



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES
1981-2006 *Silver Anniversary*

"St George he was for England,
And before he killed the dragon,
He drank a pint of English ale,
Out of an English flagon"
G.K. Chesterton



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November 2006

15 Harvard Court
Rockville, MD 20850



November Meeting
10th Annual Real Ale Festival
At The Aaronridge Pub
Rockville, MD
Saturday, November 18, 2006
12:00-6:00 PM

December Meeting
Holiday Banquet and Holiday Beer
Competition
At Lyon Park Community Center
Arlington, VA
Tuesday, Dec 12, 2006
6:00 - 10:00 PM



Remember!
BURP
Officer
Elections in
Dec

Marler Mash

By Steve Marler, Fearless Leader

'Tis the Home Brew Season

I am racking one of my real ales as I write this article. I thought that while I was waiting for the cask to sanitize, it would be a good time to write. Plus I am late getting it in.

Fall is here. However, with the cold temperatures, some would say winter is here. Fall is a great time of year. It is the prelude to the holiday season, and of course there is Halloween. It is also a special time of year for home brewers and BURP members.

The fall season kicked in with our October meeting. A big thanks goes to **Ken & Sara Graham** for hosting us. We met on their back deck amongst the trees displaying their fall colors. And there was the paella, a real treat for those of us in attendance.

For BURP members, fall also means Real Ale. Our real ale festival takes place Saturday, November 18. This is one of the best meetings of the year. It is a great venue and, of course, there are great real ales to drink. I hope that you brewed a real ale, and I hope that you plan to attend.

Our 25th Anniversary year will come to a conclusion in December with our holiday meeting. It takes place on Tuesday, December 12. Get your kettles going and brew a holiday beer to share with your fellow club members. It is also never too early to start thinking about the perfect dish for the meeting - made with beer of course.

Across the country, fall also means suffering through the blitz of election commercials as citizens prepare to vote. BURP is also preparing for its annual elections. At the

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. **Do not include graphic files.** Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to membership@burp.org.

November meeting, nominations will be accepted for all officer positions. Around the country, 2006 seems like the year for electoral competition and potential upsets. It also seems like a good time to have real competition for all BURP officer positions. Seriously consider running to be an officer. The time is right.

And of course, most importantly, fall a great time to brew beer. The water temperature is cold which makes for quick cooling. Basements are cool which makes for great fermenting. The colder temperatures also mean fewer bugs in the air that could possibly spoil our brews. Brew some beers and have a holiday party. Don't forget to invite me.

So what are you waiting for? Get out there and enjoy the home brewers' season.



Brothers & Sisters in Beer

By Jamie Langlie, Co-Minister of Culture

25th Anniversary Dark Beer Competition Rocked!

Congratulations to the winners of our 25th Anniversary Dark Beer Competition! 17 beers were entered, encompassing 8 "dark beer" eligible (SRM = 20+) categories. Winners were:

1st Place -- **Bud Hensgen** with an Old Ale (19a) named "Razmataz"

2nd Place -- **Dave Todd** with a Russian Imperial Stout (13f) named "Reclamation"

3rd Place -- **Rick Garvin & Christine Johnbrier** with their Foreign Extra Stout (13d) named "West Indian Viagra"

Those who placed received special, spiffy black and gold "Anniversary Competition" ribbons to commemorate their accomplishments.

Thanks, also, to our intrepid judges: **Christie Newman, Steve Marler, Bud Hensgen, Bill Stroehl, Rick Garvin,** and **Dave Todd**. Special thanks to

registrar **Rod Rydlun** and especially to **Alison Skeel**, who stepped in to wrap up the competition for me.

BURP Wins Big in National Competitions!

Special congratulations to **Mel Thompson & Ty Ming** for taking 1st place in the most recent AHA Club-Only competition with their Foreign Extra Stout. BURP is now tied for 1st place in the AHA "Homebrew Club of the Year" standings.

Also, congratulations to BURPer **Wendy Schmidt** for winning this year's "Queen of Beer" homebrew competition. The annual competition is open to female brewers only. You can view the full details at <http://www.queenofbeer.hazeclub.org/QOBResults.html>.

Next Competition – Holiday Beers

This annual competition covers a wide range of styles, from winter warmers to seasonal spiced ales. Prizes will be awarded by popular vote. Kegs are preferred so that there will be plenty of beer available for the thirsty masses at the BURP holiday banquet. Full details will be in the Dec newsletter.



