



# BURP NEWS

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

*"All brewers are salesmen & actors to lesser or greater extents. Some I like a lot but don't like their beers, others are surly bastards but brew brilliantly."*

Tim Webb



Bill Ridgely, Editor  
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**January 2005**

15 Harvard Court  
Rockville, MD 20850



**Major BURP Event!**  
**Spirit of Belgium 2005**  
**Fri-Sun, Jan 14-16, 2005**  
**Sheraton National Hotel**  
**Arlington, VA**  
**(No Regular Meeting**  
**Scheduled for Jan)**

**February Meeting**  
**English Brown Ale Competition**  
**Date and Venue to be Announced**

**March Meeting**  
**Dan McCoubrey Memorial Stout**  
**Competition**  
**Date and Venue to be Announced**

## **Cannon's Canons**

*By Colleen Cannon, Fearless Leader*

Happy New Year everyone! As this newsletter goes to print, some of the final details and arrangements for Spirit of Belgium 2005 are coming together very nicely. The glasses are in and look beautiful, printers and copiers are cranking out signs, name tags and labels, people are sporting their new SOB t-shirts, and a stupendous selection of beers is on its way to us! Thanks to everyone who has helped in a variety of ways. It takes a tremendous team effort, and there are so many individuals who have offered their time and service to make this event the best Spirit of Belgium ever.

After the Spirit of Belgium hangovers have diminished, the official turnover of officers will occur and we will focus on plans for the upcoming year. We are in need of meeting hosts for the remainder of the year, so please drop me an email if you are planning to or are interested in hosting a meeting. Plans I'd like to put in place for this year include BJCP exam preparation; brewing techniques and/or equipment workshop, such as a group all-grain brewing session for new brewers, a mash tun making workshop, or something along those lines; one or more team, keg-only competitions like those we've done in the recent past; BURP hospitality at the AHA Convention in Baltimore, and of course, the traditional events that BURP is famously renowned for such as Spirit of Free Beer, MASHOUT, and the Real Ale Competition.

The BURP officers are interested in soliciting your input on club priorities and activities, so I've put together a survey to find out more about your interests in BURP. The survey will be accessible to BURP members via URL and burplist. There will not be a link to it on the BURP home page. I'm interested in hearing from members (or prospective members) only.

Lastly, the new officers and I want to thank **Rick Garvin** and the other outgoing officers for their very capable and responsible stewardship of the club for the past year (or two). Stepping in for them is a lot easier knowing that we're taking over such a well-run club.

Happy brewing,

Colleen



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

**Dates:** January 14-January 16 – Martin Luther King weekend

**Venue:** Sheraton National Hotel  
900 S. Orme Street  
Arlington, VA 22204  
(Special rate for SOB attendees – Call 703-521-1900 for reservations)

**Web Site:** <http://burp.org/events/sob/2005/index.html>

**Cost:** \$175 – Full conference – All events  
\$75 – Saturday only registration - Includes technical sessions and Belgian beer reception  
\$120 - Sunday only registration – Includes technical sessions, Belgian-style beer reception and the Belgian banquet  
\$25 - Sunday's Belgian-style beer reception – 4PM-6PM

\$75 - Sunday's Belgian banquet – 7PM-10PM

Last minute registrations can be made using PayPal on the SOB V website.

## Spirit of Belgium Event Schedule

### Friday January 14

- Registration and welcome reception featuring 16 homebrewed Belgian-style beers  
7PM-9PM  
Galaxy Ballroom
- After-Hours Hospitality  
After the end of festivities each night. Watch for announcements before and during the event.

### Saturday January 15

- Spirit of Belgium homebrew competition – closed to the public!  
8AM-12:30PM  
Cavalier Ballroom
- Technical Sessions  
1PM-5PM  
North Ballroom
  - Keynote Speaker
    - Tim Webb – Author of “LambicLand” and CAMRA’s “Good Beer Guide to Belgium & Holland”
  - Artisanal Belgian Brewing
    - Jean-Louis Dits – Brewer, La Brasserie à Vapeur - Pipaix, Belgium
  - From Roeselare to Fort Collins – A Belgian Brewer’s Journey
    - Peter Bouckaert – Brewer, New Belgium Brewing Company - Fort Collins, Colorado
    - Virtual Tour of Belgium – A Beer Tourists Primer
    - Moderated by Andy Anderson, BURP

