



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

Sometimes when I reflect back on all the beer I drink I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver."

--Jack Handy



Beth Madden, Editor
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April 2007

4305 Vermont Ave
Alexandria, VA 22304



April Meeting
Extract Beer Competition
At the Cannon Residence
Vienna, VA
Saturday, Apr 14, 2007
1:00-6:00 PM

May Meeting
Best Beer with Chili Competition
At the Allers-Wren Residence
Fairfax, VA
Saturday, May 5, 2007
1:00-6:00 PM

May 12 – Spirit of Free Beer XV

June Meeting
Saison and Biere de Garde Competition
Saturday, 9 June, 2007
1:00-6:00 PM

SPRING IS FINALLY IN THE AIR

By Kathy Koch, Fearless Leader

- Even if it has to come with an occasional snowflake. Think of those chilly days as a brewer's aid to keep wort-chilling, ground water cold a bit longer. I hope the longer daylight hours are giving you more opportunity to get out on the patio, or driveway or wherever you brew to get those kettles boiling and the beer into the fermenters.

Though winter made a slushy comeback for our March meeting, the turnout was great and was notable for bringing out some new brewing enthusiasts. Thanks to our hosts **Rick Garvin** and **Christine Johnbrier** for their warm hospitality on the 17th.

I'm hoping many of tried your hand at an extract brew and will let us try some at the April meeting at **Tom and Colleen Cannon's**. The demonstration by **Tom Cannon** and **Wendy Aaronson** at the March meeting could not have been clearer or more convincing of the ease of extract brewing. If all goes well with ordering and delivery, the April meeting will also include a fresh

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hop buy so you can stock up your freezers and schedule your brewing for the next few months. Planning continues for a busy month in May. First, on the 5th, the annual chili cook-off takes place at the monthly meeting. Verdi, meatless, wicked hot, beans or not, it should be another fun gathering. **Winnie Huskey** and **Mike Neith** have volunteered to be our Chili Commissioners again; ready to deal with the predictably fierce competition. The May 5th meeting is also the key drop off event for your entries for the ***Spirit of Free Beer***, our other big May activity. **Joe Gherlone** and his team have plans for the premier BURP event well in hand. He, **Robert Stevens**, **Allison Skeel** and I had a productive meeting with new staff at the "under new ownership" Old Dominion Brewery to make sure all of the details for the big event on May 12 are in line. The folks at Old Dominion were very helpful and we are looking forward to a great competition.

This newsletter has lots of other things to be looking for at the April and May meetings. We need you there to make the ideas work. One thing we are still working on is a BURP logo polo shirt. We have a quality source to do the embroidery at a reasonable price. We need input from all of you on your interests overall including a color preference(sa) at the April meeting. What is your color preference? Would you order a shirt if we can keep the cost below \$20? We would need an order of several dozen to get to that price point.

I look forward to seeing everyone at the April meeting and building our enthusiasm for the busy month of May.

Mistresses of Malt

*Jamie Langlie and Jeanie Osburn,
Co-ministers of Culture*

The purpose of BURP monthly competitions is to further the art and science of homebrewing by providing thoughtful feedback to Club brewers and by developing a cadre of well-qualified, educated judges.

MARCH COMPETITION RESULTS

Congratulations to the winners of our March Dan McCoubrey Stout (Category #13) competition!

1st Place – Mel Thompson and Ty Ming for a 13D Foreign Extra Stout [no name]

2nd Place – Mike Horkan for his 13E American Stout [No Messy Tie Stout]

3rd Place – Mel Thompson for his 13A Dry Stout [no name]

Thanks to **Rick Garvin** and **Christine Johnbrier** for hosting the off-line judging and to our intrepid judges, **Rick, Christine, Kathy Koch, Paul Langlie, Matt Pyle, and Herb Rose**. For their service to the Club, these folks received 2 raffle tickets, and their names will be entered in a special appreciation drawing for judges and stewards to be held at the December meeting.

APRIL EXTRACT BEER COMPETITION

The April competition for **Extract Beers (All Categories, Excluding Meads and Ciders)** is designed to encourage broad member participation. Most of us started our homebrewing journeys with extract beers and gradually grew into all-grain brews, with ever more sophisticated equipment and techniques. Here's an opportunity for experienced brewers to go back to their roots, and for our newer/novice extract brewers to shine. Winners will receive BOTY points and ribbons. In addition, **the top entry from this competition will represent BURP for the AHA Club Only Extract Competition to be held in May 2007.** Guidelines are:

Extract Beers [All Categories, #1 - 23] -- Per AHA Guidance, extract must make up more than 50% of all fermentables. Adjunct grains for color and flavor can be steeped, but **NO MASHING IS ALLOWED**. More background on brewing extract beers can be found at:

Home brewing beer at home can be as easy as boiling water!

http://www.brewyourownbrew.com/beer_brewing.htm

Forum Discussion of Extract Brewing

<http://www.homebrewtalk.com/forumdisplay.php?f=37>

Different Brewing Methods (including extract brewing)

<http://www.brewitup.com/brewingmethods@brewitup!.htm>

CALLING ALL JUDGES!

