



# BURP NEWS

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

*"O'zapft is! (It is Tapped!)"*  
*Spoken by the Mayor of Munich as he taps  
the 1st keg of Oktoberfest*



Bill Ridgely, Editor  
(301) 762-6523; ridgely@burp.org

**September-October 2004**

15 Harvard Court  
Rockville, MD 20850



## WHAT'S BREWING

**September Meeting  
BURP Oktoberfest and  
"War Between the States"  
Vienna/Oktoberfest Competition  
At Turtle Creek Farm  
Upper Marlboro, MD  
Saturday, Sep 25, 2004  
12:00 PM – 6:00 PM  
(Overnight Campers Welcome)**

**October Meeting  
IPA and Imperial IPA Competition  
Annandale, VA  
Saturday, Oct 16, 2004  
1:00 PM – 6:00 PM**

**November Meeting  
8th Annual Real Ale Festival  
Rockville, MD  
Saturday, Nov 13, 2004  
1:00 PM – 6:00 PM**

## Garvin's Grist

*By Rick Garvin, Fearless Leader*

August was a busy month for most of us with Family vacations, MASHOUT, Spirit of Belgium planning and getting ready for the start of the school year. September brought the school buses back and a return to business as usual in the Garvin household. I love the month of September; it is still hot enough to keep the vegetable garden going full tilt and to brew in your bathing suit while cooling off under the sprinkler. But you can feel the Fall coming in the evening with the promise of cooler weather and better brewing.

Brewery upgrades are on my mind. I ordered a new grain mill after test-driving a JSP MaltMill and a Valley Mill. I ended up going with the CrankandStein three roller mill. The other two were good if you were willing to run the grain through twice. The other nice feature is the availability of a 15-pound hopper that makes it practical for one person to operate. My brewing system is a manual three-vessel system with bucket-based fluid transfer. My next upgrade will add pumps to my system. I've been doing all-grain brewing for more than 15 years, and I have always been comfortable with a manual exercise. But, I think I can make better beer faster with a few more gadgets. I am going to add a pump from my hot water kettle, both at the same level, with a float switch so that I do not have to continuously watch the sparge. The second pump will be used to move the wort from the mashtun to the kettle. Once you have the pumps, you might as well use them whenever you need to move beer. My fantasy is a zero-lift

brewery where I'm not lifting full 7-gallon carboys in and out of chest freezers.

MASHOUT was an awesome time as always. The MASHOUT committee makes this event look easy. But, there is a lot of work involved. This year we had two work weekends and we still had two trucks of gravel delivered on MASHOUT Thursday. **Chuck and Helen Popenoe** are very indulgent hosts and this event would not be the same without the Popenoe Mountain location. **Bill Ridgely's** pragmatic spiritual leadership is one of the reasons this event comes off so smoothly. The MASHOUT attendees who return every year make this a special event. Life should be like MASHOUT! See more details in the MASHOUT article.

The September BURP meeting promises to be an awesome Oktoberfest on the Schildkrötewiese. **Linda and Jim Rorick** have invited us back to Turtle Creek Farm in Brandywine, Maryland - a great location for the Fest. We'll have another German Beer contest - this year introduces the "War Between the States" contest focused on Marzen and Vienna beers. We'll pitch brewing teams from Maryland against each other for the title. Der Krieg zwischen staaten gibt uns freieres Bier! People are encouraged to spend the evening camping under the stars on the Schildkrötewiese.

The October meeting at the **Crowe's Nest** will be the stress test for their reconditioned deck and new party patio. This is a great outdoor venue for a BURP meeting with a good indoor refuge in case of inclement weather. The homebrew contest is IPA and Imperial IPA. This promises to be a brutal happening.

