



# BURP NEWS

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

"Time was no wheat beer brewed in America didn't have  
"raspberry" in its name. Thank God those times are past"  
*Anonymous*



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

**July 2005**

15 Harvard Court  
Rockville, MD 20850



## WHAT'S BREWING

**July Meeting**  
**Wheat & Rye Beer Competition**  
**Nokesville, VA**  
**Saturday, July 23**  
**1:00 PM – 6:00 PM**  
**(Bring Your Swimsuit)**

**18th Annual MASHOUT**  
**Schenkerla Clone Competition**  
**On Popenoe's Mountain**  
**Fri-Sun, Aug 19-21, 2005**

**September Meeting**  
**BURP Oktoberfest and**  
**"War Between the States"**  
**ALTercation Competition**  
**At Turtle Creek Farm**  
**Brandywine, MD**  
**Saturday, Sep 24, 2005**  
**12:00 PM – 6:00 PM**  
**(Overnight Campers Welcome)**

## Cannon's Canons

*By Colleen Cannon, Fearless Leader*

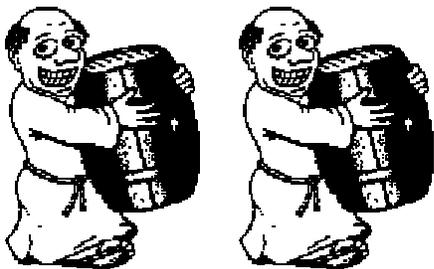
Summertime Greetings to all!

I hope the hot, hazy days of summer find your coolers stocked with a lot of tasty homebrew to see you through. For those of you who didn't make it to the AHA National Homebrewers Conference (and BURP's Balt-oberfest) in June, there's an excellent article in this month's news by **Jeanie Osburn** giving an eyewitness account of all the fun and festivities. I'd like to give a special thank-you to the BURP'ers who volunteered for various committee positions, including **Phil Sides** (Competition, Judge Coordinator), **Rick Garvin** (Pro Brewers night), **Keith Chamberlin** (Audio Visual Support), **Tom Cannon** (BJCP Exam), **Christine Johnbrier** (Competition, Steward Coordinator), and **Rod Rydlun** (Hospitality Suite). Thanks also to **John Esparolini** and to **Rob Hanson** for their photography and graphics support, volunteer crewmembers **Alan Hew** and **Ty Ming**, who seemed to be always carrying tools and tapping equipment to keep the beers flowing. Kudos to **Steve Marler** for coordinating all of BURP's participation in the hospitality suite and Club-only Night events. Steve's hard work, and that of all the volunteers who made sausage, brewed beer, poured beer, the herren and damen in German dress, and those who helped out with the set-up, clean-up and moving of kegs really made BURP a standout amongst all the participating clubs. There were several attendees who also helped out by brewing and/or serving beer, including **Ed Bielaus**, **Jim Busch**, **Tim Artz**, **Bill and Wendy**, the **DH brewing team**, **Dan Fapp**, **Steve M.**, **John E.**, **Alan H.**, **Mel Thompson**, **Alison Skeel**, **Jeanie Osburn**, **Paul and Jamie Langlie**, **Calvin Perilloux**, **Lyle Brown**, **Joe Gherlone**, **Andrew**

**Jocuns, David Dericotte, and Tim Weil.** Thanks to all of you, most importantly, the brewers who donated kegs to the event, that's what it's really all about – the beer! Lastly, thanks to everyone who entered beers in the AHA National Competition in the name of BURP, and congratulations to all our first round winners, second round winners **Rick Garvin, Christine Johnbrier, and Tim Artz, Jay Adams,** and National Homebrewers of the Year, **Dave and Becky Pyle!** Whew! What a fun time it was at the banquet, claiming our "Best [Club-only Night] Homebrew Club" crab claw tap handle, and cheering on our local winners as the medals and BOS awards were handed out -- another succession of proud moments for BURP, showcasing what we do best: brewing and having fun!

Looking ahead, we have MASHOUT plans coming together very nicely, thanks to yet another committee of devoted BURPERS, led as always, by MASHOUT meister **Bill Ridgely.** At the time of this printing, there are at least 60 people registered, so get your registration in and join the fun! I'm looking forward also to the BURP meeting and pool party at the home of **Bruce Bennett and Nancy Cosier.** Have fun, stay cool, and see you in the pool!

Colleen



## Cellar Notes From The Two Drunk Monks

*By Bud Hensgen & Mark Hogenmiller,  
Co-Ministers of Culture*

July brings us some hot weather, but nothing has been hotter than the results of the AHA National Homebrew Contest and Convention. Hats off to **Dave and Becky Pyle, Christine Lewis, Rick Garvin & Tim Artz,** and **Jay Adams** for placing in the finals.