- When to go, Where to go, Where to stay, Transportation, Language and the Beers that should not be missed
  - Moderated by Andy Anderson – BURP's own savvy traveler
  - Chuck Cook – Prolific beer author and intensive Belgophile fresh from a Belgian Beer press tour that included a rare behind the scenes tour of Brouwerij Westvleteren
  - Jamie Langlie – Frequent Belgium traveler and beer festival groupie, likes to ride her bike to the breweries
  - Craig Somers – Lover of Belgium, Belgian cafes and Belgian beer and frequent organizer of informal Belgian beer tours, always has the most amazing maps
- Belgian Beer Reception  
6PM-8PM  
Cavalier Ballroom and Grand Foyer

## Sunday January 16

- Technical Sessions  
12PM-3PM  
North Ballroom
  - Brewing Belgian-Style Beer in America Commercially
    - Moderated by Bill Madden - Founders Brewing Company - Alexandria, Virginia
    - Tomme Arthur – Pizza Port – Solana Beach, California
    - Rob Tod – Allagash Brewing Company – Portland, Maine
    - Phil Markowski - Southampton Publick House - Southampton New York
    - Peter Bouckaert - New Belgium Brewing Company - Fort Collins, Colorado
  - Microbiology of Lambic-style Beer
    - Dave Logsdon – Wyeast Laboratories - Odell, Oregon
- Belgian-Style Beer Reception  
4PM-6PM  
Cavalier Ballroom and Grand Foyer
- Belgian Banquet  
7PM-10PM  
North Ballroom
  - Five course Belgian banquet with beer pairings
  - Interpreted beer tastings with our special speakers
  - Dave Alexander of RFD and Brickskeller on his induction into the Confederation of Belgian Brewers and receiving the Chevalerie du Fourquet des Brasseurs (The Knighthood of the Brewers' Mashstaff)

## Bon Appetit und Gut Bier

(And Other Tidbits of the Holiday Meeting and Banquet)

By *Jim Hanson*

A Holiday Meeting on a Friday night - **Brilliant!** That's what nearly 60 BURPers thought of the gathering at McCathran Hall on December 17th. Although the concept of not having to work the next day for many people was very refreshing, even more vibrant were the surroundings of McCathran Hall itself, an octagonal wooden structure located in the historic community of Washington Grove, MD. The Hall, with its classic New England architecture, garnered an atmosphere of nostalgia befitting the season. And that was before the club members further enhanced those surroundings with the exquisite congregation of food and drink.

**THE FOOD** - while not trying to break down anyone's New Years Resolution to count calories, I'm most compelled to highlight some of the distinctive culinary delights, such as: Pork Tenderloin simmered in a 1991 Samichlaus, prepared by **Bill Ridgely & Wendy Aaronson**; Venison Tips with Mushrooms in a Stout sauce, courtesy of **Chuck Popenoe**; Curried Beef Vindaloo with a touch of Victory Festbier by **Jim Busch**; **Keith Chamberlin's** Beef Stew, and **Pete Ryba's** Baked Jalapeno Poppers wrapped in Bacon.

**THE BEER** - Plenty of Victory's Hop Wallop on hand, a delightful Imperial IPA, and an amazing array of different styles consistent with the beers usually assembled at the Holiday Banquet. This included the anticipation of what's to come at the Spirit of Belgium. Rounding out the selection were the seven entries for the Winter Warmer People's Choice Competition. The favorites were:

3<sup>rd</sup> Place - **Kris Featheringham's** Spiced Holiday Beer

2<sup>nd</sup> Place - **Mel Thompson's** English Winter Warmer

The People's Choice - (1<sup>st</sup> Place)- **Rick Garvin & Christine Johnbrier's** Winter Brew

Thanks to all those who contributed food and beer to the event, and special thanks to **Pete Ryba** for making this wonderful venue available to us.

**THE ANNUAL MEETING** - While this portion of the evening is considered vital to recognizing the events of the past year and those members who make it all possible, it is always conducted with a sense of humor and good natured ribbing of those involved. Although the colorful anecdotes won't be revealed here (in order to protect the innocent!?), the players involved will be. First up was **Mel Thompson**, Co-Minister of Culture, who, after announcing the results of the Winter Warmer Competition, recognized **Alison Skeel** for her endless devotion in assisting with competitions and generally helping in any way possible. **Jamie Langlie** was recognized for judging in every club homebrew competition this past year, and **Ty Ming** was awarded for his enthusiasm as a new brewer, entering most of the competitions as well as volunteering to judge in many of them.