Cheers, Rick



## Spirit of Belgium 2005 – A Celebration of Belgian and Belgian-Style Beers

- Dates:** January 14-January 16 – Martin Luther King Day weekend  
**Venue:** Sheraton National Hotel  
 900 S. Orme Street  
 Arlington, VA 22204  
**Cost:** \$175 before November 15 2004, \$190 after November 15 2004  
**Web Site:** <http://burp.org/events/sob/2005/index.html>

The Spirit of Belgium planning committee is deep into the details of getting our fourth Spirit of Belgium event fully planned. These events go so smoothly that it is easy to forget how much work goes into them. Preliminary work began on this event January 20, 2004. As predicted by **Tom Cannon**, the real work began in earnest when we booked the venue. We were very pleased to book the Sheraton National Hotel in Arlington, Virginia on August 6. The planning committee visited the venue on August 31 for our detailed planning meeting. The team was favorably impressed. The 16<sup>th</sup> floor Galaxy Ballroom has views of Washington, DC from the National Cathedral to Haines' Point and includes the National Airport and the Pentagon. This will be an impressive locale for our out of town guests. I am very pleased that we will be able to host the entire event in one facility that is convenient to Metro.

We are lining up our speakers for this event. **Tim Web**, author of the CAMRA Good Beer Guide to Belgium and Holland and the new LambicLand has agreed to join us and has gone to great personal lengths to accommodate our schedule. **Michael Jackson** has been invited, and we are hopeful that he can join us. Other speakers that we are inviting include Belgian brewers, Belgian brewers working in the US, American brewers brewing Belgian-style beers, and experts on homebrewing Belgian-style beer.

The event schedule will go through an evolution as we get more information – watch the web site for specifics. This is a full conference format with a lot going on. We will have a homebrew tasting Friday night, Belgian beer tasting Saturday night, and

American commercially brewed Belgian-style tasting on Sunday afternoon. Technical sessions will be held on Saturday and Sunday afternoons. The homebrew competition will be Saturday morning and will be closed to all but the judges and stewards. Sunday morning will feature a Belgian Beer and Breakfast (optional and an additional cost). We will close the event with our gala Belgian Banquet and Awards Ceremony.

There will be many opportunities to help on this event. We need help with everything from stuffing registration folders to acting as drivers for our illustrious celebrity speakers. Please contact me at [garvin@burp.org](mailto:garvin@burp.org) or [rgarvin@garvin.us](mailto:rgarvin@garvin.us) to let me know if you would like to volunteer.

## Minister of Culture Corner

*By Mel Thompson & Dave Pyle,  
Co-Ministers of Culture*

### MASHOUT Clone Competition

The Brooklyn Brown clone competition held at MASHOUT provided exceptional and delicious free beer for attendees and judges alike. After judges **Jim Wagner**, **Bo Lenck**, **Mark Hogenmiller** and **Calvin Perrilloux** determined which of the 10 entries most resembled Brooklyn Brown Ale, there was a popularity contest held in conjunction with the Saturday evening banquet for the peoples' favorite homebrewed brown ale. The winners of the judged event received ribbons and some nifty prizes provided by **Jim Wagner** of DuClaw Brewing Co. The winner of the Peoples' Choice received a six of Brooklyn Brown. Oh, did I mention that a keg of Brooklyn Brown was provided by Brooklyn Brewery c/o Dops Distributors for comparison? It was a great showcase for the skills of our Mid-Atlantic area homebrewers. They were all excellent beers! The winners of the judged competition were:

3<sup>rd</sup> Place: **Alison Skeel**, **Wendy Aaronson** and **Bill Ridgely** – BURP

2<sup>nd</sup> Place: **Rob Schilling** and **Grover Sauter III** – CRABS

1<sup>st</sup> Place: **Brian Dueweke** and **Mac McEwen** – SouthSide Brewers and BURP

The Peoples' Choice went to Brian and Mac. It certainly says something about the quality of their beer when it wins both the judged event and the peoples' choice!

Thanks to the judges and thanks to **Jim Wagner** of DuClaw for providing the prizes. And a special thanks to the competition entrants for providing such delicious FREE BEER!