### Light Lager and Pilsner Competition

Congratulations go out to all the brewers and judges who participated in the Light Lager and Pilsner Competition - BJCP Cat 1 & 2, held June 25. The winners are:

- 1<sup>st</sup> Place – **Andy Anderson**
- 2<sup>nd</sup> Place – **Andy Anderson**
- 3<sup>rd</sup> Place – **Lou King**

### Competition Schedule

- July** - Wheat and Rye Competition – BJCP Cat 15– Brewer of Year – 2 bottles
- August** - Clone Beer Competition at Mashout - Schenkerla Clone
- September** – ALTercation War Between the States (Alts and Kolsch)
- October** – Baltic Porter - BJCP Cat 12C - Brewer of Year – 2 bottles
- November** – Real Ale Fest – November 11<sup>th</sup> and 12<sup>th</sup>
- December** – Holidays Beers (not for Brewer of the Year)– See this month's newsletter for details on the range of the theme.
- January 2006**- American Ale and India Pale Ale - Cat 10 and 14
- February 2006** - Barley wines - Brewer of Year – 2 bottles

### Brewer Of The Year Standings (Current Top Ten)

<b>Andy Anderson</b>	26
<b>Mel Thompson</b>	20
<b>Ed Bielaus</b>	14
<b>Becky Pyle</b>	13
<b>Dave Pyle</b>	12
<b>Jay Adams</b>	11
<b>Tom Cannon</b>	10
<b>Keith Chamberlin</b>	10
<b>Bud Hensgen</b>	9
<b>Mark Hogenmiller</b>	9

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### RYDler

Q. Get your beer at Ikea?

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## Bière De Noel, Weihnachtsbier, and Other Holiday Beer Traditions from Around the World

By Mark Hogenmiller, Co-Minister of Culture

*"Some say why brew? I say weihnact?"*

**Colleen Cannon**, Fearless Leader – 3/10/2005

The brewing of Christmas beer is a tradition throughout Western Europe, Western California and Western Pennsylvania. The British have Christmas ales, the Germans have *weihnachtsbier*, the Belgians have *kerstbier*, the Norwegians have *Juleøl* and the French have *bière de Noel*. In doing research, I found that these beers fit in to one of two categories. **1.** A special beer offered by a brewery, almost always something darker and stronger than what is normally offered during the rest of the year. Some claim that offering these special brews is the brewery's way of saying thank you to loyal customers. **2.** A not so special or remarkable beer, repackaged with a different labeling or packaging, offered by a brewery to say thank you to loyal customers and make more money.

The intent of this article is to focus on some of the unique beers offered under the first category and provide inspiration for the BURP December 2005 Holiday Club Only Competition and Christmas Party. The original inspiration for this broad category competition came from a perception that all Xmas beers were English Old Ales with spices. We would like to dispel that perception, open up the competition, and expand our brewing horizons. Below, I provide some snippets to start you thinking about the beers to come for December, as you will notice most of these are strong beers that will benefit from some extended aging.

**Weihnachtsbier:** In Germany, many brewers make a strong, dark-brown, rich, long lagered Doppelbock, at around 7.0 to 8.0 per cent, for Christmas. Producers of wheat beers may offer a Weizenbock. This is a delicious style, combining the rich sweetness of dark malts with fruity spiciness imparted by wheat-beer yeasts, and the pepperiness of the alcohol.

**French *bière de Noel*:** French *bière de Noel* is consistent with the tendency of Christmas Ales to be darker, more full bodied, and higher in alcohol content. Some say *bière de Noel* is a long, important

tradition while others have recently jumped on the bandwagon to capitalize on the notoriety; it is difficult to say what facts are and what is simply marketing at work.

In terms of flavor profile, *bière de Noel* has a fuller body and a rather pronounced malt character, usually of the Munich variety but often accented with small amounts of caramelized or crystal malts added to the mash for body and sweetness. Color is often enhanced by highly roasted malt; the palate is generally sweeter and fuller bodied than the typical *bière de garde*.

Adapted from *Farmhouse Ales* by **Phil Markowski**  
Batch Size: 5.00 gal Estimated OG: 1.076 SG  
Estimated Color: 14.1 SRM

Ingredients:

Amount	Item
10.00 lb	Pilsner (2 Row) Bel (2.0 SRM)
3.00 lb	Munich Malt (9.0 SRM)
1.00 lb	CaraMunich III (55.0 SRM)
0.06 lb	Black (Patent) Malt (500.0 SRM)

Ale Strain Yeast at 66-68F, Secondary 2-3 weeks at 32-35F, 22-24 IBUs Brewers Gold or Fuggles

**Fantôme Noël - Belgian Kerstbier:** "A very dark and entirely unique holiday seasonal beer, at a whopping 10% alc. by volume. Reportedly spiced with honey, caramel, coriander, black pepper, and other secret ingredients. The alcohol content probably goes a long way toward explaining that very warm and satisfied feeling one finds on the very first sip. A rich, dark-flavored beer with lots of deep-roasted chocolate malt, but still fairly dry, with a hint of sourness at the core. It is very spicy, with some winter spruce flavor in the bargain. The wild yeast sourness also adds to its welcoming character."