Next up was our outgoing (both in personality and end of tenure) Fearless Leader, **Rick Garvin**, who recognized the contributions of the Club Officers for 2004 and then welcomed the newly-elected officers - Co-Ministers of Culture **Mark Hogenmiller & Bud Hensgen**, Minister of Finance **Dan Fapp**, and President and Fearless Leader **Colleen Cannon**. Colleen then quickly assumed her role and told the membership everything they wanted to hear: "1) that BURP is by all accounts the PREMIER homebrew club in the U.S., 2) as an organization with longstanding ties and friendship bonds, that we are all going to look out for one another, and 3) WE ARE ALL GOING TO HAVE A LOT OF FUN!!!" From what I have noticed over the past few years, I believe Colleen is correct and accurate on all counts.

**HOW ABOUT THOSE HOSTS** - Rick paid due tribute and recognition to those members who are the cornerstone of BURP camaraderie, the hosts who provide sanctuary and hospitality for the BURP monthly meetings. Rick then paid special recognition to the following members for exemplary contributions:

Spirit of Free Beer- **Dave & Becky Pyle** (organization and coordination) and **Mark Hogenmiller** (registrar)  
 MASHOUT - **Kathleen & Bob Warriner** (procuring t-shirts)  
 Real Ale Festival - **Tom Cannon & Andy Anderson** (organization and coordination)

All those recognized were awarded corked bottles of various world-renowned beers, tokens of appreciation from the club membership. On that note, the remaining food and beer was consumed, and all went their separate ways fat and happy.

**Ed Note:** Special thanks also go to those who stayed after the event to help clean up. This level of effort maintains the club reputation and the certainty of our being invited back for subsequent events.

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**RYDler**

Q. How's the craft brew industry going to compete with the big three?

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## February Club Competition – English Brown Ales

*By Mark Hogenmiller, Co-Minister of Culture*

### History/Background

All Brown ales have their roots in Britain. At one time, all ales were dark. According to beer writer Michael Jackson, milds are descendants of the lesser porters brewed in London. London's water, high in carbonates and sodium chloride, helped to produce good sweet, full, luscious dark brews.

Mild/Brown Ales predate Porter and probably had been brewed for centuries before this. The term Mild may even refer to the fresh, sweeter, less hoppy of the "three threads" used to produce early Porter (the other two being a highly hopped beer and a stale/sour aged beer). At one time, all English breweries had an offering of this type.

Milds are generally dark, sweet, light in body and hoppiness but not flavor. They are also low in alcohol (O.G. 1.030-1.038) They have a bit of a working class image and are considered a good restorative in the industrial cities of the English Midlands, Birmingham, Walsall, and Dudley, where they still enjoy a large following.

Darker ales began to fall out of favor with the advent of the famed pale ales from the Midlands, most notably those from Burton-upon-Trent (Bass, Marston's). They were pale in the sense that they were translucent, a reddish amber-to-bronze when most beers were opaque. In response to the popularity of the brews of Burton-upon-Trent, the Newcastle brewery in the northern English city of the same name began producing a tawny translucent dry nutty brown ale to rival the pales to the south. Three years in the making by the brewer, Colonel Porter, it was received with great renown upon its release around 1927. Newcastle Brown Ale is still quite popular today. It has an original gravity 1.044-1.046, 24 IBUS, and an alcohol content by weight of 3.8%. Another popular English brown ale is the well-known Samuel Smith's Nut Brown Ale (1.048, 34 IBUS).

### Characteristics

Extensive use of crystal malt gives a caramel-toffee sweetness to this style. This "dessert-like" sweetness is Brown Ale's characteristic flavor. This style differs in the north and south of England. In the North, it is generally around 1040-1052 SG, 4.5-5.4%, and around 9-14 degrees in color. In the South, it will be lighter (1035-1042 SG), much darker (19 -35 degrees), and lower alcohol (2.8-4.2%). The northern examples will be a bit drier than the sweet southern versions. Hopping rates will be low, in any case, in the 8-15 BU range, and the beer will be medium bodied

### Brewing Procedure

Pale ale malts, infusion mash, with lots of crystal malt (probably up to 20%) are characteristic. Darker crystal and brown malts will also be used in the Southern versions of this style. Top-fermenting British Ale yeasts are used.