Judges, both experienced and novice, are needed for the April BURP Club competition. This competition for Extract Beers will be held during the meeting at **Tom and Collen Cannon's**. To volunteer, contact **Jamie Langlie** at Jamie@langlie.com or **Jeanie Osburn** at brewbub@verizon.net

CHILI-FRIENDLY BEERS AHEAD

May will see the return of our annual BURP Chili Cook-off ... and with it an opportunity for you to share your favorite chili-friendly brew with a crowd of tingling-tongue tasters. As in the past, beers will be judged by popular vote, overseen by our most competent Chili Commissioners. While this competition does not count towards the Brewer of the Year calculation, lucky winners still will receive lovely ribbons and much acclaim. Beers may be kegged or bottled, but brewers are advised to bring adequate quantities for a crowd.

ENLIGHTENMENT CORNER

By Wendy Aaronson, Co-Minister of Enlightenment

Yeast Propagation Demonstration - April 14 BURP Meeting At 12:30 PM

During last month's brewing demonstration, there were many questions asked about culturing yeast that is commercially available and is supplied in a package or vial containing media. Rather than talk about what we do to obtain sufficient pitching quantities, **Tom Cannon**, Co-Minister of Enlightenment, volunteered his kitchen so that I could demystify the process and show you yeast propagation techniques. You do not need special

equipment. However, it takes some planning to ensure that the yeast is ready to pitch when you are ready to brew. Most importantly, the key to success is sanitation. We will discuss wort preparation, sanitation, culture vessels, transferring and collecting yeast. If you have had slow starts with the liquid yeast or you think your yeast propagation technique may be the source of some "off" flavors, come to this demo.

Great Fun????? Great Taste!!!!!!

By Woody Lee



20th Great Taste of the Midwest Beer Festival. Photo courtesy of Woody Lee

The 21st annual Great Taste of the Midwest beer festival will be held on Saturday, August 11 on the shores of Lake Monona in beautiful Madison, WI. Once again, an intrepid group of BURPers has already made plans to attend, and will enjoy as many of the 400+ beers as is humanly possible during the five hour event.

If you'd like to join the festivities, there are still hotel rooms available at the Concourse Hotel (www.concoursehotel.com). Call the hotel at 800-356-8293, and ask for group reservations. The rooms are held in the name "BURP" for the nights of August 10 and 11. All rooms are on the "Governors Club" level for a rate of \$164/night for double occupancy, and include some great amenities, including continental breakfast, afternoon snacks, evening desserts, and an open

bar. If that's not enough, the hotel is just a few minutes walk from both the Great Dane Brewing Company, and Angelic Brewing Company.

You're on your own for travel arrangements, and you'll also have to get your own Great Taste tickets. "What?" you say!!! "How come you're not getting group tickets like you used to?" The answer is that due to unprecedented demand and an attendance cap of 5,000, group sales were restricted by the organizers to last year's level. We successfully appealed that decision to provide enough tickets for those who have already committed to the trip, but anybody else who wants to attend will have to purchase their tickets per the guidance of the Madison Homebrewers and Tasters Guild website [<http://mhtg.org/>]. If this works for you, and you lock in your travel arrangements, please notify me at dnwlee@comcast.net so I can include you in our group's rendezvous plans in Madison.

The BURP March Extract Brewing Demo

By Wendy Aaronson, Co-Minister of Enlightenment

To prepare for BURP's extract beer competition at the April meeting, an extract beer was brewed at the March meeting held at the home of **Rick Garvin & Christine Johnbrier**. Participants included BURP's Ministers of Enlightenment (**Wendy Aaronson & Tom Cannon**), **Jim Core**, **Gordon Goeke**, **Bill Ridgely**, and **Melanie Wilson**.

Ingredients for the brew, an English-style Extra Special Bitter, were kindly donated by **Bob Frank** of The Flying Barrel homebrew supply shop in Frederick, MD (<http://www.flyingbarrel.com>). Last year, BURP members brewed an extract Cream Ale that took a ribbon in the club's April extract beer competition. This year's ESB will again be entered in the April competition to show that good recipe formulation, fresh ingredients, technique, and sanitation can produce a beer every bit as good as an all-grain brew.



Photo courtesy of Bill Ridgely. From L-R: Chuck "Pops" Popenoe, Melanie Wilson, Colleen Cannon (background), Wendy Aaronson, Jim Core.

Here is the recipe for the beer:

BURP Extra Special Bitter (5 gallons)

7 lbs Light Bulk Malt Extract (syrup)
 1 lb 60-L Crystal Malt (crushed)
 1 oz Whole East Kent Goldings hops (5.0% alpha) – 60 min boil
 1 oz Whole East Kent Goldings hops (5.0% alpha) – 45 min boil
 1 oz Whole East Kent Goldings hops (5.0% alpha) – 30 min boil
 1 oz Pelletized East Kent Goldings hops (5.0% alpha) – At end of boil
 Wyeast 1028 English Ale Yeast

OG – 1.055
 FG – 1.012

1. Heat 3 gallons of filtered water in brewpot. When temperature reaches 150 degrees F, remove 1 gallon to another pot and add crystal malt in a grain bag. Let grains steep for 10 minutes. While the grains are steeping, continue heating the remaining 2 gallons of water.
2. Remove steeped grains from second pot and add liquid back into original pot. Add malt extract and bring pot to a boil, being careful to avoid boilover by reducing the heat as boil temperature is reached.