For more inspiration check the list of over 100 Belgian winter and Christmas beers at the Kerstbierfestival website at [http://www.ober.be/eng/kerst\\_eng.htm](http://www.ober.be/eng/kerst_eng.htm)

**Anchor Brewing Christmas Ale:** "Every year since 1975, the brewers at Anchor have brewed a distinctive and unique Christmas Ale, which is available from early November to mid-January. The Ale's recipe is different every year—as is the tree on the label—but the intent with which we offer it remains the same: joy and celebration of the newness of life. In ancient times, trees symbolized the winter solstice, when the earth with its season appears born anew." I say "you're welcome" every year to **Fritz**

**Maytag** when he gives us his gift from Anchor Brewing.

**Norwegian Juleøl:** Vikings quaffed it from the horns of their helmets. Norway's first Christians worshipped its warm amber glow. And a thousand years later, the country's love affair with Christmas beer is undiminished. Closely linked to the pagan holiday Jol which marked the winter solstice, beer was, in times gone by, drunk to honor the Norse gods. Local mythology has it that Odin himself, the almighty god of war and poetry, gave mortals the recipe for beer.

The recipe is meanwhile a fiercely guarded secret, and differs from other beers by the types and amount of malts used, the addition of caramel malt which gives it its special warm amber tinge, and its fermentation period. It is richer in body than regular beer, and is usually stronger.

**Samichlaus:** If you look hard as Christmas approaches, you might just find a rare bottle of Samichlaus ("Santa Claus" in Swiss German). Traditionally, this immensely strong (14 per cent alcohol by volume) rich, darkish, lager was brewed each year on St Nicholas' Day, December 6. It matured for the best part of 12 months, gaining strength in the lagering tank, and was released on the same date of the following year, with a vintage date. Of the world's super-strong lagers, Samichlaus may be the most complex and satisfying. It had a reddish chestnut color; a brandyish aroma; a firm, oily, body; creamy and cherryish flavors; and a warming, spicy, peppery, finish. The beer originally made by Hürlimann, of Switzerland, was withdrawn when the same country's Feldschlösschen acquired that brewery. Now, Feldschlösschen has reached an agreement with the Eggenberg Castle brewery, of Austria, to brew Santa Claus.



**Western Pennsylvania:** For those not familiar with Olde Frothingslosh (the one with a picture of **Bill Newman** in drag on the Can), this beer clearly fits in Category 2. In 1954, Pittsburgh disc jockey **Rege Cordic** created a series of zany commercials for the fictitious beer, Olde Frothingslosh, "a whale of an ale for the pale stale male." Pittsburgh Brewing Co. celebrated the gag by putting Olde Frothingslosh labels on 500 cases of Iron City Beer bottles for friends of the company for Christmas. The next year, Olde Frothingslosh had new labels for Christmas and was sold to the public for the first time. The Christmas issue became a popular tradition, and over time, distribution ranged well beyond Pittsburgh. The beer was advertised as "so light, the foam's on the bottom" and as "brewed from hippity-hops on the banks of the Upper Crudney in Lower Slobbovia." It debuted in cans in 1968 with the introduction of **Fatima Yechburg**, a 300-pound go-go dancer who became Miss Frothingslosh, and was sold for decades. It was recently revived in January 2005 by the Pittsburgh Brewing Co.



## Maiden Voyage to the AHA Conference

*By Jeanie Osburn  
Photos by John Esparolini*

A couple of firsts ... first time I've ever ridden solo on an overnight bicycle ride, and the first time I've ever attended the AHA annual National Homebrewer's Conference. The conference this year was held June 16-18 in one of Frommer's 10 top-rated tourist destinations in the world, our beloved, beer-lovers-paradise, Baltimore. Upon arriving at the Conference hotel, I made a beeline for the registration and saw **Alan Hew** who pointed me to good lunch prospects. At the registration desk, to my delight and dismay, I

was handed a 6-pack carton with 3 bottles of specially brewed Rogue beers, a little bottle of priming solution, a crab mallet, name tag, and meal tickets. With all the beer (the equivalent of over 19,000 12-oz bottles for 840 registrants over 3 days), I wasn't going to have the time or the liver to drink the 3 beers in the registration pack before my return voyage, so I was just going to have extra momentum going down the rollers on the ride back to the College Park Metro.

From the registration desk, I went up to the hospitality suite where I was greeted by Northern Brewer and a jockey box of beers (including an oatmeal stout) plus an array of all sorts of brewing gear to tempt those greenbacks out of my wallet. A club from my once-upon-a-time home of Cincinnati was staffing the hospitality beer stations, so I grabbed a beer and continued to check out what was cool. There were party pigs, a guy from North Carolina producing hop plugs, wooden barrels of various sizes, Breiss Malt, Cooper's Malt extract, and an assortment of other beer gear. In the back of the suite was Beer, Beer, and More Beer with a couple of very tempting brewing systems. Omigosh. Their fancy 20-gal system was amazing. Talk about envy! I had to scrape off the drool of lusting home brewers to get a good look at that stainless steel sculpture with all its temperature controls, pump controls, widgets, gadgets, and easy empty mash tun. For a little over 4 Grand you, too, could be the proud parent of this deluxe brewing system.

