brown it lightly, mixing it well with the onions and mushrooms. Season to taste with salt and pepper and pour into a buttered casserole. Heat the broth and the beer together. Add enough boiling broth/beer liquid to cover the mixture and come 1/2" above it. Cover the casserole tightly and bake in a 350°F. oven for 25 minutes. Taste the barley for doneness. Add more broth, if necessary, and continue cooking until the liquid is absorbed and the barley tender, perhaps another 15 to 20 minutes.

Variations

Add finely slivered buttered almonds to the barley just before serving.

Cook chicken gizzards in a well-seasoned broth and use the broth to cook the barley. Add the thinly sliced gizzards at the last minute.

Add sautéed chicken livers and some chopped fresh parsley to the barley casserole just before serving.

Substitute 1/2 cup finely chopped green onions for the onion and add 1/4 cup finely chopped celery and 3/4 cup thinly sliced water chestnuts. Season the broth with a few dashes of soy sauce. Serve this Asian version of barley casserole topped with a sprinkling of chopped parsley. Serves 6

A Rough-hewn Rack for Gravity-Dispensed Real Ale

By Rob Hanson



Some homebrewers are never really satisfied unless they have to build something or tinker with a home-rigged gadget to finish a batch. I can safely say I'm not one of those homebrewers. But like a lot of homebrewers, I *am* frugal, and sometimes you just can't find what you need off the shelf. Or what's on the shelf just costs too much.

I wanted to dispense a keg of real ale from a 3 gal. Cornelius keg. Sure, I probably could have borrowed a beer engine from one of the many BURP members who own one, but I heeded the siren calls of self-sufficiency and authenticity – I got it into my head to build a rack to dispense the beer by gravity. Luckily, I had a fair amount of scrap wood, a miter saw, and an afternoon to spare.

Building the Rack

What I came up with was based on the one photo of a rack I could find at the time – a “crossed x” rack shown in Terry Foster's *Pale Ale* on page 235. I knew that I would have to alter my rack somewhat from whatever photos I could find since I would be using a Corny keg and not a traditional cask.



I decided to experiment with a four-inch difference in height between the front and rear Xes of the rack, hoping that would give me the amount of slope I would need. Taking some scrap 2x4, I cut lengths for the front and rear X, notching each in order to fit them together in a cross shape before shaping the ends at 45° to make the rack sit flat. Scrap wood from experimental cuts on the 2x4s used in conjunction with more scrap 1x6 cut down from another project linked the two Xes to finish the rack. No sanding, no finish, just screws, nails, and a little glue (optional).

Since completing my rack, I found another variation on the real ale rack on www.ukbrewing.com, which might serve as an alternative for those interested in building their own gravity dispense racks. You can find this variation under the “sundries” section of the site. Builders should keep in mind the differences between the traditional cask or firkin and the particular serving vessel they plan to use in the finished rack.

The Connections

When talking through the project before I started building, **Bill Newman** had suggested that one could reverse the usual connections on the Corny

keg, Gas-in and Beer-out—taking advantage of the reversal of the short and long dip tubes—venting the keg into the air space using the long dip tube when the keg is canted, and serving from the short Gas-in tube. It's a good idea in theory, but perfectionist-minded brewers may want to experiment with a water-filled keg to see if their rack will work as they planned. I should also note that it's essential that brewers be able to get a good seal on their keg, ideally without additional CO2 pressure once the keg is vented, since excess pressure will be bled off before serving. When using a beer engine with the keg upright, this is less of a concern, but when the weight of the beer is pressing against the seal, leaks should be avoided—plus, it's your beer and you should drink it, not spill it!

Serving the Beer

With an experienced cellarman (who incidentally is not afraid of the odd beer shower when venting the keg to get the best out of the beer) to take care of my 3 gallons of Heavy Duty Brown Ale, I had nothing to fear, except perhaps the usual fears a homebrewer has when serving his beer (untested since kegging) to fellow homebrewers. All the same, I should note that the rack, while it likely would have had sufficient slope for serving a traditional cask, as well as a 5 gal. Corny, required some special venting arrangements with a smaller keg.

Using the 3 gallon keg in the rack, there ended up not being either enough slope or enough airspace in the keg to simply hook up an open Beer-out fitting, and **Bill Newman** rigged up a length of tubing that terminated a foot or two above the high end of the keg in an open picnic tap to vent the keg. Though this arrangement worked like a charm once it was hooked up, if you're looking for a more elegant solution, I would recommend either slightly under-filling the keg to allow for a larger headspace, or using a 5 gallon keg in the rack.



Notes from the Minister of Prosperity

By Kathy Koch

Final figures are in from Mashout 2003. (Anyone who hasn't turned in his or her receipts will need to by the October meeting. Then I can report a final-final.) Minister of Mashout, Bill Ridgely, did an outstanding job with paid registrations at \$3,345.00. Expenses were \$2,419.58, leaving a net of \$925.42. We ended up not paying for gravel for the driveway because of delivery problems. Assuming that can be overcome this could be an expense for next year. As always, some of us might want to lobby for more port-a-pots.

Other balance sheet updates since last report:

Income:	Dues	\$ 455.00
	Sept. Raffle	\$ 240.00
Expenses:	Ribbons for competitions (SOFB portion \$346.12)	\$ 575.13
	Membership	\$ 37.00
	Treasurer (postage)	\$ 7.40
	Min. of Culture	\$ 37.36
	Newsletter & Misc. Info	\$ 242.98
	Sept. Meeting	\$ 436.32
Current Total Balance		\$18314.78

Editors' Corner

By Sweet Christine Lewis, Minister of Truth

Articles for the December issue of the BURP News are due by 5:00 P.M. on Monday, November 24th. As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

Burp elections are right around the corner. After 2 years of being Newsletter Editor, I feel it is time to turn over the reigns. If anyone is interested in pursuing this opportunity to serve the club, please see me at the BURP meeting in October. I can fill you in on all the details.

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Answer to September RYDler:

A: DRINK MORE BEER!

A new study in England has discovered that those who enjoy an occasional alcoholic drink make more money than teetotalers. The research at Stirling University found that drinkers earn an average of almost £2,000 a year than those who don't drink. The study, based on regular surveys of 17,000 people who were born in Britain in 1958, suggests that socializing with workmates leads to promotions and pay raises. "The survey shows you don't want to be a teetotaler if you want to get on in your job. People who drink moderately seem to earn more," said Professor David Bell, the study's author.

<http://www.realbeer.com/news/articles/news-001997.php>

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