3. Boil wort for 5 minutes to achieve a hot break, then add hop bag containing 1 oz of EKG hops. Fifteen minutes later, add second hop bag containing 1 oz of EKG hops. Fifteen minutes later, add 3rd hop bag containing 1 oz of EKG hops. Add final bag of pelletized EKG hops at end of boil. Total boil time – 60 minutes.

4. Chill the wort by preparing an ice bath in the sink. Add 1-2 lbs of ice to cold water in the sink and fill the sink high enough to reach the liquid level of the brewpot. Remove the hop bags from the brewpot and then place the brewpot in the sink, chilling the wort as rapidly as possible.

5. While the wort is chilling, add 2 gallons of cold filtered water to glass carboy using sanitized funnel. Once wort has chilled, add to the carboy and swirl thoroughly. Pour some of the mix into a hydrometer column to take a gravity reading. Add a small amount of additional filtered water if gravity is too high.

6. Pitch yeast directly into carboy and swirl again thoroughly to mix and oxygenate.

7. Ferment 6 days at 65 degrees F. Rack to secondary and ferment 6 more days at 65 degrees F. Move carboy to lagering fridge and cold condition at 33 degrees F for 6 days before packaging (Lager even longer if time permits).

8. For convenience, this beer was kegged and force carbonated with 30 PSI of CO₂ for 2 minutes. Alternatively, you may add 3/4 cup of dextrose to the beer and then bottle.

UN Report Rocks Brewing Industry

By Kofi Alcanon

The global warming controversy took an unexpected turn yesterday, with the release of a multi-year United Nations' (UN) study condemning the beer brewing industry as a major producer of carbon dioxide gas and a significant contributor to climate change.

Brewing involves the fermentation of grain-based sugars by yeast, producing alcohol and carbon

dioxide gas. Alcohol is the desired byproduct, and little thought had been given to the carbon dioxide gas vented during fermentation. However with increasing international focus on global warming, all industries are coming under greater ecological scrutiny.

Adolph Poors, the fifth-generation owner of the Colorado based Poors Brewery, took exception to the UN report. Poors explained that his brewery "produces several hundred million gallons of quality beer a year while striving to minimize our environmental impact. The UN shouldn't make blanket accusations against an entire industry." A Colorado spokesperson for the Sierra Club countered that fermentation at Poors produces more greenhouse gas than all of the cows in Wisconsin, but this claim could not be independently verified before press time.

Another major brewery, Anheuser-Big, took the announcement with seeming alacrity. They apparently had anticipated release of the UN report, and recently patented a process to capture all of carbon dioxide produced by their fermentation process, using the gas to fill fire extinguishers. "Anheuser-Big is proud to be a leader in the decarbonization of the brewing industry, and happy to get a foothold in the booming fire suppression business" stated Albert Doe, a company spokesperson.

Fringe segments of the brewing industry have been seeking the Holy Grail of eco-brewing: a "reverse" yeast that releases oxygen rather than carbon dioxide during fermentation. Such a yeast would contradict all known biochemical processes, but Dr. Joseph Podlusk of the Woods Hole Oceanographic Institute claims to have isolated just such a yeast near a submerged volcanic vent in the mid-Atlantic last year. The claimed properties of this yeast currently are being reviewed by the scientific community. If the unique properties of this yeast (tentatively named *Saccharomyces Al Gorus*) are proven true, the environmentally dirty brewing industry may be completely transformed in the coming years.

BURP Hop Buy

By Steve Marler

BURP will host a hop buy during the April meeting. The following hops will be available:

- Hallertau
- Spalt
- EKG
- Cascade
- Challenger may also be available, but we have not heard yet.

The cost will be \$8 a bag for the European and UK hops and \$7 a bag for the Cascade. Bags will be provided.

Please be respectful of your fellow club members and do not stuff your bag so full that it will barely close. Most brewers do not even use the whole bag during the year.

Challenge Accepted. What about you?

If you recall in last month's newsletter, I challenged all BURP members to brew one beer, either by yourself or with other people, and enter it into the Spirit of Free Beer (SoFB). I have been approached by two members who slapped me across the face with their gloves and accepted the challenge.

No joke, **Rod Rydlun** and **Ralph Bucca** have both accepted the challenge and are brewing beers to enter into SoFB. What about you? Are you just going to stand along the sidelines? Are you going to let **Rod** and **Ralph** show you up? You still have time to schedule a brew day. Why not April 14th? Jay (<http://www.jaybrewing.com>) will be at the meeting the 14th so order your stuff now and pick it up at the meeting.



BURP Lapel Pins Still For Sale

The new BURP lapel pins have arrived and will be available for purchase at the next BURP meeting. About ½ of the 200 pins ordered were sold at the holiday banquet, so they are going quickly.

The pins are 1" in diameter, gold plated, and have a butterfly clutch on the back. Each comes in its own poly bag. The final pin design is reproduced above.

Pins are being sold for \$3.00 each. Just bring cash or a check payable to BURP to the meeting. If you can not make the meeting but would like to purchase one or more pins, please contact **Bill Ridgely** at ridgely@burp.org or 301-762-6523.

The Top Ten Things I Learned on My Trip to London (or What Tom Cannon and Andy Anderson Forgot to Tell Me)

by Mark Hogenmiller

#10. London is expensive. You can get save a little this by visiting one of the Wetherspoon pubs for lunch or dinner. They have over 600 pubs in the UK with several cask ales to sample. You can usually get a burger, chips and pint for under US\$10, which was bargain, compared to some of my other \$16 sandwiches.