English Brown Ale	OG	FG	ABV%	IBU	SRM
11A. Mild	1.030-1.038	1.008-1.013	2.8-4.5	10-25	12-25
11B. S. English Brown	1.035-1.042	1.011-1.014	2.8-4.2	12-20	19-35
11C. N. English Brown	1.040-1.052	1.008-1.013	4.2-5.4	20-30	12-22

### 11A. Mild

**Aroma:** Low to moderate malt aroma, and may have some fruitiness. The malt expression can take on a wide range of character, which can include caramelly, grainy, toasted, nutty, chocolate, or lightly roasted. Little to no hop aroma. Very low to no diacetyl.

**Appearance:** Copper to dark brown or mahogany color. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate off-white to tan head. Retention may be poor due to low carbonation, adjunct use and low gravity.

**Flavor:** Generally a malty beer, although may have a very wide range of malt- and yeast-based flavors (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt. Fruity esters moderate to none. Diacetyl and hop flavor low to none.

**Mouthfeel:** Light to medium body. Generally low to medium-low carbonation. Roast-based versions may have a light astringency. Sweeter versions may seem to have a rather full mouthfeel for the gravity.

**Overall Impression:** A light-flavored, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavorful. Some versions may seem like lower gravity brown porters.

**History:** May have evolved as one of the elements of early porters. In modern terms, the name "mild" refers to the relative lack of hop bitterness (i.e. less hoppy than a pale ale, and not so strong).

Originally, the "mildness" may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had.

Somewhat rare in England, good versions may still be found in the Midlands around Birmingham.

**Comments:** Most are low-gravity session beers, although some versions may be made in the

stronger (4%+) range for export, festivals, seasonal and/or special occasions. Generally served on cask; session-strength bottled versions don't often travel well. A wide range of interpretations are possible.

**Ingredients:** Pale English base malts (often fairly dextrinous), crystal and darker malts should comprise the grist. May use sugar adjuncts. English hop varieties would be most suitable, though their character is muted. Characterful English ale yeast.

**Commercial Examples:** Moorhouse Black Cat, Highgate Mild, Brain's Dark, Banks's Mild, Coach House Gunpowder Strong Mild, Gale's Festival Mild, Woodforde's Norfolk Nog, Goose Island PMD Mild

### 11B. Southern English Brown

**Aroma:** Malty-sweet, often with a rich, caramel or toffee-like character. Moderately fruity, often with notes of dark fruits such as plums and/or raisins. Very low to no hop aroma. No diacetyl.

**Appearance:** Light to dark brown, and can be almost black. Nearly opaque, although should be relatively clear if visible. Low to moderate off-white to tan head.

**Flavor:** Deep, caramel-like malty sweetness on the palate and lasting into the finish. May have a moderate dark fruit complexity. Low hop bitterness. Hop flavor is low to non-existent. Little or no perceivable roasty or bitter black malt flavor. Moderately sweet finish with a smooth, malty aftertaste. Low to no diacetyl.

**Mouthfeel:** Medium body, but residual sweetness may give a heavier impression. Low to moderately low carbonation.

**Overall Impression:** A luscious, malt-oriented brown ale, with a caramel, dark fruit complexity of malt flavor. May seem somewhat like a smaller version of a sweet stout or a sweet version of a dark mild.

**History:** English brown ales are generally split into sub-styles along geographic lines. Southern English (or "London-style") brown ales are darker, sweeter, and lower gravity than their Northern cousins.

**Comments:** Increasingly rare. Some consider it a bottled version of dark mild.

**Ingredients:** English pale ale malt as a base with a healthy proportion of darker caramel malts and often some roasted malts. Moderate to high carbonate water would appropriately balance the dark malt acidity. English hop varieties are most

authentic, though with low flavor and bitterness almost any type could be used.

**Commercial Examples:** Mann's Brown Ale (bottled, but not available in the US), Tolly Cobbold Cobnut Nut Brown Ale

### 11C. Northern English Brown Ale

**Aroma:** Light, sweet malt aroma with toffee, nutty and/or caramel notes. A light but appealing fresh hop aroma (UK varieties) may also be noticed. A light fruity ester aroma may be evident in these beers, but should not dominate. Very low to no diacetyl.

**Appearance:** Dark amber to reddish-brown color. Clear. Low to moderate off-white to light tan head.

**Flavor:** Gentle to moderate malt sweetness, with a nutty, lightly caramelly character and a medium-dry to dry finish. Malt may also have a toasted, biscuity, or toffee-like character. Medium to medium-low bitterness. Malt-hop balance is nearly even, with hop flavor low to none (UK varieties). Some fruity esters can be present; low diacetyl (especially butterscotch) is optional but acceptable.