The Aaronridge Pub, ready for Real Ale (Photo by John Esparolini)

The 10th Annual BURP Real Ale Competition

By Tom Cannon, Competition Coordinator

Announcing the Tenth BURP Real Ale Competition to be held in conjunction with the November 18 BURP meeting at **Bill & Wendy's** house in Rockville. Thanks to our brewers, this competition has become (likely) the 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/-, Export 80/-, Scottish Strong/Wee Heavy, 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, 12 November. A minimum of two gallons of beer is required in the keg for each entry. Three or five gallon Cornelius kegs with standard pin or ball lock fittings are the most readily used form of keg, but if you wish to submit a Sanke or a Hogshead of Real Ale, please be our guest, but please provide the correct fittings:-). 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). Use a piece of string to tie the fitting onto the top of the keg. 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.

If you are entering beer in the competition, please be sure to provide the following information:

- * Your name (and/or names of all brewers who participated)
- * Style of beer

It would also be helpful (but not mandatory) to know:

- * Name of the beer (if there is one)
- * Starting gravity
- * Finishing gravity

The competition will be held Friday, 17 November during a closed-judging session, but the remaining beer will be available for tasting at the BURP meeting on Saturday the 18th. Because of the quantity of Real Ale available for Saturday's meeting, the November meeting will not require members to bring beer.

For people living in Virginia, **Tom Cannon** will be making several trips up to the Aaronridge Pub for beer and beer engine delivery. If you would like him to take your entry up for you, give him a call (703 204-2256) drop him a note (Cannon@burp.org) to arrange for drop off.

In order to allow each entry to be on long enough for club members to try all of the beers, the November meeting will begin at 12:00. There will be an educational session starting at noon primarily focused on tasting beer with some typical **Tom Cannon** Real Ale Rants (TCRAR) included. Blank score sheets will be available for anyone who wants to test their skill at judging a beer. The score sheets will be collected and compared to the official score sheets, then returned with comments. Tom and Andy will also be available to answer any questions about real ale (except during the 2:00 PM keg changeover – see enlightenment article following)

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 the 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 2006 BURP Real Ale Competition Cup. Also, 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 2006!

Style guidelines and complete competition rules are available on the BURP Real Ale webpage (<http://burp.burp.org/Default.aspx?tabid=390>). If you can't access the BURP page, contact **Tom Cannon** (Cannon@Burp.org) or **Andy Anderson** (Andy@Burp.org) for more information.

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 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. **Tom Cannon** is running the competition this year and is also 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 2006 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!

Need Brewing Equipment? Come to the November Meeting

A vast quantity of brewing equipment will be for sale at the November BURP meeting, thanks to a very generous contribution to the club by BURPer **Dale Morgan**. Dale, due to circumstances beyond his control, will no longer be able to brew and has donated his complete collection of brewing equipment to the club.

A silent auction will be utilized for the major items to be sold. These will include a Cajun burner on a tripod mount, 2 keg cookers, 2 picnic cooler mashtuns, one 20 and one 10 lb CO2 tank, two CO2 regulators, a 3-line CO2 manifold, a counterflow wort chiller, and a Johnson Controls temperature controller unit. A bid sheet will be provided for each of these items, and the winning bids will be announced following the meeting raffle. A large number of other items, including twenty kegs (nearly all coke-style pin lock), five 5-gal carboys, a 4-gal kettle, a 20 lb propane tank, and other items too numerous to mention, will be priced individually to go.

If you are in need of any brewing equipment, then don't hesitate to bring your checkbook (or additional cash) to the meeting on Nov 18. All equipment will be displayed in the carport and will be available for purchase (or bid) throughout the meeting.

Enlightenment Corner

*By Wendy Aaronson and Tom Cannon,
Co-Ministers of Enlightenment*

BJCP Exam Preparation Class

The BJCP Exam Preparation Class is now underway. Thirteen students are learning about beer styles and gaining insights on exam taking from the BURP faculty comprised of **Tom Cannon, Wendy Aaronson, Andy Anderson, Colleen Cannon, Bill Ridgely, A.J. DeLange, and Dave Pyle**.

Real Ale – Nov 18 Meeting At 12:00 PM

Tom Cannon and **Andy Anderson** will conduct an educational session starting at noon that will primarily focus on tasting beer.