#9. There are good real ales and bad real ales. You will know when you have found a bad cask beer, it may taste like a mediocre lambic or worse, malt vinegar. But it does make you enjoy and appreciate the good ones that much better.

#8. Hand written Pump Clips are not a bad sign. As you peruse the selection of real ales at the hand pumps, do not be dissuade by one with a hand written clip. It just might be the case that it is from a small brewery or rare special batch. The most interesting beers I experienced were from hand pumps without preprinted multi-colored high graphic pump clips.

#7. Carbonation ≠ Gassy. A good real ale will be carbonated, but it definitely will not be gassy like a carbon dioxide bomb we are so familiar with Stateside. Real ales can have life with out being unnaturally conditioned.

#6. What is a Session Beer? A session beer is any real ale that you can comfortably consume two pints in eight minutes, and still want more. Eight minutes is the exact time it takes three teenage girls to go to the bathroom, before they need to back sightseeing/shopping. See Rick Garvin if you don't get the joke, he'll explain.

#5. Hoppiness ≠ Bitterness. The marriage of hops and fruitiness in fresh real ale is next to none. English traditional hops along with British ale yeast can create a combination not experienced with clean west coast yeast and Pacific Northwest grapefruit hops. The flavor is unreal.

#4. You are more likely to find a large beer selection at the grocery store than at the bottle shop or convenience mart. I was surprised that most bottle shops or convenience stores advertising large beer selection would have more Belgian and Czech beers than British Ales. But, the Sainsbury Grocery store had a large selection of pint bottles. Although it was not cask conditioned real ale, it did give me a chance to try some outstanding beers I may have not come across in my pub stops. I am now a converted fan of Badger Beers from the Hall and Woodhouse Brewery in Dorset.

#3. Try a beer from a regular tap. Again it does make you enjoy and appreciate how special a good cask conditioned beer is.

#2. You must visit a Local Pub. How can you tell it is Local Pub? 1. It is probably not within spitting distance of a Tube or Bus stop. 2. Does not have

Plasma TVs. 3. Does not have a Jukebox (does not need one). 4. No Fruit Machines. 5. No parking lot. 6. As approaching it you are wondering why the only things around are houses and churches. 7. The place is crowded on a Tuesday night. 8. You are the only one in the Pub with a *Rick Steve's London 2007* book. 9. It may be older than our country. 10. You will think you were at a BURP meeting.

And #1 Thing I Learned on My Trip to London: How special the BURP Real Ale Festival is. You may think that you will have literally hundreds of cask conditioned real ales to sample in London. But after seeing Adnams Bitter for the third pub in row, you realize the how lucky we have it. The ability to in one day, let alone 20 feet, try a bitter, ESB, stout, strong ale and etc.... is truly special. So more than once I thought of the effort that Tom, Andy, Bill, Wendy and all the Brewers do in putting on the BURP Real Ale Festival. How lucky that we have our own little piece of tradition right in our own back yard. CHEERS!

SO OTHERS MAY DRINK

A New Charitable Burp Sub Group

Since our focus lately has been to encourage more brewing, an outreach group is being formed to assist others who are less fortunate then us in the appreciation and enjoyment of great, cheap beer.

We will meet at the April meeting to discuss our strategy. The plan is simple, we will teach the homeless how to brew by visiting the local shelters in the area bringing our brew pots and ingredients. This will show the poor and downtrodden that they too can enjoy cheap booze like we do. This will be basic extract brewing done as cheaply as possible so they too can partake in our hobby and possibly compete in the Spirit of Free Beer Competition in May. A BURP meeting at a local shelter will be held later this year. The Minister of Culture will chair this group; however, all are encourage to participate in helping those who are get a good, beer-buzz on.

THE FRUGAL BREWER

Special 20th Anniversary Column

by John Gardiner

Sale-ing, takes me away. Sale-ing - that's where I wanna be. Yard sale, garage, estate, moving; all the same. It's the **Frugal** way to get home-brewing stuff. Found my Biermeister at a yard sale, \$20; my 30-gallon brew kettle, \$25; many CO2 tanks and regulators; and more taps than Bojangles.

One of my best bargains was some old German swing top bottles. They were in a box labeled "FREE". Well, **The Frug** never pays full price. So I asked for a better deal. The sale lady thought for a moment and then said "I guess I can go two for free." That's your first lesson. Don't be afraid to haggle. It's half the fun and with this *case* (actually it was more than a case) half the price.

That's nothing; I make my biggest killings when I buy stuff for the BURP raffle. Let me give you an example. I bought beer glasses for a buck each. I took them to **Larry Koch** (**Larry** was treasurer even then) and said, "I'd like to be reimbursed for these mugs to be put in the BURP raffle". I told **Larry** they cost three dollars each. (Didn't lie, did not say I **paid** three dollars.) I waited about an hour 'til **Larry** had a few home-brews and was feeling generous. Then, I asked for free tickets since I found all that great raffle stuff. Good ol' **Larry** gave me five free tickets! So, I made \$2 per mug and also received \$5 worth of raffle tickets. Now, we're brewin' with saaz!