### Competition Schedule Update

**September – Oktoberfest Civil War.** Team brew Maryland/DC versus Virginia. BJCP category 9 Vienna or Maerzen. We have the perpetual trophy to be passed annually to the winning team of the winning state. A picture of the trophy was in the August newsletter. To refresh brewers on the Civil War competition rules:

- BJCP category 9, Vienna or Maerzen.
- Kegs only.
- Teams: min 2 brewers, max 4 brewers. Each individual brewer may be on one team only.
- Each team may have one entry.
- If a team is made up of members from both states, the team must choose which state to represent.
- As usual, ribbons will be awarded to 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> places.
- Points will be calculated for the first five places overall on a descending scale: 5 pts for 1<sup>st</sup>, 4 pts for 2<sup>nd</sup>, 3 pts for 3<sup>rd</sup>, 2 pts for 4<sup>th</sup>, 1 pt for 5<sup>th</sup>. The state with the highest total number of points is the winner. The highest placing team for that state will be awarded the trophy on behalf of the state represented and keep the trophy until the competition the following year.

This should be a great one to judge as the quality of the fest beers will be outstanding. If you wish to judge and don't have an entry, please let me know before the competition.

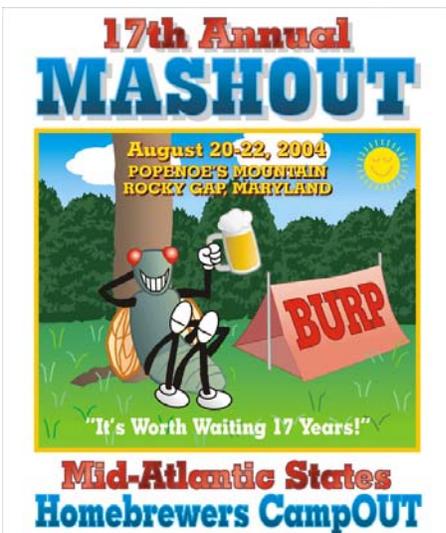
### **October – India Pale Ale and Imperial IPA.**

BJCP category 7, IPA and new (soon to be adopted) category, Imperial IPA. Guidelines for the IIPA or I<sup>2</sup>PA were in the August newsletter. I'm getting hopped up for this one. **Note:** Please do not enter the same beer in both categories. A beer

may be entered as an IPA or an I<sup>2</sup>PA, but not as both.

**November – Real Ale. Tom Cannon and Andy Anderson** put together a terrific competition. And the next day, we have one of the largest (if not the largest) homebrewed real ale events in the US. BURPers really are special and privileged. Enter as many 3 or 5-gallon kegs (or firkins) as you can. Let's try to beat the former record 48 entries. Tom is busily trying to figure out how to add more beer engines to Bill and Wendy's screened porch. How about the hot tub gazebo??

**December – Winter Warmers.** This will be a keg-preferred, team brew with winners selected by popular choice. The style typically refers to bigger, complex beers with or without spices added. Ahh, I can taste a Young's Winter Warmer as I think about this competition. More will follow on ideas for winter warmers to brew.



## MASHOUT 2004 Kudos

*By Bill Ridgely  
MASHOUT XVII Coordinator*

The 17th annual MASHOUT held on Popenoe Mountain from Aug 20-22 was another resounding success thanks to the hard work of many people. We had a sellout crowd of 200 homebrewers registered from all over the mid-Atlantic region. However, for the first time, we had a fair number of no-shows, probably because of the forecasted rain for the weekend. It did indeed rain from Friday evening until about mid-day Saturday, but the

dampness only brought everyone closer together. Our reward was a beautiful afternoon and evening for the Saturday banquet and a gorgeous Sunday morning for the traditional pancake breakfast. We even got two good sets of live music in on Friday between showers, so life was good all around.

I'd like to recognize all of the folks who contributed significant time and effort to the event. Many thanks to:

\* First and foremost, **Chuck and Helen Popenoe** for allowing us to take over their wonderful mountaintop property for the weekend (and Chuck in particular for coordinating all mountaintop facilities, including port o' pots and the delivery of two loads of fresh gravel for the driveway.

\* **Jim and Linda Rorick** for bringing their trailer-mounted "porkolator" once again and cooking some of the best pork barbecue ever.