All About Casks – Nov 18 Meeting At 2:00 PM

BURPer **Alan Hew** will provide an overview of casks during the changing of the kegs at 2:00 pm. Learn from a certified cellarman about the parts of a cask and where to purchase these items.



A.J. at the kettle as **Christine** and **Alison** supervise (Photo by Bob Kepler)

Brewing the BURP 25th Anniversary Ale

By A.J. DeLange

The Brewing:

On Saturday, the 14th of October, a group of enterprising and enthusiastic BURPers showed up at A.J.'s brewery to produce the 25th Anniversary Brew. The

intention was to make an American Barley Wine of 25° Plato (1.106 SG) strength representing 1° Plato for each year the club has been in existence. The brewery has two 55 gallon stainless steel drums with steam coils, each of which can be used as mash tun, kettle or both, so the plan was to do 2 mashes of 110 lbs of grain each, boil the runoff from the mashes separately to concentrate them, and then combine them in the hopes of producing about 3 kegs (46.5 gallons) of the desired strength. **Alison Skeel** was the first to arrive (with the sun) bringing lots of good things to sustain the solid nourishment needs of a team of hungry brewers. The liquid requirements were fulfilled by the host. Throughout the day, **Tim Artz**, **Rick Garvin**, **Dave Pyle**, **Bill Madden**, Fearless Leader **Steve Marler**, **Andy Anderson**, **Bud Hensgen**, **Christine Johnbrier**, **Jim Busch**, **Bob Kepler** and **Wendy Aaronson** came by to lend a hand. This worthy group stirred, ground, measured, tasted, advised, supervised, brought hops, brought yeast, weighed, cleaned, tidied, dipped, scooped and dumped, and did anything else that needed doing. They were also helpful in emptying out a couple of kegs so that we will be sure to have a place to store this beer when it is ready.

Everything went smoothly in the morning so that by 10 AM, we were collecting wort from the first mash and starting the second. The grain bill was straight Maris Otter from Fawcett. By 2 PM we had two "kettles" boiling away. Somewhere along the way, the steam trap on the first kettle failed so we had to shut it down and do all the boiling in the second which slowed things down quite a bit and resulted in some wort being discarded. Nevertheless, by 5 PM, we had reduced both mashes down to one full kettle of boiling wort to which we added, respectively in 4 additions, 6 Oz of Magnum (14% alpha, 2 additions), 8 Oz Liberty (4.5% alpha) and 8 Oz Sterling (6.3% alpha). Hops were graciously provided by **Ralph Olsen** of *Hop Union*. By 6:30, the heat was off and the hydrometer read 24.1° P which was satisfyingly close to the goal under the circumstances (we would have easily made 25° plus if the steam trap hadn't failed). By 8:20, both fermenters (1 bbl and 1/2 bbl) were filled to above their chill bands with chilled wort which had been oxygenated and pitched (3 gal starter of WLP001 California Ale supplemented with about a pint of Fullers slurry plus a pint of Youngs slurry, both furnished by **Rick Garvin**) with the temperature control set for 65. All that was left to finish out the day was cleanup.



Dave stirs the mash while **Tim** supervises (Photo by A.J. DeLange)

By the next morning, the pH had dropped 0.3, and by evening, gas was being evolved lustily. By the morning after that (16th), all those yeast had ripped through almost 5 degrees of extract, and within a week, only 10° P apparent extract was left. A forced sample gave a terminal extract of 6.6° P, and we figured we'd probably finish at around a degree above that with a beer estimated to have over 9% alcohol. By October 28th, we were reading 6.8° P on the hydrometer and therefore spunded (sealed – i.e. closed the gas vents) the fermenters, held the beer for a couple of days, and then started working the temperature down gradually from 65°F.

While all this fermenting was going on, your correspondent made two trips to *Sly Fox* in Royersford, Pa. to pick up new fermenters, brought them home, checked them out, and hooked them up. On 2 November, one of them got wetted with the first beer it ever contained – this barley wine. And there it sits at 46° F under about 8 psi CO₂ awaiting the further attentions of you, dear readers (more on this in a bit).