Did you all know that **Larry's** an orphan? Yup, every time I sell **Larry** a bunch of stuff I congratulate him on his great negotiating skills. Then, he tells of his tough childhood. He always says, "My mom didn't raise any fools." **Larry**, an orphan, who knew? I tell ya folks, your BURP dues can be the best investment you'll ever make with **Larry** as treasurer. Rumor has it that a legal settlement requires him to stay on until he makes full restitution; but, that's a story for another day.

So you see, a lot of home-brewing stuff is available at these sales. Let's take another example such as

an estate sale. At an estate sale you get to rummage through the entire house. If you want bleach, paper towels etc. go to the laundry room. Tools, burners, hoses, and lots of other stuff look in the garage, basement or shed. Kitchen stuff? Come on and guess! Cleaning products? Try the bathroom.

One of my favorite discoveries (which I talked about in a **Frug** column many years ago) is how well a toilet brush cleans beer kegs. I always look for the guest bathroom when I buy my brushes. They tend to be stiffer and have not been used as much. I've also noticed that my guests seem awestruck at this brilliant idea. They get so enthralled they forget to drink. My home-brew lasts much longer when I provide stimulating conversation. I have been finding my brewing stuff and stuff for BURP raffles for years. An estate sale is like a department store - everything has a department except you often pay 10 cents on the dollar and usually no sales tax!

Have you noticed the 5-gallon carboys that appear in the raffles occasionally? Do you remember the big green Rolling Rock chair, the grand prize at the December Banquet? Did you get one of the half dozen keg tubs last year at **Harriet** and **Lou's**? Yard sale, yard sale, yard sale. Yes, and you too can find all these treasures and more.

Since this is the 20th anniversary of the first Frugal Brewer column, I want to tell you about the old days. Things were tough back then. That's when we were converting to metric. Yard sales were being converted to meter sales. It was getting difficult to order beers. Instead of saying, "Bring us a few pints" you'd say, "Take me to your liter."

My original column was filled with fabulous money saving ideas such as using a sun lamp instead of a germicidal lamp. They both did the job, but the sun lamp was cheaper and you got a tan while you brewed. Although, sunbathing while home brewing naked is, of course, common practice today; at the time, this kind of wisdom was unavailable elsewhere in the brewing community. I also have some pictures to sell. I was quite a hunk in those days. Check with me at the next meeting. To learn more, check out those old newsletters.

Even better, read my favorite of all columns, "BURP History", by **Bill Ridgely**. **Bill** tells of BURP years ago. Although I was there and I still learn something new in each column, his research is super. BURPers often tell me how great his column is.

Which reminds me of a complaint (I'm great at those aren't I?). Don't just tell other BURPers how much you like something. Tell the person who did it! The only reward BURP volunteers get is your appreciation. I often talk to BURPers who tell me how much they love BURP, BURP events and BURP News. New BURPers often don't know the person who wrote the article or did the good deed so they tell me. **Tell them!** It's a great way to get aquatinted! Please folks, these people are our BURP hero's, *even the officers!* They're usually overworked, sometimes overwhelmed and always under appreciated. Seek them out and tell them how wonderful they're doing. Don't worry they won't get pompous, the only swelled heads in BURP, are the ones on our home-brews.

Local Brewer Follows His Roots

By Igor Nurentt

Long time brewer in the area, Jason Oliver, will be leaving Gordon Biersch at the end of April and moving to Ukraine. While in Ukraine he will be following in the footsteps of his Grandfather.

Growing up in a small village out side the Ukrainian city of Lviv (then part of Poland), Jason's grandfather worked as a carpenter. However, during the occupation of Ukraine by the Soviet Union, Jason's grandfather fell on hard times due to rationing and a lack of business.

With the Soviet Army stationed in Lviv, Jason's Grandfather came up with an entrepreneurial idea. He started making and selling Kavas in Lviv. Kavas is a traditional Russian drink. It is basically black bread, which is put into water to liquefy. Sugar and yeast are added. The liquid is allowed to briefly ferment creating low-alcohol, liquid bread.

Today Kavas is made on a larger scale and can be bought from vendors on the street. The vendors

have large casks or tanks that are either pulled by horse or are on the back of trucks.

Jason's mother told him stories about his Grandfather and the kavas business. Three years ago, Jason started experimenting with kavas recipes at home. He had hoped that he could introduce kavas as a non-alcohol beverage at Gordon Biersch D.C.; however, corporate headquarters turned him down. Jason decided last year that he wanted to do something "different and off-the-wall" and had his mother explore the possibility of making kavas during one of her recent trips to Ukraine.



Jason Oliver inspecting the Kavas truck. Photo courtesy of Mrs. Oliver

During a trip to Ukraine in December, Jason bought a kavas serving truck from Petro and Olga Ovcharenko, who are friends of Jason's extended family. Jason plans to sell his kavas on the streets of Kiev. Petro is working on the first batch in Ukraine while Jason settles his affairs here. "I hope to be selling Kavas on May Day" Jason said.

Trivial Beer-Suits

By Charlie Pavitt

Beer and Religion, Part 3: Egypt

Again inspired by Gregg Smith's history of beer, creatively entitled Beer, with a long subtitle I don't wish to repeat from last time.