\* The "pork shredding crew" of **Rick Garvin, Deb Parshall, Alison Skeel, Robert Stevens, Dee Dee Thompson** (and several folks from other clubs), who helped Jim & Linda prepare the meat for the Sat feast.

\* **Bob and Kathleen Warriner** for once again coordinating the MASHOUT Check-In Table.

\* **Bob Warriner** again for procuring the MASHOUT XVII t-shirts, and artist-in-residence **John Esparolini** for his whimsical cicada-themed MASHOUT XVII logo.

\* **Chuck Cook and Jamie Langlie** for coordinating commercial sponsors for this year's event. There was an abundance of tasty beers for the thirsty crowd, and a fair number of brewers showed up as well. See the full list of sponsors on the [MASHOUT Sponsors Website](#).

\* Culture Minister **Mel Thompson** for coordinating the Brooklyn Brown Ale clone competition on Saturday.

\* **Bob Cooke** for his usual great job coordinating the water supply for the event (not an easy job considering all of the water is at the base of the mountain). Bob also procured the keg of Dominion Root Beer.

\* All those who picked up donated kegs of beer for the event, including **Pat Crowe** (handing off the keg of Brooklyn Brown Ale to **Rick Garvin**), **Mike Horkan, Paul Langlie, Peter & Joyce Long, Sharon O'Rourke, Craig Somers, and Alison Skeel**.

\* The lovely and talented **Wendy Aaronson** for coordinating both the Saturday dinner and the Sunday breakfast. Wendy also procured all of the paper goods for the event as well as the all-important coffee.

\* **Keith Chamberlin** for setting up the ever-popular volleyball court.

\* **Rick Garvin & Christine Lewis** for hosting the Luge once again (MASHOUT's own "weapon of mass destruction").

\* Finally, special kudos to the members of Roanoke's "**Star City Brewers Guild**" for once again cranking up their fried green tomatoes assembly line on Saturday. Those tasty, crispy slices are not just delicious, they're addicting!

I'm sure I've left some people out here, so please accept my apologies if you are one of them. So many people help with this event that it's hard to keep track of everyone. A general "thank you" goes out to all of those who helped set up and take down the facilities and helped with food prep on Sat evening and Sun morning. Also, special thanks to those who helped with pre-MASHOUT preparations – clearing the property, spreading fresh gravel on the driveway, restoring electricity to the barn, and mowing the field the week prior to MASHOUT.

This was so much fun, let's do it again next year!

## High Holiday of Lagers

© Kerry J. Byrne, Sep 2002

"Hops and malt come from God," or so goes an old Bavarian proverb. If this is true, then Munich's Oktoberfest, the world's largest beer festival, may be a religious experience — and in more ways than you might imagine. In fact, this 192-year-old festival, which annually attracts millions of revelers from around the world, owes much of its brewery heritage to the church.

The Catholic Church dominated the European brewing industry for centuries, and making beer was a common vocation for monks. It was a rather vital service, too. In the days when non-potable water spread diseases through the burgeoning cities of Europe, nutritious, sanitary beer was a main source of sustenance for millions of people. This dependency goes a long way toward

explaining the passion for beer that northern Europeans have today.

Monastic breweries are still common in Europe, especially in Bavaria, as are secular breweries that began in monasteries. Nowhere is this tradition more prevalent than in Munich, the world's most famous beer-making center, a city whose name in German (*München*) means "monks."

Beer-making clerics founded two of the six breweries that participate in the festival. (Only Munich breweries are present.) Oktoberfest itself began as a Christian sacrament — the October 1810 wedding of Bavaria's Prince Ludwig and Princess Therese of Sachsen-Hildburghausen. The city's residents were invited to the wedding, in a field outside the city gates. They returned the following year to celebrate the anniversary. The rest, as they say, is history. The festival is still held in Theresienwiese ("Therese's Meadow"), and Bavarians frequently refer to the festival simply as *Wies'n*.

Although beer and food always had a part in the festival, horseracing was long the main attraction of what grew into an agricultural fair. The beer tents that now symbolize Oktoberfest did not make their first appearance until 1896. Today, 30 percent of all the beer produced each year by Munich's six breweries is poured during the two-plus weeks of Oktoberfest and served under the cover of the 13 massive, colorful, and highly ornamented tents.