The Beer:

So what did we wind up with? The final apparent gravity was 7.17°P (1.028 SG) for an apparent attenuation of 70.2%. The true extract was 10.36°P for a real degree of fermentation of 58.2%. The strength is 9.63% ABV or 7.4% ABW (these back calculate to an original gravity of 23.8° P which is gratifyingly close to the brew day measurement of 24.1°). The color is 26 SRM (saturated red/orange) and the bitterness 45 IBU. This latter may be somewhat of a disappointment to some as we were shooting for 75 IBU. I guess I'm now a believer in the idea that strong worts suppress utilization.

Tasting Impressions:

The beer pours (out of the pigtail) with a dense, creamy head which stands for a pretty long time. The nose, while this is in place, is mostly of coarse hops. You can't

really smell the good beer beneath. When the head subsides a bit, the nose changes to one of malt nicely melded with esters and, of course, alcohol. "Nicely" means no harsh ethyl acetate solvent like aroma but rather a berry-like quality which really works with the malt. A hint of ethyl hexanoate seems to be there from time to time but is not always noticeable. The flavor follows the nose. The overwhelming impression is of malty sweetness but not the sweetness of straight malt sugar. As with the nose, the esters seem to have synergized with the sugars to produce a fruitlike sweetness that is not cloying or heavy. The rough high alpha bitterness is there but not enough to spoil the malt/ester flavors, rather just enough to put them in balance. The beer definitely tastes and smells better after a few moments in the glass. One suspects that it is still carrying some "jungbuket", not surprising in a beer of this strength and age and, of course, this implies promise for the future. The most striking thing about it to me is how smooth it is. Alcoholic warmth is present without the roughness of fusels. Keeping the fermentation at 65° F seems to have paid off in this regard. The mouthfeel is richly creamy but not syrupy.

The Bottling:

What is left is to get it into bottles. I've had some discussions with people on this, and here is what I have come up with. One hundred ten (110) 750 ml champagne bottles with straight cork and crown plus 120 regular (12 Oz., crown cap) bottles plus 120 pony (6.1 Oz., crown cap) bottles plus 1 pony (1/4 Bbl) keg for the Christmas party. With breakage, spillage and my sampling, this keg will probably not be full but, migosh, it's 9.6% beer! The plan is to bottle from the standpipe in the fermenter, then blow down the yeast (most of which was blown down already when transferring from the old fermenters) through the drain and transfer the remaining beer to a keg which, after the yeast there has dropped, will be racked to another keg for the party. Does anyone really care if it's not brilliant?

I'll be ordering bottles from Jay (of *Jay's Brewing Supplies*) next week. I have a hand capper, a counter pressure filler (Melvico) and a floor corker, but I'm not doing 350 bottles of beer with that equipment alone. We need at least another counter pressure filler and capper and volunteers. Volunteers are needed not only to operate the fillers, cappers and corkers but to sterilize and rinse bottles. We need to have the bottling party pretty soon – I'd say as soon as the beer drops clear enough but of course I don't really know when that will be. I'm assuming that we will want to do this the first or second weekend in December. If you can help with labor or equipment, drop me a line at ajdel@cox.net.



Mark Hogenmiller at the entrance to the *Baird Brewpub*
(Photo by Mark Hogenmiller)

Seeking Beer in the Land the Rising Sun (Or How I Spent My Summer Vacation in Japan)

By Mark Hogenmiller

Riddle: Why is drinking in Japan like being at the Munich Oktoberfest? Answer: Not a bad place to be if you don't mind drinking one style of lager from the five big city or national breweries. Although Japan is a large modern industrial nation like the United States, it is also similar in that the majority of beer is brewed by the big 5 (Asahi, Kirin, Orion, Sapporo and Suntory breweries). This summer, I had the opportunity to return to Japan for two weeks to visit my in-laws in Saitama Prefecture, 20 miles outside the Tokyo metropolitan area. I made it my quest to stretch the limits and seek out something new in the Japanese beer scene. Several trips to specialty grocery stores at best resulted in Budweiser, Corona, Heineken and Guinness. A rare find was a store selling Hoegaarden, Chimay and Verboden Vrucht (Forbidden Fruit). What was I to do? Although the Japanese breweries made some occasional outstanding seasonal beers and some of the finer examples of schwarzbier outside of Germany, it wasn't cutting it this time. But the fun was about to begin.