The conference has four main attractions; the hospitality suite which runs continuously from 9AM - 3AM Thursday - Saturday, the series of talks, the competition, and the events (Pro Brewer's night, Club night, and the gala finale reception). I just described the hospitality suite, the competition had over 4,000 entries in all 29 BJCP categories and kept several BURPers sequestered in judging for days, so I'll go through some of the talks I attended and my impressions of the events in the rest of this article.



The opening toast by **Paul Gatza** initiated the 27<sup>th</sup> annual AHA National Homebrewers Conference and started my 3-day carbo-loading in preparation for the ride back to DC. Many good sessions including topics such as yeast types and flocculation, enviro-brewing, dry hopping, decoction mashing, malt extract brewing, brewing historical/prehistoric beers, other malt beverages (think whisk(e)y), farmhouse ales, water chemistry and more).



**Vinnie Cilurzo** from Russian River (the west coast Italian hop-head brewer) shared experiences in dry hopping and suggested at Russian River they saw best results from incremental small additions ( $\frac{1}{4}$  oz for 5 gal) as opposed to adding a full oz for a month. The small hop additions were spaced about a week apart, and the spent hops were removed before each subsequent addition. We tasted Pliny the Elder and Pliny the Younger with the kid having the benefit of Vinnie's multiple dry-hoppings. Quite a bit of work for brewers who don't have the luxury of a conical fermentor to take out the spent hops. There is clearly good-natured rivalry between the right and left coasts as evidenced by Vinnie's remarks about **Sam Calagione's** dry-hopping method called the Randall. Of Sam's brainchild, Vinnie said, "Randall is Pliny's bitch".

**Chris O'Brien's** thesis in his talk about how to be a beer activist was that home brewing is much more eco-friendly than drinking from big industrial breweries. He also said that the beer industry is fortunate in that the waste products from brewing are so easily used as ingredients for other products. The biggest waste products from brewing are water and spent grain. Chris cited a craft brewery in Africa that uses just 4 gallons of water to produce 1 gallon of beer (most breweries use 5 or more gallons of water for every gallon of beer). The African brewery is co-located in the desert with an orchard. The "waste" water from the brewery is used to irrigate an orchard, spent grains feed pigs and chickens and are added to compost with the animal waste for fertilizer for the orchard and gardens.... He challenged the audience

to think of ways to reuse wastewater and grain from our brew processes. Obvious things such as catching the water from an immersion cooler to use for later clean-up and composting spent grain were suggested along with less common use of mulching with spent grain and watering the garden, flushing the toilet, and doing laundry with immersion cooler waste water. Chris also gave a slide show of the brewers in Ethiopia. They're women in their villages, and they make a bit of spending money selling beer to neighbors. When the beer is on, they signify it by a can upside down on a stick in the ground in front of the home. "Ma's got brew" is the message.

**Frank Clark**, who researches and demonstrates 18<sup>th</sup> century brews and brewing techniques at Colonial Williamsburg, explained the difficulties in getting good info and authentic ingredients for brewing an 18<sup>th</sup> century porter. Back in the day, people didn't write down recipes. At best, they listed ingredients with no quantities and no directions on what they did with the ingredients; they just knew how they made beer or how their mothers had made beer. Frank said he brews just as they would have in the 18<sup>th</sup> century and showed pictures of his copper boil pot hanging on a swiveling iron hook over a fireplace (the swivel is good for controlling boil-over). When asked how he cooled the wort, he admitted he cheats and uses modern technology (running water through an immersion chiller) as opposed to the lead-lined cool ships of yesteryear. Given that he and the folks at Colonial Williamsburg drink the resulting product, it's a good thing he's not a slave to authenticity.

One of the more memorable moments came at the end of **Neva Parker's** talk about brewing with brettanomyces. In attempts to brew with only brett, he found you have to have a tremendous pitching rate because of brett's relatively slow growth rate. He brought 2 tubes of an all-brett culture he'd prepared and passed them around the room for all to sniff. When the talk was done and the vials of brett had been returned to Neva, he asked for a volunteer from the audience. **Andy Mathews** was eager to volunteer, and as he stood by Neva, Neva poured the brett cultures into two glasses and said, "OK, on the count of 3, we're going to chug these. 1-2-3". They both looked at each other, and down the hatch. From Andy's expression, I don't think he enjoyed the brett as much as Neva did, but he didn't spit it out.