What kind of beer will you find in Munich? Well, Bavarians are primarily lager drinkers. Lager describes any beer made with bottom-fermenting yeasts. These yeasts ferment more slowly and at cooler temperatures than top-fermenting, or ale, yeasts, and produce beers with a cleaner profile.

Lagers were traditionally stored in beer caves to age. In fact, the word "lager" comes from the German verb *lagern*, which means "to store." Contrary to popular opinion, color or strength has no bearing on whether a beer is an ale or a lager.

The six breweries of Munich each offer a *helles* (light) and a *dunkles* (dark, often labeled *dunkel*) lager, and usually a pilsner — a bright-gold, effervescent, highly hopped, and aromatic lager.

Munich breweries do produce ales, most notably cloudy, unfiltered wheat beers called *Hefe-Weisse*. They also make a number of seasonal beers, such as double bock (traditionally associated with Lent) and *Maibock* in May.

Their most popular seasonal brew, however, is Oktoberfest beer, also known as *Märzenbier* (March beer). Traditionally it was brewed in March, stored (lagered) in cool beer caves through the summer, and served in the fall.

Oktoberfest beers generally range in color from burnished gold to rich copper. They are malty, lightly hopped lagers, and, at about six percent alcohol, they're strong. Alcohol is a preservative, and historically it helped the March beer age safely through the summer. Oktoberfest beers are noted for their bready aromas and toffee-like sweetness. Almost all Munich beers are flavored with Hallertau hops, a particularly pungent and spicy variety that grows in abundance along the nearby Isar and Danube rivers.

The breweries represented at Oktoberfest each year have their own storied traditions.

- **Augustiner** is a former monastic brewery and Munich's oldest, founded in 1328. It's also the most beloved by *Münchener*. They seem enamored with its rich lagers and the fact that its beers are still served from large wooden barrels. They also love Augustiner's *steckerlfisch*, whole mackerel roasted in spices, a specialty that the brewery serves in its beer gardens and Oktoberfest tent. In the United States, Augustiner sells its *helles* lager in limited quantities, but not its Oktoberfest.

- **Hacker-Pschorr** is a 585-year-old brewery that is closely affiliated today with Paulaner brewery. Hacker-Pschorr's beers are routinely spectacular yet underrated. Its Oktoberfest beer is reddish-bronze, creamy, and sweet, and appears in better beer stores in most major American cities.

- **Hofbräuhaus** was founded in 1589 as the royal brewery of Bavarian Duke Wilhelm V, who apparently grew tired of paying for all the beer demanded by his 600-strong court. Today, the State of Bavaria owns it. Hofbräuhaus is famous for its raucous beer hall in downtown Munich, one of

the city's most popular tourist attractions. Locals, however, prefer the more sedate Hofbräu Keller, a beer garden east of the Isar River. Its Oktoberfest brew is difficult to find in the States.

- **Löwenbräu**, the "Lion Brewery," is said to date back to 1383. Today it's probably the most recognizable Munich brewery in the States, courtesy of several earnest efforts to tap the American market. The Löwenbräu beer sold in America, however, has always been made in places other than Munich. Consumers seemed wise to the difference. In September 2002, Löwenbräu began shipping beer to the U.S. straight from Munich, but not its Oktoberfest.

- Paulist monks founded **Paulaner** in 1634, making it the youngest of the Munich breweries. Paulaner makes up for its youth with great beers, particularly its pilsner, which may be the very best pils in the world. Paulaner Märzen Oktoberfest is Germany's most popular Oktoberfest beer, and it's easy to find in the U.S. It comes in 12-ounce bottles, and in a self-tapping, 5-liter minikeg that retails for about \$16.