Towards the end of our trip, we made plans to visit our former au pair, Reiko, in Numazu, Shizuoka Prefecture, which is located about 90 minutes south of Tokyo by the high speed Shinkansen train. It just happened that Reiko had previously been a baby sitter to the owner of the local brewpub, Baird Brewing. Baird Brewing (<http://www.bairdbeer.com/home.html>) is unique in that

it is owned and operated by Brian Baird, an American ex-pat living in Japan. While Rieko was living with us, I had several bottles of Baird Beer and was quite impressed. So I looked forward to visiting the brewpub. What I did not expect was that I would be there during their 6th anniversary celebration. I guess I was expecting the typical large American brewpub. Imagine my surprise when I entered the small taproom with seats for about twenty. This is typical for a Japanese establishment. I was mildly disappointed when some of the specials were already kicked. One of these was the final 2006 keg of Natsumikan Ale made with oranges. I really wanted to compare this with **Dave & Becky Pyle's** "Guezemosa." I will have to go back next year. With the small size of the establishment, I was pleasantly surprised at the number of beers and how consistent they were for malt and hops. After almost 10 days of neutral lagers, I was in beervana.



Lunch at the *Gotemba Kogen Resort* restaurant at the base of Mt Fuji (Photo by Mark Hogenmiller)

My next trip was actually a bonus surprise. On our last day, instead of going back to the train station, we decided to first head to the base of Mount Fuji so that the girls could visit another Japanese hot spring. I was not interested in visiting another bath, so I decided to wait in the restaurant until lunch time. What I did not expect was a German-style brewpub at the base of the mountain. Gotemba Kogen Resort (<http://www.gotembakogenresort.jp/index.html> or <http://www.gkb.co.jp/english/index.html>) is located at the base of Mt. Fuji along with a hot spring, microbrewery, several restaurants, a hotel and gourmet shops. They brought over a German brewmaster and had a pils, a roasty schwarzbier, weizenbock, weizen, dunkel and seasonal Mozart helles (Vienna lager). All were served in traditional glasses with the weizenbock in a ceramic mug. I found all of them very close to style, but after two weeks, who was I to complain? The interesting thing about the restaurant was that it had homemade sausages, pizza, Chinese dimsum, and a special of the month, which was Thai food. They even

brought in four Thai chefs to highlight their skills. It definitely was a highlight of my trip. I could sit in the beer garden while the girls sat in the Onsen. I am looking forward to my next trip to Japan to discover some other hidden gems.

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RYDler

Q. What is the world's oldest registered trademark?

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Trivial Beer-Suits – Technology in the Brewery, Part 2 - Refrigeration

By Charlie Pavitt

(One last column ripped off from [100 Years of Brewing](#) along with www.rogersrefrig.com/history.html)

Where would we be without our fridges? Not only would we have no way to cool our beer, but we'd be hard pressed to keep food safe and tasty. All beer people should know that, during the latter half of the nineteenth century, the brewing industry was the main impetus behind technical advances in refrigerator design.

At the beginning, brewing was restricted to the cooler months, and in fact due to concern with public health, it was illegal to brew in some parts of what is now Germany in warm months. However, brewers began to cut ice from local frozen ponds and use it to store their product in cellars. By the first half of the nineteenth century, the cutting and transport of ice from New England was a thriving business, and brewers in the region were ready customers for the "ice kings" of Boston. The advent of lager in the middle of the century accelerated the desire for artificial cooling.

Kyrgyzstan – Beer Hunting

By Ralph Bucca

The basic design for refrigeration consisted of a machine that would compress a gas, send it through radiating coils, and then allow it to expand. The first, using regular air as a coolant, was apparently built in 1851 by a physician in Florida, John Gorrie, in order to cool hospital rooms. A commercial version was probably initiated by an Alexander Twinning in 1851. A variant of the Gorrie and Twinning machines was installed at an Australian brewery in 1860 by a James Harrison, but it did not work well in that context.

Coolants other than air were attempted, with a machine using methylic ether designed by Charles Tellier of France becoming the first refrigerator installed at a U.S. brewery by George Merz of New Orleans in 1869. It did not work well in cooling the brewery as such but was capable of producing a good amount of ice. Serious refrigeration really started with a machine invented by Ferdinand Carre, also of France, which replaced air with ammonia. Too big, costly, and potentially unsafe for residences, Carre-style machines were quickly pounced on by brewers. The first was used by S. Liebmann's Sons Brewery in 1870. For the next twenty or so years, commercial refrigeration was primarily aimed at brewers, who were eager to try out the products of those who made improvements upon or alternatives to Carre-type machines. By 1891, nearly every brewery had some sort of cooling system. The only other major use for refrigeration at that time appears to be for transporting perishable foods via train.