In a "for geeks only" session, **Kevin Kutskill**, all dressed in lederhosen, went into great detail on decoction mashing. He brought samples of 4 beers

he'd brewed with the same ingredients; one with regular brewing techniques, one using a decoction followed by a sparge, another with decoction and no sparge, and a 4th with a pressure cooker decoction. Decocting darkens the brew a bit, smoothes it a bit, but as Kevin said, the difference is for those looking for that little extra edge in brewing either for personal taste or for competitions. Kevin used graphs and charts to show when and how long to decoct, and it was painfully clear from the graphs that decocting properly adds about 6 hours to the brew day. Good thing I work for the government, and my beer is good enough for government palattes, because I really don't care to add 6 hours to my brew day.

Another geek talk was by BURP's own **A. J. DeLange** who explained water chemistry in excruciating detail, giving background in moles, equivalents, definitions of acids, bases, pH, pK, pOH, explaining equilibrium and how  $\text{Ca}^{2+}$  and  $\text{PO}_4^{3-}$  ions contribute to acidification of the mash, and that the target pH for mashing is between 5.2 and 5.6. He also explained how the addition of malted grains, particularly the darker malts, lowers the pH of water and that for most tap water, the grain addition puts the mash in the range of 5.2 - 5.6. After all the explanations, **Steve Marler** later remarked that the quote attributed to Ben Franklin adequately explains the miracle of beer, "Beer is proof that God loves us and wants us to be happy."

**Bev Blackwood**, adorned in a Scottish kilt, and **Jeff Renner** gave a tag-team talk and sampling of 6 different whiskies. Bev described the process of brewing and distilling Scotch whisky, and Jeff explained the ingredients and process in making Bourbon whiskey. Both backed up their discussion with slides of distilleries and the stills and mash tuns at several Scottish and American distilleries. The Scotts use malted barley in much the same process as home brewers (no hops) and distill the fermented wort. The malt is often smoked using peat to create a unique, earthy flavor. One distillery whose smoking process yields an extremely strong peat flavor is Ardbeg. I didn't care much for it. The peat was so strong that I tasted hints of chloroseptic. I'd certainly rather down a shot of Ardbeg for a sore throat than a spritz with chloroseptic, though! The yumilicious Glengoyne sans peat smoking was my favorite of the whiskies. Jeff explained that unlike Scotch whisky, the grain bill for Bourbon whiskey includes barley, corn, and rye, though there are a couple of notable distilleries that substitute wheat for rye. At least 51% of the grain bill for Bourbon is corn. Wheat gives a

sweeter, less sharp flavor and is quite lovely. The most well known of the Bourbons made with wheat is Maker's Mark, though the sample Jeff brought was a 10-year-old Old Rip Vanwinkle, and it was delicious. Apparently, the folks at Maker's Mark a couple of generations back got the recipe for their whiskey from the folks at the Old Rip Vanwinkle distillery, and I quite like both versions. By law, Bourbon must be aged in new oak. It must be aged at least 2 years and must be marked with the age of the whiskey if it's been aged less than 4 years. Aging smooths the whiskey and brings out the vanilla flavors of the oak. The angels charge rent on the barrels, though, and aging for 20 years costs about 50% of the volume of the whiskey for the angels' share. Jeff also brought a 12 year-old Elijah Craig Bourbon which went down mighty easy.

The keynote speaker was one of my favorite speakers, **Sam Calagione**, from Dogfish Head Brewery in Rehobeth, Delaware. If you haven't heard Sam speak, you are missing a laugh riot, and I strongly recommend going to a tasting at **Dave Alexander's** RFD when Sam is featured. Sam recently published a book entitled "Brewing up a Business" in which he, in his inimitable style, chronicles his experiences of starting his brewery from a homebrew sized system where he brewed 6 times a day, battles with the mirthless ATF agents, and much more. He read a couple of stories from his book and showed a video he'd produced to "fight ridiculous propoganda with ridiculous propoganda". The video is an effort to combat MADD's newfound neo-prohibitionist agenda, and shows a TV reporter interviewing 3 different hop-crazed dudes. Funny, ridiculous scenes are separated by black and white written descriptions of how MADD has been usurped by neo-prohibitionists who produce and air TV ads that demonize drinking by equating alcohol with narcotics. Sam's on a mission. Go Sam, go!

Sam also gave a special lunchtime tasting in which he explained how he'd gotten into brewing ancient beers including the funeral brew of King Midas, and an even older brew from China using hawthorn berries. Apparently, a professor of microbiological archaeology at the University of Pennsylvania and his group had discovered Midas's tomb. The remains of "the original home brewers hootenanny" were still intact, and from the deposits and sludge in the crocks, he was able to determine the ingredients in the brew and the food. The good professor wanted to recreate the feast, so he contacted **Michael Jackson** to find a brewer who could/would brew Midas' farewell swill. And of course,

Jackson told him about the nutcase brewer right up the road from him in Rehobeth, Delaware. Thus was born a collaboration between an Ivy League professor and a rappin' poet, hop crazed brewer. Sam's never at a loss for hysterical stories, and after over an hour of non-stop madcap, I thought I was going to feel like I'd done a thousand sit-ups from laughing so hard.