**Mouthfeel:** Medium-light to medium body. Medium to medium-high carbonation.

**Overall Impression:** Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

**Comments:** English brown ales are generally split into sub-styles along geographic lines.

**Ingredients:** English mild ale or pale ale malt base with caramel malts. May also have small amounts darker malts (e.g., chocolate) to provide color and the nutty character. English hop varieties are most authentic. Moderate carbonate water.

**Commercial Examples:** Newcastle Brown Ale, Samuel Smith's Nut Brown Ale, Tolly Cobbold Cobnut Special Nut Brown Ale, Goose Island Hex Nut Brown Ale

### COLD IRON MILD ALE

Ingredients for 5.0 gallons:  
 3.3lbs British Pale Syrup Unhopped  
 1 lb British DME Unhopped  
 8 oz Crystal 60L  
 4 oz Chocolate  
 0.5 lbs Brown Sugar  
 1 oz Fuggles 4.3% BOIL 45 minutes  
 Irish Moss

Suggested Yeasts: Wyeast 1028 London Ale, Wyeast 1968 London ESB, White Labs WLP002, WLP005

Boil Time: 60 minutes Add brown sugar 15 minutes prior to end of boil, also adding Irish Moss. After boiling and cooling adjust volume of wort in Primary Fermenter to 5.0 gallons with distilled water if necessary. All grain brewers substitute 6 lbs Mild Malt for Liquid and Dry extract.

Estimated OG 1.033

IBUs 17

SRM 16

## A Vertical Tasting of Sierra Nevada Celebration Ale

*By Bill Ridgely*

Over the holidays, I had an opportunity to participate in a tasting of seven vintages of Celebration Ale, the seasonal IPA from Sierra Nevada Brewing Co. The tasting began with the 1993 version, then progressed through a six-year run from 1999 through 2004. The 1993 bottle had been cellared for 10 years. The 1999-2004 bottles had all been kept under constant refrigeration. Scoring is based on the "5-star" system.

The only consistent characteristic of all vintages was appearance – each beer displayed the classic Celebration Ale bronze-copper color and was crystal clear. Head retention was also good in all samples.

Here are my notes from the tasting:

1993 – Oxidation very evident in the nose with lots of sherry & paper notes. The aroma of Cascade hops is still evident, though. Oxidation carries through into the flavor and detracts, but a good amount of hop bitterness is still present and melds well with the malt sweetness. Finish is hoppy but relatively quick. \*\*

1999 – Oxidation is much more subdued in this sample but still evident. Hop aroma is surprisingly subdued. The body of this beer seems a bit lighter than the '93 version. Hop bitterness and flavor are still quite evident and well rounded. Finish is bitter and lingering. \*\*\*

2000 – No significant oxidation present in this sample. Again, the hop aroma is very subdued. The hops come through strongly in the flavor, though, especially at entry. The beer is nicely balanced with all flavors melded well. Finish is not as bitter or lingering as the '99 version. \*\*\*

2001 – The hop aroma is back in this one – that great citric and piney northwest hop nose. Entry is maltier this time followed almost immediately by aggressive hop bitterness. Finish is well balanced between strong hop flavors and malty sweetness. This is a very well preserved beer. \*\*\*\*

2002 – Hop aroma is as subdued as in earlier samples. Hop bitterness and flavor are also not very well displayed. Flavor balance is on the malty side with some oxidation evident. Some hop bitterness carries through to the finish but dissipates quickly. (I expected this beer to be as good or better than the 2001 but was quite disappointed). \*\* ½

2003 – Lovely aroma of Pacific Northwest hops with lots of pine notes. Hop bitterness on entry carries through to a long, spicy finish. Malt backbone is a bit subdued, making the body a tad thin, but the balance seems about right. I recall this beer being much more aggressive last year. Slight touch of oxidation on warmup but in general, the beer has mellowed nicely over the course of the year. \*\*\* ½

2004 – Hop aroma is much more subdued than in earlier samples. Grapefruit and other citrus notes predominate. Hop bitterness is much more subdued than the 2003 edition at its freshest, but the hop flavor has moved to the front. Good malt backbone and nice balance of flavors. Unlike the 2003, this beer is well balanced even at its freshest. A very good year! \*\*\*\*

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### **Answer to Jan RYDler:**

A. Generic advertising? Anheuser-Busch will spend \$24 million on Super Bowl ads. The brewer has purchased ten 30-second ads at a cost of \$2.4 million each, a company official said. PepsiCo and Visa International have also purchased some of the