And what of the common folk? They used the ice box, and needed daily supplies purchased from one or another of the ice kings. But the modern fridge was undoubtedly more convenient, and, after some technical improvements, the household refrigerator became commonplace during the 1920s. The invention of the now-thankfully-disappearing chlorofluorocarbons (CFCs) in 1928 allowed for the replacement of ammonia and other nasty chemicals with a safer product (for the home, if not for Mother Earth).

So, I offer a toast for the refrigerator, without which I for one would be limited to water from the tap.

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Answer to Nov RYDler

A. The familiar Bass symbol, a red triangle, was registered in 1876 and is the world's oldest trademark.

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Another volunteer assignment on another continent, this time Kyrgyzstan, hunting indigenous beverages of Central Asia. I tracked down koumys, fermented mare's milk, dating back to when nomads rode the range in Osh, a city in the southern part of the country. My staff and I sat on the traditional restaurant beds and ordered a round. We were served a 12 oz bowl of a white liquid with green things floating in it. They all downed their bowl immediately and licked their lips. I took a tentative sip while all were watching, waiting for my reaction. I made a grimace - quite sour, like left over milk. I told them it was an acquired taste, which I might not, and ordered them another round of Koumys. I forced my one bowl down over a long half hour, all this for the sake of research.

In May, I received a job offer from WINROCK, an NGO that sends volunteers on farmer-to-farmer projects in third world countries. The assignment was to teach garlic processing to villagers in Kyrgyzstan. This of course, directed me to an atlas, where I located this small country somewhere in Central Asia, west of China. I thought, oh no, another Moslem non-alcohol country, what's a beer hunter to do? Still, this was a Soviet Socialist Republic 15 years ago, and the Soviets sure liked their booze. Perhaps I'll survive. Not yet being a garlic expert, I got some garlic, figured out how to get the skins off, chop it up, dry it, and make garlic powder - no problem!

Since I now had garlic processing mastered, it was time to learn about Kyrgyzstan. A Google search confirmed my suspicions, damn little. The last big thing was the Genghis Khan invasion in 1252. Other than the revolution of 2005, not too much was happening since the Soviets left in 1991.

Twenty-eight hours after leaving DC, I met my translator, Aidar, a college student who would speak Russian for me in Bishkek. He helped me exchange my American dollars into Soms, the national currency. The rate was 40 to \$1. I changed \$600 into a stack of Soms four inches high. Their largest bill was 200 equal to \$5. I used a thick rubber band to corral my dough, and to keep it from pickpockets.

Time for the big test, I ordered a dark draft beer. It was thick, malty and a little sweet, perhaps a porter, just what I needed. Maybe the beer wouldn't be so bad after all.

Early the next day, back to the airport to fly to Osh, about 300 miles to the south. I boarded a Yak 40, a

Russian plane that had seen better days. You enter from the back of the plane, drop your luggage off and continue into the seating area. The plane held about 40 passengers, and, of course I was the only gringo. You know it's a low budget flight when the stewardess hands out one piece of hard candy each, and you get a sip of water from a large shared glass. Thankfully, the flight was uneventful, except for an old woman looking for the rest room in the cockpit. We laughingly directed her to the back of the plane. The view was great as we flew through valleys surrounded by snow-capped mountains on either side.

Marina Ivanova, my Osh WINROCK contact, picked me up at the airport. She resembled the Chinese girl Honey from the Doonesbury comic strip – short, dark hair, glasses, and efficient. She took me to her office where I met my interpreter, Rosa, a 50-ish Russian woman. I immediately named her Rosa the Red and told her that she was probably a KGB agent assigned to monitor me. She laughed, and we got along great.

Marina was quite determined to get her money's worth out of me. The original assignment was to teach garlic processing at one local village. However, she put the word out that a garlic expert was in country and received several requests for my services from three other villages.

For my first class, we headed out to the nearby village of Uchkun, a squalid mud-brick settlement that reminded me of Nigeria, but with some greenery. I was directed to a makeshift ladder climbing up to a loft in a barn. There I saw more garlic than I could imagine. It was about three feet deep in a 30-foot by 30-foot area. I was then told, "It is now time for coffee break". We were led to an old iron bed frame covered with rugs and a small table in the center, Odd, I thought, eating in bed with strangers. But that's how we dined for the next two weeks, apparently a local tradition. I was served the typical peasant meal, Nan, a round loaf of tasty, chewy bread, watermelon and tea.