In addition to the more serious aspects such as the talks, there were free-for-all events and the hospitality suite that require enormous discipline and restraint to avoid feeling like the inside of a very dirty bird cage the next day. The three primary events (all with FREE BEER) included Pro-brewers night, Club night, and the grand finale awards banquet.

BURP had hospitality suite hosting duties (read that "provide and pour lots of homebrew") for 3 separate 2-2 ½ hour stints. I was on the 3:30 - 6:00PM shift on Thursday with **Mel Thompson, Bill Ridgely, Pat & Janet Crowe, Tom & Colleen Cannon, Mike Horkan, Andrew Jocuns, Paul Langlie, and Dave Derricotte**. We had about eight 5-gal kegs including a keg of **John Esparolini's** Berliner Weisse. Boy, was *that* a hot ticket! Mel kept pushing his delicious strong golden Belgian, but the crowd wanted the Berliner Weisse, and we floated that keg in about an hour. Way to go, John. We're looking forward to a repeat performance at MASHOUT.

Talk about a kid in a candy store! Both Pro-Brewer's night and Club night provided enough "candy" to give many a participant a tummy ache. All of the brewers had great beers on tap at Thursday's Pro Brewer's night. The hotel ran a bit short on food and plates, but with about double the expected crowd, that wasn't too surprising. And this is where I get shaky, because I was doing more quaffing than I was note taking. I felt sorry for **Wendy Aaronson**, who had to go to work the next day. Glad I took vacation. Keep drinking water and ask for just a splash, and you just might get up the next day without a hangover.



Club night was a huge hit, and with **Steve Marler's** excellent planning, BURP's terrific beer, and homemade sausages, the club's "Baltoberfest" booth was voted Best Booth, which carried a prize of a crab claw brew tap. The ant hill of activity in setting up the booth was fun, and the BURP crew was very organized; a group handled setting up the beers, others handled grilling the homemade brats and tearing the buns, while another group worked on the booth itself. Quite the well-oiled machine. Because space in the hall was limited, several clubs shared a table. It made for tight quarters and necessitated several forays to the outside for some cooler fresh air, but the camaraderie was fabulous. One club did a terrific experiment dispensing the same beer through four Randalls each with a different hop variety; amarillo, simcoe, fuggles, and hallertau. It was a great way to get a taste of different hops. I'm quite fond of the amarillo hops myself, with its peachy/mango overtones. The club from Hawaii brought a guava mead, there was a lovely spruce beer from a club north of Baltimore, one club brewed a zeus hops beer, and there were many fine lagers, IPA's, a cask-conditioned stout, and brews to match the movies of the famous Baltimore director **John Waters**. No worries about getting enough to eat on Club Night! So much food; so many beers; so little space and time.



For the banquet, everyone lined up about 45 min before the doors opened (oops, small glitch in the program), but we had a good time all the same as someone circulated with a keg, and we yacked and had a good ol' time. What a feast! Plenty-o-free-beer, prime rib, salad, and dessert of cheesecake. We S L O W L Y went through all 29 beer styles for the bronze, silver and gold winners to go to the stage and genuflect before the master (**Charlie Papazian**). And BURPers did the club proud. **Dave and Becky Pyle** won the gold for sour ale AND the prize of all prizes, Homebrewer(s) of the Year. Way to GO, Dave and Becky! **Christine Johnbrier, Rick Garvin, and Tim Artz** (listed as **Tom Artz**) won a bronze for their

Specialty Kellerbier, and as previously mentioned, BURP won best booth at Club Night. About 30 BURPers took the stage to accept the award and sang the BURP doxology, "Ein Prosit," and were about to regale the audience with yet another tune when we were summarily invited to leave the stage. After plenty of beer at the reception, we all retired to the hospitality suite to finish off the over 4 thousand entries in the competition (as if....), drink more from whatever club was hosting, and finally stumble back to our rooms for a groggy night's sleep.

There's nothing like a good bicycle ride to sweat out a hangover. Good thing I'd had all those carbs!

## MASHOUT 2005 Update

*By Bill Ridgely, MASHOUT Coordinator*

Just a reminder that the **Mid-Atlantic States Homebrewers CampOUT**, better known as **MASHOUT**, is coming to Popenoe Mountain once again in August. The dates are Friday, Aug 19 through Sunday, Aug 21. Lots of fun events are in store, including the traditional barbecue dinner on Saturday (You will be asked only to contribute an appetizer, soup, salad, side dish, or dessert), and pancake breakfast on Sunday morning. Regional beers will also be featured along with homebrew. A number of great breweries from throughout the Mid-Atlantic region have already agreed to support the event with beer contributions. However, the emphasis is always on homebrew, and we hope you'll bring a keg or case of your best to share with 200 of your best friends on the mountaintop.

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

**Band** - Once again, a great live band will be featured on Friday evening, Aug 19. Western Maryland's most popular blues combo, the Channel Cats will be performing from 8:00 PM until midnight. This 5-member group has played throughout the area both in solo shows and blues festivals and has jammed with some of the big names in the business. A number of people requested the blues on the MASHOUT survey, so we hope everyone brings their dancing shoes for this great evening of live music. To read more about the band, visit their website at <http://channelcatsbluesband.20m.com/>.