Beer must have been important in ancient Egypt, because a lot of gods and goddesses were involved. Horst Dornbusch (http://beeradvocate.com/news/stories_read/629) gives credit to the sun god Re for inventing it in the

first place, and when Re had an incestuous relationship with his daughter Hathor (the goddess of love, lust, joy, singing, dancing, and laughter), their offspring, Ihi, became the god of music. Makes sense to me. However, according to <http://socsci.colorado.edu/LAB/GODS/hathor.html>, at one point Re sent Hathor to earth in order to destroy humanity, but, upon changing his mind, Re flooded the fields with beer colored red to look like blood. Hathor drank the beer, became drunk, and turned loving and kind (a story told in detail at <http://crystalinks.com/egyptcreation.html>). Also makes sense to me.

According to both Smith and Foster's website (http://www.fosters.com.au/enjoy/beer/history_of_beer.htm), Isis, the nature goddess, was Egypt's patroness of beer brewing, but I've not found the more credible websites to mention her role. In contrast, Isis's husband, Osiris, the god of agriculture, was in charge of grains and so definitely involved. Osiris was also the god of the dead, and in the Egyptian Book of the Dead, the description of the journey from the earth to the world of the afterlife, those taking the journey bring jars of beer along for sustenance. It should then be no surprise that Hathor is also described as accompanying the dead on their journey. In top of all that, there was Tenenit, who was the goddess of beer, and from what I'm seeing I think she was responsible for the brewing itself. I'm surprised that two many god-cooks weren't spoiling the wort, but what do I know?

And on another only tangentially related topic: Before the days in which the pharaohs ruled over Egypt, there were the Nubians. Nubia was a land in what is now the south part of Egypt, and appears to have controlled the entire territory for a time before 3000 B.C. They unquestionably were brewers, and the web has a lot of mentions in that regard. The only reason I bring it up here is that their word for beer, "bousa," is likely the source for our "booze."

And getting totally off the topic of Egyptian gods, but staying on the topic of terminology: According to Smith, the expression "mind your p's and q's" is short for "mind your pints and quarts," a reminder of innkeepers to their servers to keep track of their patrons' tabs. And "cock and bull stories" were

named after two taverns outside of London across the road from one another, and were exchanged by travelers staying at one with travelers staying at the other.

BURP 10 and 20 Years Ago

Compiled By Bill Ridgely

20 Years Ago, Apr 1987

BURP's "foolishly fun" April 1987 meeting was the first of what would become many gatherings held at the Oxon Hill Jaycee Center in Ft Washington, MD. **Ralph Bucca** kindly made the arrangements for the venue and served as meeting host. The highlight was an entire bushel of fresh clams brought by BURP's "Purveyor of Fine Seafood" **Bill McLaren**. Bill was already famous for bringing bushels of oysters to BURP meetings, so the clams were a pleasant surprise on this occasion. While Bill cooked the clams, Ralph and club Treasurer **Duane Fraver** put on a brewing demonstration, which included a lesson on simple mashing techniques. While most club members were still brewing extract beers at this time, a small minority were starting to do partial and full mashes. One of these pioneers, **Hank Rupprecht**, brought a light-bodied but tasty all-grain brew to the meeting (specific style not mentioned) in a 5-gal soda keg, also just coming into regular use. **Joel Spencer** arrived at the meeting with a 3-gal soda keg of his honey beer "connected to a hand pump instead of a CO2 bottle". While the hand pump is not specifically identified as an English beer engine, this is the first mention of a beer being served at a BURP meeting using a traditional hydraulic dispensing system. Ralph wowed the crowd with his latest fruit meads, a raspberry and a pineapple. His growing expertise in meadmaking eventually led him to winning the coveted "National Meadmaker of the Year" award sponsored by the AHA.

There was one minor issue brought out at the meeting. Many members brought their homebrew in bottles with homemade paper labels. When the ice in coolers began to melt, the glue on the labels dissolved, and identification of the beers was rendered impossible. A discussion ensued on how

to remedy this at future meetings. Once again, no club homebrew competition was held at the meeting, but there was no shortage of good brew.

April 1987 marked a "great leap forward" for the BURP News. Secretary **John Gardiner** published the very first 10 page club newsletter, chock full of John's great writing. The highlight of the issue was the first appearance of "The Frugal Brewer", John's monthly column that, as he so eloquently described it, was "dedicated to my mother **Ma Frugal**, who taught me how to cultivate my cost conscientious concern for the culinary cuisine, or how to be a cheap chef and bargain brewer". The Frug's first tips included using Serio bulk malt syrup (available in the handy 5-gal bucket for \$25) instead of more expensive canned extract, proposing a group purchase of corn sugar (25 cents a pound in 100 lb bags), sanitizing brewing equipment with a UV sun lamp, and using a \$2.95 "Roman Meal Diet Scale" as a hop scale. John's report on the March BURP meeting was another Gardiner classic, featuring such highlights as: "**Bob & Ellie Tupper** dressed casually for the meeting, wearing stylish jeans and fashionable sweaters. This concludes the report on the Tupper wear". Rounding out this true collector's edition of the BURP News was **Linda Sweeting's** excellent Beer Trivia column.