- **Spaten**, founded in 1397, offers its own beers as well as those under the Franziskaner label. Spaten's Oktoberfest beer has the distinction of being the first tapped at each year's festival. Since 1950, the mayor of Munich has done the honors, announcing "*O'Zapft is*" ("It is tapped") as he hammers a tap into the first keg. The opening ceremony takes place in the Schottenhamel tent, which seats some 9,300. Its Oktoberfest beer is also easy to find in most major American cities.

In Bavaria, lagers like Oktoberfest are served in half-liter or hefty liter mugs. They're also consumed in great quantity. The average Bavarian drinks more than 160 liters of beer a year. Of course, that's easy to do when you consider it a religious obligation. Oktoberfest is simply their high holiday.

***Kerry J. Byrne writes about beer for The Boston Herald and many other publications. He was twice named North American Beer Writer of the Year at the Great American Beer Festival.***



## BURP 2004 Real Ale Competition

*By Tom Cannon*

Announcing the eighth BURP Real Ale Competition to be held in conjunction with the November 13 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, please), 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, 7 November. A minimum of three gallons of beer is required in the keg for each entry (**PLEASE NOTE:** This is a change in the rules. In the past, one gallon only has been required, but last year, there was very little of the winning beer for the club to sample, so for the good of all, we are asking for more beer). 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. Our crack team of BURP cellermen/women will adhere to any conditioning directions given 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. We will do our best to insure that fittings are returned to their owners after the competition. The competition will be held Friday, 12 November during a closed-judging session, but the remaining beer will be available for tasting at the BURP meeting on Saturday the 13<sup>th</sup>. 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. An educational session has been discussed, but right now there are no guarantees. Tom and Andy will be available to answer any questions about real ale provided the club is considerate enough to give us room to change over the kegs during the meeting!

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 2004 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 2004!

Style guidelines and complete competition rules are available on the [BURP Real Ale webpage](#). If you can't access the BURP page, contact Tom Cannon ([Cannon@Burp.org](mailto:Cannon@Burp.org)) or Andy Anderson ([Andy@Burp.org](mailto: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 reserve the right to choose the best judges available, particularly giving preference to the best BJCP judges who have been to the UK specifically to drink Real Ale and have entered beer into the competition and/or provided a beer engine. **Andy Anderson** will once again be this year's Real Ale Competition Judge Coordinator. In addition, we have formed an experienced team of stewards who have participated in this competition consistently over the past few years. Given that the competition is a busy one in a small space, with very little time to train up new people, it is unlikely we will be asking for additional steward volunteers. If space becomes available, we will let you know.

### Calling all Beer Engines

As part of the 2004 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!

### BURP Enlightenment Corner

*By Wendy Aaronson, Minister of Enlightenment*

BJCP Class Update - I admit that I'm a slacker during the summer. I can't seem to think about beer classes when I just want to play outdoors. However, the brewing season is here, and I'm ready to get back on track. So the good news is that you still have a chance to sign up because it would be great to have 2 groups of 4-6 people. There are currently (as of last spring) six interested individuals who are willing to commit to get together in a study group and take the exam. Three are in VA and three are in MD. Although I proposed an exam date in December, I really don't think this will give everyone a reasonable amount of time to study. Because Spirit of Belgium is in January, I think a more realistic date will be at the end of January or early February. Therefore, if you are interested in the class and taking the exam,

please contact me by phone or e-mail (see officer contact list at the end of this newsletter).

October Meeting – Tweeking It - Back by popular demand, we will have another "Tweeking It" session at the October meeting. Briefly, the session works as follows. The first part of the exercise will be to taste and describe a homebrew without any specific reference to the style; however, as part of the exercise, you will decide which style it best fits. The second part of the exercise will be to evaluate the same beer after tasting a couple of representative commercial examples. As part of the evaluation, we will discuss the recipe and provide the brewer with constructive comments to improve overall impression or to win a competition. We will start promptly at 1:00.