**Check-In** – BURPers **Bob & Kathleen Warriner**, (who were married at MASHOUT several years ago)

have offered to coordinate the check-in station at this year's event. They will need volunteers to man the table and check-in new arrivals. If you are willing to contribute an hour or two to this important task, please contact Bob & Kathleen at [bkwarriner@aol.com](mailto:bkwarriner@aol.com) or phone 301-588-3037. A keg of beer will be provided as an incentive for all those who contribute their time.

**Ice** – Arrangements are once again being made for ice delivery twice daily directly to the MASHOUT site. Both block and cube ice will be available at very reasonable prices (\$1.00 for either a 6 lb bag of cubes or a 10 lb block) starting on Friday, Aug 19.

**Homebrew Competition** – MASHOUT will once again feature a homebrew competition open to all attendees. The theme this year will be clone beer, and the beer to be cloned is [Aecht Schenkerla Rauchbier](#). Details on the competition can be found on the MASHOUT website (see below).

**Pre-MASHOUT Work Weekend** – Volunteers are needed for preparation of the MASHOUT site on the weekend of Jul 30-31. Work will include spreading fresh gravel on the driveway to repair damage from last year's extensive rains. Other activities will include tearing down the old outhouse on the property to restock the woodpile for the MASHOUT campfire. The annual work weekend is taking on the aspects of a mini-MASHOUT. If you are willing to join in, please contact the MASHOUT coordinator.

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

The fee schedule for MASHOUT is:

- 1) Individual (13 years and above) - \$25.00 (All individuals under 21 years of age must be accompanied by an adult)
- 2) Adult Couple - \$45.00
- 3) Child (2 – 12 years) - \$15.00
- 4) Child Under 2 years – Free

If you do not have Internet access, please contact the MASHOUT Coordinator (info below), and a paper copy of the registration form will be mailed to you.

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

I hope to see all of you at MASHOUT 2005, the best outdoor homebrewer gathering in the nation!

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

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### ***Answer to July RYDler:***

A. Ikea's food markets division currently sells produce at between 30% to 40% below market price. Ikea's plan to offer mainly Swedish delicacies, such as roll-mop herring and smoked elk sausage, appeals to a body of consumers looking for more specialty offerings (such as craft beer?).

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

*Compiled By Bill Ridgely*

### **20 Years Ago, July 1985**

The July club meeting was held at the home of your humble compiler in Springfield, VA. The main item on the agenda was discussion of and preparation for the upcoming 2nd Mid-Atlantic States Homebrew Conference (MASH II) to be held at the Dupont Plaza Hotel downtown on Sep 21. BURP's "Dr Brew" **Phil Angerhofer** presented the first of a multi-lesson series on beer judging required for all BURPers who wished to judge at the conference competition (Of course, there was no BJCP in existence at this time). Several speakers were announced for the conference, including **Charlie Papazian** of the American Homebrewers Assn, **Fred Eckhardt** of the American Brewing Information Service, and **Dr George Fix**, member of the Master Brewers Association. Cost of the one-day conference was set at \$30 prepaid, \$35 at the door, and \$100 for a prepaid group of four. A "Beds for Brewers" program was also discussed for those out-of-towners who preferred not to stay at the hotel.

## 10 Years Ago, July 1995

The July BURP meeting and annual Chili Cookoff was held at the home of **Rod Rydlun** in Potomac, MD. And it wasn't just the chili that was hot. The temperature and humidity were the highest anyone can remember for a BURP meeting, with temps approaching the low 100's. On top of all this, members of An Comunn Uisge Beathe, the Scotch Whisky Society, attended the meeting with samples of various single malt Scotches. It wasn't long before high-powered water guns were employed to cool down the crowd, but these were soon deemed ineffective and replaced by a garden hose with a much wider soaking radius. At least the hose kept everyone on their toes. In addition to the chili competition (won by **Clint Sandford** with his "Gen-X Hot Dog Garnishing" chili), there was a wheat beer competition held at the meeting. The 16 entries were divided into two flights and judged by a mix of recognized and novice judges. **A.J. Delange** came away with the top two prizes, taking 2nd place for his Weizen and 1st place for his Witbier.