58 available half-minute spots, 90% of which have already been sold (Baltimore Sun/Bloomberg)

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

*Compiled By Bill Ridgely*

### **20 Years Ago, Jan 1985**

The first meeting of 1985 was held at the home of President **Dan McCoubrey** in Wheaton. The slate of officers nominated at the December meeting was unanimously voted into office. These included: **Joel Spencer** (President), **Bob Wright** (Executive VP), **Dan McCoubrey** (Conference VP), **Dan McCabe** (Activities VP), **Bobby Bauer** (Treasurer), **Hank Rupprecht** (Secretary), **Bob Kloth** (Historian/Librarian), and **Ralph Bucca** (Membership Chairman). Following the election, a blind tasting of American megabrews was held to determine if BURPers could really taste the difference between the brands. Unfortunately, the results of the tasting were never reported. Finally, the "First Annual BURP Red-Hot Tournament" was announced. This first club chili competition would be held on Sunday, Feb 24 at the parish hall of the Church of the Ascension in Silver Spring, MD.

### **10 Years Ago, Jan 1995**

New BURP officers were elected in January at the home of **John Gardiner & Pat Compton** in Annandale. Election Commissioner **Alison Skeel** announced the winners: **Polly Goldman** (President), **Wendy Aaronson** (Minister of Education), **Delano DuGarm** (Minister of Culture), **Bruce Feist** (Minister of Truth), **Bill Ridgely** (Minister of Propaganda), **Bob Dawson** (Minister of Finance), and **Katy DuGarm** (Libeerian). Following the election, a Pale Ale competition was held, with **Jim Busch** winning both 1st Place (with an IPA) and 2nd Place (with an ESB). **Robbie Zev Ludwick** came in 3rd with his American Pale Ale. Meeting reporter **Becky Pyle** noted the wide variety of beers, ciders, and meads offered at the event, including **Polly's** Lemon Grass Wheat Beer, **Tim Artz's** Smoked Porter made with apple chips, and **John Gardiner's** Banana Mead.

The January 1995 BURP News featured **Martin Wooster's** review of the 4th ed. of Michael Jackson's *Pocket Guide to Beer*, in which it was noted that "American beers are slowly advancing on the world stage", with the number of American beers receiving the highest 4-star rating moving up from one in earlier editions to six in the current one. Also in the newsletter, **Polly Goldman & Bud Hensgen** encouraged BURPers to write to Virginia legislators in an effort to update laws so that homebrewers could actually remove homebrew from their homes. This came about after a homebrew club in the tidewater area was busted by the Virginia ABC during a meeting held at a local restaurant. BURPer **Brian Belensky** wrote about the beer scene in St Petersburg, Russia, and **Bill Ridgely** completed his series on the making of Scotch whisky. **Jim Dorsch**, in his monthly "Whole BURP Catalog", reported that **Jerry Bailey** of Old Dominion Brewing Co had received the building permits from Loudon County for his new brewpub on the brewery premises. Construction was scheduled to start in late January with a proposed opening on April 1. Finally, kudos were given to BURPer **Rod Rydlun** for replacing **Chuck Popenoe's** beloved fiddle broken at the 1994 MASHOUT in a fireside accident. Rod's 100-year old fiddle had belonged to his grandfather and had been in retirement for many years.



## Editor's Corner

By *Bill Ridgely, AKA Johnny Inkslinger*  
Minister of Truth

Thanks once again to **Jim Hanson** for handling the meeting report chores. Jim's willingness to step

up and do these on a regular basis is always greatly appreciated.

Since there is no regular BURP meeting in January, and your intrepid editor has been working on planning for the Spirit of Belgium, this issue is a little later hitting the streets than normal. Hopefully, it'll be worth the wait. Some new faces are represented, in particular our new Fearless Leader **Colleen Cannon** and new Co-Minister of Culture **Mark Hogenmiller**, who contributes a nice introduction to English Brown Ales, the club theme for February.

Speaking of the Spirit of Belgium, Wendy and I can hardly wait for this 5th edition of BURP's premier event. If you haven't signed up, there's still time as of the publication date of this newsletter. Just check the SOB-V website for registration status. Here's a hint regarding what's in store for attendees – the Embassy of Belgium is flying in beers from seven breweries that are not available in the U.S. Unless you are traveling to Belgium in the near future, you will not be drinking these fine products anywhere else.

I look forward to seeing you at SOB-V as well as all of the other great BURP events planned for 2005.

Cheers!

Bill

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