10 Years Ago, Apr 1997

Paul & Jamie Langlie hosted the April 1997 BURP meeting at their Kensington, MD home. The gorgeous weather ensured a large crowd for the event, which featured a bock competition, the winner of which represented the club at the upcoming AHA Bock Club-Only Competition. The winners, in reverse order were: 3rd place to **Jane Hautanen** for her Bock, 2nd place to **Andy Beaulieu** for his Maibock, and 1st place to BURP Webmaster **Lynn Ashley** for his Maibock. Food highlights at the meeting included roasted garlic heads, homemade spaetzel, and Swedish meatballs. Special mention was made of **Steve Marler's** Hungarian corn dish, which must have been exceptional considering the rave review by co-meeting reporter **Andy Anderson**, who has a well known aversion to anything vegetable-based. While many great homebrews showed up at the meeting, special kudos were given to **Jim Busch** for contributing a keg of *Victory Prima Pils*. A

number of people became lifelong fans of *Victory Brewing* at this meeting.

The April 1997 BURP News featured the traditional great articles in honor of the 1st day of the month. Leading off was the headline that Fearless Leader **Tom Cannon** had decided to give up the secular lifestyle and join a Trappist monastery in Spencer, MA. As reported by **I. M. Snupin**, "The news came as a shock to many BURPers, not the least of which was his wife, **Colleen**". Brother Thomas planned to start work immediately at the Blessed Sacrament Brewpub at St Joseph's Abbey (already made famous in **Jim Dorsh's** April article of several years earlier). Also in the issue, BURP Mortician **Paula Goldschlager** wrote the definitive article on "Casket Conditioning", with complete instructions on how to properly condition those English-style ales after they had been properly "laid to rest" in the casket. The fun concluded with "Tasty Travels Goes to Hell", a review of a visit to a pub in, well, you know where. The beer descriptions ("all smelled sulphury") were classic. Our intrepid reporter began with the Helles ("rank, with a bitter finish"), moved to the Helles Bock ("I poured it out on the floor, but it crawled back in"), then finished with a special edition Duvel ("made from fermented blood by defrocked Trappist monks chanting backwards").

Not all of the articles in the issue were of a "foolish" nature. "Tasty Traveler" **Bruce Feist** also reviewed the brewpubs of Long Island, NY and Uniontown, OH. **Andy Anderson's** "European Beer Journal" featured an excellent guide to travel in the UK, and self-proclaimed "Net Personality" **Ben Schwalb** elucidated on beer oxidation and how to prevent it.

Style, Shmyle

by Ben Schwalb

Okay, it's time to vent my spleen about something that has gnawed at me for a little while now (about twelve years): beer style emphasis. It seems that some people have lost sight of the fact that beer is supposed to be enjoyed. Instead of just enjoying the flavor, style-Nazis try to pigeonhole beer into a particular category, and if they can't, they refuse to give it the credit it deserves.

There are about eighty BJCP beer styles. 80! That means there are more styles of beer than there are teeth in Glen Burnie. And yet it is still very possible to brew a beer that does not fit into one of those categories. These beers don't stand a chance in AHA-sanctioned competitions. Oh sure, there is a catchall Specialty Beer category, but it is generally regarded as a trash bin to throw beer that doesn't deserve placement in a "real" category.

It's sad when a beer connoisseur takes a sip of something good, but refuses to enjoy it because he/she can't place it in a predefined style. Hmmm, you say it's an American Brown, but it's more like a Robust Porter." When that happens I want to yell, "Just drink the \$%^#& thing, you @*#& cretin!". Maybe even more styles should be created to accommodate all the in-between beers that we brew. Or perhaps styles should be done away with altogether, or at least broadened. I mean, are we doing the brewing community a service by defining 80 styles? How about just having a few general styles such as pale ale, stout, sour ale, etc? As it is, when a BJCP contest lacks entries in categories, the organizers end up combining styles anyway.

"Of course you're against styles," I hear you say. "You've never won a BJCP contest." That's true. I wonder why that is. Maybe it's because I don't obsess over trying to hit a particular style. Maybe it's because I don't wash my equipment. (I'm referring to my brewing equipment.)

Some BJCP style categories are ridiculous. For example, there's Standard American Lager. Translation: Club Soda. But it doesn't end there. There's also Lite American Lager! That's right. Like there's a difference. What anal-retentive geek felt the need to create a category that's lighter

than Standard American Lager? Probably someone from A-B or Coors trying to artificially create a chance of winning a GABF medal. Go ahead and read the BJCP guidelines for these two styles and tell me whether they differ by more than a micron. I challenge anyone to tell me the difference between Miller and Miller Lite. Maybe I'm wrong. Maybe there really is a difference, but my palate isn't attuned to these styles enough to discern them, thank God.

Which would you rather drink: the GABF Standard American Lager gold medal winner, or a Belgian-y craft brew that can't win a medal because it doesn't neatly fit into any particular style?

Many great beers have been denied awards because they were "nice but not to style". Why must a beer be a "known entity" in order to win acclaim? I mean, do we refuse to enjoy Cameron Diaz's beauty just because we don't know whether she's a real blonde? No. (At least I don't.) Similarly, let us not "diss" perfectly good beers simply because the brewer didn't kowtow to the BJCP and make his or her beer conform to a style that someone else made up. Until someone devises a better rating system for beer, I will refuse to spend \$12 in shipping and entry fees just to have someone in Idaho tell me that I should have entered my Ordinary Bitter as a Special Bitter.