## BURP Meeting & 4<sup>th</sup> Annual Campout at Turtle Creek Farm

Saturday, 25 Sep & Sunday, 26 Sep 2004  
Brandywine, Maryland 20613  
**Jim & Linda Rorick**

In conjunction with the September 25<sup>th</sup> BURP meeting, we'd like to invite everyone to continue the party, pitch your tent and sit around the campfire till the wee morning hours. We'll have the "portable" cee-ment grill set up for cooking. And of the course the luxurious port-a-potty so conveniently located for both the meeting and camping. Jim will be manning the grill on Sunday morning. If you'd like to ride your bicycle - 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 of campers so please send an email to [linda@turtlecreekfarm.us](mailto:linda@turtlecreekfarm.us) by 23 September if you plan to campout.



## The Kepler Kitchen – Fest Praetzels

*By Bob & Betsy Kepler*

As the summer winds down, the only garden we want to tend is the biergarten. It is the season for spaetzel, bratwurst, lederhosen, and steins of maerzen.

One of our favorite snacks to accompany fest beer is a warm soft pretzel. Walk around with a string of these hung around your neck, and you'll make friends fast. Ein prosit!

### Fest Praetzels

1 bottle Schlenkerla Maerzen or Rauchbier, chilled  
 2 teaspoons sugar  
 2 teaspoons active dry yeast  
 1 3/4 cups lukewarm water  
 4 1/2 cups all-purpose flour  
 1 teaspoon salt  
 Kosher salt for topping

Open bottle of beer, drink, enjoy.

Dissolve sugar into warm water and sprinkle the yeast on the surface. Let this stand for about ten minutes to get the yeast going, kinda like a yeast starter, then whisk to combine.

Mix together the flour and salt in large bowl, then stir in the yeast/water. If the dough is too sticky, add flour in small amounts. Using your hands (or bread machine or kitchen mixer), knead the dough for about 10 minutes until dough is smooth and elastic.

Put the dough in an oiled bowl, then cover with a towel. Set this in a warm area until it has doubled in size, about an hour. Press the dough down and knead once or twice. A second rising is helpful but not necessary.

Roll the dough out into long logs about 1/2" thick. Cut off equal sized portions, then shape them into pretzel patterns or devil stars, your choice. Put these on greased baking sheets. To give them a shine, brush on a mixture of an egg white beaten with a teaspoon of water. Top with a sprinkle of kosher salt.

Additionally, you may want to sprinkle other toppings such as caraway, poppy, or sesame seeds.

Bake in a 450-degree oven for about 15-20 minutes until light golden brown, then remove them to racks to cool.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Sep-Oct 1984

The BURP-sponsored first Mid-Atlantic Regional Homebrew Conference went off as planned Sep 29th at the Wellington Hotel in Washington. Attendance was higher than expected, and the club wound up in the black financially. Also, there was good press coverage of the event, and BURP membership increased by more than 20%.

A full review and critique of the conference was held at the October club meeting on Oct 17 at the **Dan McCoubrey** home. It was noted that the help provided by **Charlie Papazian** and **Grosvenor Merle-Smith** of the AHA contributed greatly to the event's success by raising awareness nationally. Treasurer **Bobby Bauer** reported that the BURP treasury now held \$1,329 plus 45 t-shirts (valued at \$7 each) as a result of the conference.

**Note:** If any BURPer who attended this event has retained literature or handouts, please contact the compiler of this column, as there is little record of it in the archives. It would also be worthwhile to know the results of the homebrew competition.

### 10 Years Ago, Sep-Oct 1994

The Sep 1994 BURP meeting was the 7th annual MASHOUT, held on Popenoe's Mountain in Rocky Gap, MD on the weekend of Sep 9-11. The weather was perfect for this event, sunny and warm during

the days and cool at night. **Katy DuGarms's** meeting report in the Oct BURP News showed how different these earlier MASHOUTs were from today's events. For example,

\* The fee for MASHOUT was \$5 per person. This covered primarily the meat for the Sat barbecue.

\* Attendance was around 50 people, and nearly everyone was a BURP member.

\* The Sat barbecue was prepared by **Tim Artz** and **Jim Tyndall** in the original trailer-mounted "porkolator", built by Tim and hauled to the site for the occasion. Beef brisket was the meat of choice for MASHOUT 94, and there was plenty left over after the event (It showed up at future BURP meetings).