It was then time for me to begin the garlic processing training. I first showed them how to make solar drying trays of wood and window screening, as I had done on previous assignments. I then had the villagers de-skin, chop and place the garlic on the trays to dry. We would return two days later when the garlic was dried. I taught them how to make garlic powder using a mortar and pestle and screens. This training was repeated at three other villages in southern K-Stan, often eating lots of bread and watermelon and drinking tea, while driving about southern K-Stan in ancient Russian Lada's.

At the second session of the classes, I also proceeded to probably make the first garlic wine in K-Stan. This

involved cooking up chopped garlic, raisins and sugar then adding lemon juice and yeast. Told them it would be done in a month, emphasizing that it was for cooking and not for drinking. But it might be a cure for their alcoholism.

Fortunately, I discovered that their beer and wine was cheap and available at every corner store. Pivo, in Russian, was sold in .5-liter cans and bottles, with the labeling in the Cyrillic alphabet. I tried several different brands, and they mostly tasted like a typical lager. One brand called Baltica seemed to dominate. Interestingly, they marketed their beer numbered one thru nine, with nine being the strongest. I was determined to find that dark beer again. At a liquor store, I had the clerk hold up all the bottles to the light till we found some dark ones, #4 and #6 where the only ones of color, #4 being a red amber and #6 my favorite, the dark roasty porter. It became my pivo of choice and at 30 Soms, the price was right. As I wound down my assignment, I accumulated a good collection of brews to take back and share with my beer friends back home.

(Ed Note: The above is a reprint of Ralph's report published in the Oct-Nov 2006 issue of the [Mid-Atlantic Brewing News](#). Ralph has just returned from his latest assignment in Tajikistan and will be reporting on his adventures there soon.)

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Nov 1986

The November 1986 BURP meeting featured a long ago link to what would eventually become BURP's Real Ale Competition and Festival. The meeting was held at the Bethesda home of **Bob & Ellie Tupper**. Club President **Dan McCabe** organized the event and solicited club members to bring a 6-pack each of their favorite English pale ale for tasting, making certain that no brands were duplicated. Those volunteering to bring beer were also asked to research the ingredients and brewing methods used for their selection. While there was no worldwide web to help with the research at this time, there were a number of printed sources available, including **Michael Jackson's** 1st edition of the [World Guide to Beer](#) (published in 1977). Dan also asked BURP members to bring any homebrewed English-style pale ales they might have available. At the meeting, all of the beers were brought out for tasting, and a lively discussion ensued, including suggestions for more authentic brewing of the style at home. BURP picked up the tab for all of the commercial beers at the meeting.

The November issue of the BURP News featured an extensive report on the newly-opened *Weeping Radish* brewpub in Manteo, NC by editor **Joel Spencer**. Joel had the opportunity to interview (as best he could) brewer **Karl Lechner**, who had just been brought over from Germany and spoke little English.

10 Years Ago, Nov 1996

There was no formal club meeting held in November 1996, but BURPers kept plenty busy with not one but two pub crawls. The first, an all-Metro Washington pub crawl held on Nov 9, was organized by **Bret Wortman**. Stops on the crawl included the *Virginia Beverage Co* in Old Town, Alexandria (which featured its GABF medal-winning smoked lager), the recently-opened *Capitol City Brewing Co* location in the historic Postal Square Building downtown (with tour and tasting provided by head brewer **Bill Madden**), *Bardo Rodeo* in Arlington (where Sierra Nevada Celebration Ale was offered on tap along with some tasty Bardo beers), and finally, a walk to the *Blue & Gold* brewpub a short distance away. *Blue & Gold* unfortunately turned out to be the low point of the crawl, with participants sending back their pints of badly infected Union Jack cask ale. The bartender suggested that the crowd just didn't understand how cask-conditioned ale was supposed to taste. This quickly sent everyone back to *Bardo* for another pint of Celebration Ale and a happy finish to the day.