This is not to say that I'm against the Spirit of Free Beer or any other homebrew contest. I have entered a few contests including the SOFB, and I've even judged a few (as a non-certified participant of course). Many marvelous beers are entered in BJCP contests and win well-deserved ribbons. But maybe some hedonistic contests are in order as well. How about a contest in which there are no styles, but just a group of judges deciding which beer they like best? Sure, that leaves it up to individual preference, but so does the way contests are run now: if two beers conform to a style, the winner will be the one that the judges like better, not necessarily the one that was crafted better.

I know that I've just rattled a lot of cages. So what's new? If I am as wrong about this subject as I am about everything else, please someone enlighten me, perhaps with a future newsletter

article. I welcome all rebuttals, criticisms, and questions about my lineage. Who knows, maybe I'll show up at the Spirit of Free Beer so you can whip me with a racking hose.

[Thanks to Ben for his willingness to boldly "stir the pot". No-one loves a controversy more than your editor. I invite anyone interested in rebutting the viewpoint of the article to do so.]

BURP Prosperity Report

By Larry Koch, Minister of Prosperity

Current Financial Position

Previous Balance - Balance 7 March 07	\$20,109
Income for month	+\$1,087
Expenses for month	-\$636
Current Balance - Balance 5 April 07	\$20,560

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>.

Mem-beer-sip Update

By Christine Johnbrier, Ministrix of Propaganda

This month we welcome new members **Arthur Diem** of Derwood, MD; **Robert Avila & Ann Warner** of Alexandria, VA; **Max & Deb Green** of Alexandria, VA; **Tad Gallion & Kristen Schaefer** of Bethesda, MD.

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 I don't have your current email address! Send your contact information to membership@burp.org, and I'll see that your info is updated.

CURRENT MEM-BEER-SIP STATS:

TOTAL MEMBERSHIPS: 263
FAMILY: 78 (x2) 156
INDIVIDUAL: 84
HONORARY: 23

Hop Notes from the Libeery

By Mel Thompson, Minister of History

The BURP Libeery is open 24/7 for your reading and research needs. If you wish to check out a book, contact Mel Thompson at sonofthomp@comcast.net prior to the monthly meeting and your request, if available, will be delivered.

If you don't see what you want in the Libeery list, let me know what you are looking for and I will try to locate it for you.

Cheers, Mel

Book Review

Radical Moo's by Randy Heifer

Review courtesy of Don Etta Pollo

What a great introduction to and analysis of the "original fermenters" and the products they produce for our consumption. The book describes how the cow's digestive system consists of a 4-chambered stomach in which saliva, stomach acids, yeasts and bacteria, thrive with the sole intent and function of providing the enzymes to break down the fibrous material consumed by the bovine diet and ferment the resultant sugars. There are 3 products that ultimately result from the breakdown of the food through microbial action: milk is produced by the nutrients absorption into the bovine bloodstream as well as for the health of the cow, the undigested fiber becomes "cow poop" (we're not talking about bulls here), and the gas

which contains small amounts of alcohol is eructated (BURP!). The cow has the unique opportunity to also re-chew and re-ferment partially digested food as it is forced through eructation back into the cow's mouth for further subjection to the cow's saliva which contains enzymes to continue the mashing and subsequent fermentation process. Of course the lucky cow gets to re-chew alcohol enriched partially digested food. Yum! Happy cows!

The book describes the research done at every major university that has an agricultural school with the obligatory cow with the port hole to the stomach from which the partially digested food can be extracted for analysis of the microbes present. The pictures in the book are outstanding and I must admit a stirring in my loins as I viewed them. The author describes her excitement when, for the first time, she reached into the warmth of a cow's stomach to extract the contents. This stew of grasses and grain mixed with yeasts and bacteria that ever change based on the cow's diet are similar to a farmhouse or lambic brewery with much of the same resultant characteristics. The aroma is grassy, fruity with a touch of alcohol. The flavor is very sweet, much like malted barley after sacchrification with a touch of lactobacillus. Acid is neutralized by the enzymes present in the cow's saliva, however, a touch of sourness is picked back up when the eructated mash is re-swallowed and mixed with stomach acid. The mashing takes place very quickly, usually within the first hour after consumption with fermentation proceeding immediately. Due to the relatively high temperature in the "fermenter" (approximately 101.5 F), the fermentation is usually completed in just several hours and the contents ready to be strained and immediately consumed.

The recipe section is worth the price of the book. By changing the cow's diet, an infinitesimal number of different characteristics can be produced. And, if one is fortunate enough to have access to a research cow with a port hole in the stomach, experiments may be made by manually changing the available microbes. And the number of times the food is eructated and re-chewed will produce dramatically different results as the increase of enzymes from the cow's saliva will increase the mashing efficiency resulting in a stronger brew.

The challenge is in harvesting the stomach contents at just the right time while alcohol content is at its highest and before the stew moves further down the system where it is not harvestable. The author describes numerous techniques for extracting the stomach contents though, in many cases, team brewing is required.

All in all, this book is a wealth of knowledge in producing and harvesting a delicious alternative to standard beer styles. I highly recommend it for your reading and research pleasure.

Editor's Corner

By Beth Madden, Minister of Truth

Thanks to everyone for their contributions to this month's newsletter. As always, I invite anyone interested in submitting anything from a feature or general interest articles to travelogues, recipes, etc. to do so. Please send to madfox@comcast.net. Your fellow BURPers and I are looking forward to hearing from you!

Cheers – T.I.W.

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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