The July BURP News was billed as a "Special Double-Wooster Issue", featuring two (count 'em) articles by BURP's prolific book reviewer, **Martin Morse Wooster**. Martin reviewed the 2nd ed. of **Michael Jackson's Great Beers of Belgium** ("a major achievement") as well as **William Mares' Making Beer** ("not a bad book; just an unnecessary one"). BURP President **Polly Goldman** wrote a preview of the upcoming MASHOUT 1995 with good suggestions for all those planning to attend. This, along with a subsequent article on MASHOUT activities which appeared in the next newsletter, served as the basis for the MASHOUT "Frequently Asked Questions" (FAQ) page which has appeared on the MASHOUT website each year since. Finally, two good beer travelogues were featured in the July issue. **Chris Kagy** wrote about his experiences at "America U-Brew" in Philadelphia, one of the first Brew-on-Premise (BOP) facilities in the U.S. Chris produced 13 gallons of a very drinkable porter using dark malt extract and black patent malt. Newsletter editor **Bruce Feist** followed with his report on the "Weinkeller Brewery and Restaurant" in Westmont, IL (suburb of Chicago). The establishment had a twin facility in Berwyn and was so able to produce a wide variety of beers (13 in all) which they shared. The beers Bruce sampled (all favorably reviewed) included an ESB, a doppelbock and a maibock, a Berliner weisse, a dry stout, an IPA, and a Bavarian weizen. He was unfortunately not able to sample the seasonal

Kriek lambic (Update – "Weinkeller" closed its doors for good in 2002).



## BURP Buck\$ – Notes and Figures from the Minister of Prosperity

*By Dan Fapp, Minister of Prosperity*

### MASHOUT Expenses

With MASHOUT quickly approaching, I just wanted to take a moment to remind everyone that if you require any funds to cover MASHOUT expenses, please let me know, and I will make arrangements to cover the expense. And, as always, please save your receipts for reimbursement.

### Titanium Bottle Openers

For those of you that have already contacted me to purchase BURP Titanium Bottle Openers ("The last Bottle Opener you will ever need"), I will be bringing the openers to the July meeting for delivery. I will also be bringing the remaining openers for anyone still wishing to purchase one. As always, the price is \$8.00 per opener.

### Current Financial Position

Beginning Balance	\$12,010
Plus: Receipts from new membership fees	\$115
Receipts from membership renewals	\$710
Bottle-Opener sales	\$104
Less: Membership expenses	(\$181)
Ending Balance	<b>\$12,758</b>

# Membership Update July 2005

*By Jim & Linda Rorick, Ministers of Propaganda*

Please keep your contact information up-to-date.... most importantly, your email address. If you are not receiving an electronic notification each month with the newsletter link, that means we don't have your current email address! Send your contact information to [membership@burp.org](mailto:membership@burp.org), and we'll see that your info is updated.

### CURRENT MEMBERSHIP STATS:

TOTAL MEMBERSHIPS: 267  
 FAMILY: 74 (x2) 148  
 INDIVIDUAL: 98  
 HONORARY: 21



## Editor's Corner

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

I've never been more proud of my club than I was during the awards banquet at the AHA Conference in Baltimore last month. The amazingly long list of BURPERS who contributed to the success of the event appears elsewhere in this newsletter, but I'd like to give a special shout out to our own **Dave & Becky Pyle** for being crowned 2005 Homebrewers of the Year. BURPERS lept to their feet when the announcement was made, and I think a few tears were shed as well. Dave & Becky have been perfecting their lambic brewing for so long now. It was a wonderful moment to see them finally receiving this level of recognition for all of their hard work.

BURP is now 2-for-2 in top winners at AHA Conferences held in Baltimore. Our own **Rhett Rebold** was Homebrewer of the Year at the 1995 conference. We've done it again almost 10 years to the day from the last one.

Many thanks go out this month to my good friend (as well as cycling and dancing partner) **Jeanie Osburn** for her lengthy and outstanding report on the AHA Conference. This issue would have been a short one without her effort. Thanks also to **John Esparolini** for letting me use some of his conference photos to illustrate Jeanie's article.

I'm looking forward to the July meeting at Bruce & Nancy's. Their swimming pool is always a welcome respite on a hot summer day. And weizenbier is one of my favorite styles in warm weather, so I hope those entering the competition bring some along for all of us to sample.

See you all on the 23rd.

Cheers, Bill

**The BURP Doxology**

*Praise BURP from whom beer blessings flow,  
 Praise BURP ye brewers here below,  
 Praise BURP above ye heavenly hosts,  
 Praise barley, hops and yeast the most  
 Aaaaaaaaaa, Drink!  
 (Al Lowry, 1994)*

## BURP OFFICERS

Office	Officer	Phone/E-mail
<b>Fearless Leader</b>	Colleen Cannon	(703) 204-2256 <a href="mailto:cannon@burp.org">cannon@burp.org</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>	Bud Hensgen Mark Hogenmiller	(703) 524-7630 <a href="mailto:bhensgen1@verizon.net">bhensgen1@verizon.net</a> (703) 455-7827 <a href="mailto:mehogenmiller@cox.net">mehogenmiller@cox.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>	Dan Fapp	(703) 317-4849 <a href="mailto:dfapp@yahoo.com">dfapp@yahoo.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>Liberians</b>	Pat, Janet, & Cerveza Crowe	(703) 425-8931 <a href="mailto:patrick.crowe@navy.mil">patrick.crowe@navy.mil</a> <a href="mailto:janet.crowe@navy.mil">janet.crowe@navy.mil</a>