\* Someone counted 17 corny kegs of homebrew at the event. Commercial kegs included Potowmack Ale, Victory Amber Lager (from Dominion Brewing – Victory Brewing Co was not in existence yet), and Pete's Wicked Ale.

\* The Sunday pancake breakfast was prepared by **Wendy Aaronson** and **Trish Koch**. **Polly Goldman** and **Jim Tyndall** contributed bacon. A single 20-cup percolator served the crowd.

\* Six people (including **Chuck "Pops" Popenoe**) went caving at MASHOUT. There is a sizeable wild cave just a few miles from the MASHOUT site, now unfortunately closed by the landowner.

\* All trash had to be manually hauled to the dump. There was no dumpster or trash service provided at these early events.

The September BURP News featured two articles on preparing for MASHOUT, one by **Polly Goldman** and one by **Bill Ridgely**. These two articles formed the basis for the MASHOUT FAQ that has appeared on the BURP website since its inception. **Jim Dorsch**, in his "Whole BURP Catalog", reported two new beers available in the DC area – Witkap Pater Abbey Singel (imported by Vanberg & DeWulf) and Schlenkerla Rauchbier (imported by The Brickskeller).

Two BURP events were featured in Oct 1994 – the River City Brews Cruise, a bus pub crawl to Richmond led by "**Barley Bob**" **Barker**, and the Weird Beer BURP meeting held at the **Ralph Bucca** residence in Huntingtown, MD.

The pub crawl on Oct 15 was an unqualified success. The group visited Legend Brewing Co,

Richbrau Brewery, and Cobblestone Brewery & Pub, as well as several non-brewing pubs and taphouses. Three sample beers were included at each venue. Free time was provided for dinner in the Shockoe Bottom section of the city.

The October weird beer meeting featured the usual array of strange food and potables. In the former category, there was a whole cooked beef tongue from **Wendy Aaronson** and **Polly Goldman's** "Playblocks of the Devil" (jello squares flavored with habenero & serrano peppers). There were 12 beers in the weird beer competition, won by **Tim Artz** with his Honey Serrano Ale. **Roger Allers** took the prize for best costume with his "weird beer protection gear" consisting of white jumpsuit, protective mask, and gloves.

The October BURP News featured an update on the upcoming Spirit of Belgium conference and competition by organizer **Tim Artz**, a review of Celis and Hoegaarden witbiers by **Dave Bennett**, a very cool MASHOUT crossword puzzle created by **Trish Koch**, and several poems, including the 1st printing of the BURP Doxology, created by **Al Lowry** around the campfire at MASHOUT 94. The Doxology went as follows:

*Praise BURP from whom beer blessings flow,  
Praise BURP all brewers here below,  
Praise BURP above ye heavenly hosts,  
Praise barley, hops, and yeast the most.  
Ahhhh ..... Drink!*

## 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>	Dave Pyle Mel Thompson	(703) 503-7171 <a href="mailto:pyle@burp.org">pyle@burp.org</a> (301) 330-3578 <a href="mailto:thompson.mel@att.net">thompson.mel@att.net</a>
<b>Minister of Truth</b>	Bill Ridgely	(301) 762-6523 <a href="mailto:ridgely@burp.org">ridgely@burp.org</a>
<b>Ministers of Propaganda</b>	Jim & Linda Rorick	(240) 271-3451 <a href="mailto:linda@turtlecreekfarm.us">linda@turtlecreekfarm.us</a>
<b>Minister of Prosperity</b>	Kathy Koch	(703) 256-4285 <a href="mailto:kdkoch@erols.com">kdkoch@erols.com</a>
<b>Ministers of the Web</b>	Paul & Jamie Langlie	(301) 933-3081 <a href="mailto:langlie@burp.org">langlie@burp.org</a>
<b>Libeerians</b>	Pat, Janet, & Cerveza Crowe	(703) 425-8931 <a href="mailto:crowepj@navsea.navy.mil">crowepj@navsea.navy.mil</a> <a href="mailto:crowejs@navsea.navy.mil">crowejs@navsea.navy.mil</a>