On the bright and crisp morning of Nov 23, BURPers gathered in the parking lot of the West Falls Church Metro station to board the bus for the club's Baltimore pub crawl. A second stop was scheduled for the Greenbelt Metro parking lot, but a closure of the B-W Parkway delayed the pickup considerably. The shivering crawlers at Greenbelt were finally boarded and warmed up quickly with copious quantities of beer. On reaching Baltimore, the first stop was the *Brimstone Brewing Co* in Canton, located in a section of the long derelict *National Bohemian* plant. Owner/brewer **Marc Tewey** described his complicated stone brewing technique and provided samples for all to enjoy. Many 6-packs of the product left with the happy crawlers. Next stop was the recently-opened *Brewer's Art*, where owner **Volker Stewart** spoke about his excursion into the world of Belgian-style craft brewing and dining. Volker's first house brews had not yet been produced, but he told the group that a Belgian pale ale and a dubbel would be available by Christmas. There was plenty of beer on tap, though, including the very tasty Rodenbach Red ale. Next stop was the *Baltimore Brewing Co*, where owner **Theo de Groen** gave a tour of the 17-barrel brewhouse that produced German-style beers using both a step-infusion and a single decoction process. Four of these beers were on tap, and crawlers enjoyed the offerings

while taking a lunch break. Following some much needed sustenance, the crawl continued to the *Wharf Rat* on Pratt St, where owner **Bill Oliver** produced English-style ales. A special pub crawl price of \$1 per pint was offered to the group, so everyone had a chance to enjoy several fine products, including a special cask-conditioned spiced holiday ale served from a firkin. Two final stops concluded the crawl – *Sisson's Restaurant*, Baltimore's oldest and smallest brewpub, which offered six beers on tap, and finally, the *Oxford Brewing Co* in Linthicum, Baltimore's oldest craft brewery, where four beers were offered, including Santa Class, a seasonal specialty that changed style annually (It was a cherry porter in 1996). It was a long day of crawling, but all of those who participated looked forward to doing it again the following year. Many thanks went to **Mark Stevens** for his excellent work organizing the event.

The November issue of the BURP News was chock full of great articles, as always. **Bruce Feist** featured two brewpubs in his "Tasty Travels" series – the *Weinkeller* in Chicago (which had several locations and shared a vast number of beers between them) and the *Crescent City Brewhouse* in New Orleans. **Andy Anderson** continued his excellent "European Beer Journal" with a report on his adventures serving beer to the thirsty masses at the 1996 Great British Beer Festival. Finally, li-beerian **Bob Cooke** continued his monthly review of the best articles from other club newsletters.



BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance – 01 Oct 06	\$19,713
Income	+ \$330
Expenses	- \$750
Current Balance – 08 Nov 06	\$19,293

BURP members are reminded that all expense submissions must include details. Required details are

date, exact amount, detailed description of the item, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project.

Spreadsheets and other financial data are available on the BURP website to registered users at <http://burp.burp.org/Default.aspx?tabid=438>.

Membership Update

By Jim & Linda Rorick, Ministers of Propaganda

Welcome this month to **Andrew & Jane Ippolito** of Germantown, MD and to **Fred & Mary Dormer** of McLean, VA.

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, and we'll see that your info is updated.

CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 279
 FAMILY: 83 (x2) 166
 INDIVIDUAL: 92
 HONORARY: 21

BURP Website

By Paul & Stein Langlie, Co-Ministers of the Web

If you still haven't done so, please register on the BURP website! All registered users can participate in the web forums, and BURP members can create a personal blog. To reach the blog area, navigate to the BURP homepage, and you will see a link in the left-column. Of course, you can also check out the 2006 calendar and archived newsletters online. If you want to share a recipe with the world, the online forums or the blog are the perfect place. To view the membership list, you need to log in to the site. Only registered members can log in, but registration is free and easy. Online registration will allow you to keep your contact info current and view the online membership list. Visit <http://BURP.org> and click "Register" at the upper-right corner of the screen. Cheers!

Editor's Corner

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

Thanks to everyone for their contributions this month as I wind down my fourth (and final) term as BURP's Minister of Truth. Next month will be my last issue, but I will continue to submit my BURP historical column each month, and I plan to devote more time to delving into the history of the club.

Wendy and I always look forward to hosting the Real Ale Festival, one of our favorite events of the BURP year. I hope you all will support the club by not only turning out for the event but also entering a real ale in the competition. We'll look forward to seeing you all at the Aaronridge Pub on Saturday, Nov 18.

Cheers, Bill (AKA Johnny)

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
 Aaaaaaaaaaaa, Drink!
 (Al Lowry, 1994)*

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