

BURP NEWS



The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

*"There is only one game at the heart of
America and that is baseball, and only one
beverage to be found sloshing at the depths of
our national soul and that is beer"*

-Peter Richmond

Rich Sampson, Editor
newsletter@burp.org

April, 2012

www.burp.org



April Meeting
Belgian Strong's Competition
Silver Spring, Md.
Saturday, April 14, 2012

May Meeting
Best Beer with Chili Competition
Fairfax, Va.
May 5, 2012

Mel's Meanderings

By Mel Thompson, Fearless Leader



Pat and Janet Crowe really came through for BURP with the exceptional community club house for the March Meeting. I hope the damage was minimal and we can use the facility again. What a great Spring day for March 17 and what better way to celebrate St. Paddy's day than at a BURP meeting. I was in awe at the food you'all provided. Multiple delicious Irish stews

and corned beef and cabbage dishes. I sampled all of them and all were fantastic. **Steve Marler's** was even made with lamb, the traditional Irish stew. Those made with beef were also excellent.

The beer wasn't bad either. There were a number of very good homebrewed stouts as expected and many other equally tasty brews of other styles. One that really was special to me was the beer made by **Bob Warriner** (who had a little help from **Jeanie Osburn**). Bob has been a BURPer for over 30 years and this was his first homebrew (WTF?). He made a beer much like 60 minute IPA and added hops every 5 minutes during the boil. It was a delicious tongue scrapper - bitterness, flavor and aroma were all true to style. Now, of course, we expect more out of Bob. Don't wait another 30 years to brew. Bob has graduated from the "beer sponge" category to beer brewer and contributor. (Actually, Bob has

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. 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.

always been a very generous BURPer).

Thanks to everyone who purchased raffle tickets. Because of your generosity, BURP donated \$157 to the **Capital Area MS Society**. Be thinking of a charity for future months and make your suggestions to me so that I can run it by the officers.

Once again there were a number of new members in attendance (who I failed to recognize during the business part of the meeting – please remind me next time!). And it was nice to see **Greg Kushto** and **Kristina Monteforte**, new members from February, returning to spend the day with BURP. Looks like **Zech Ziebarth** is becoming a BURP regular. It was interesting that some long time members commented that there were many faces that they didn't recognize at the meeting. Yes, BURP is growing and with our common interests, no one remains a stranger for long.

With all the Spring events going on, I hope you are able to make it to the April meeting at **Paul and Jamie Langlies'** home in Kensington. They are long-time BURPers/home brewers and have been representing BURP at the Meridian Pint homebrew comps. They have been a great recruitment tool for BURP as several of our newest members are the direct result of Paul and Jamie's efforts. Remember, this month is the Belgian Strong competition. Be careful how much you consume as many well-made examples will hide the alcohol. Reduce intake or wait it out. We don't want to see anyone leaving behind the wheel who is not completely sober. This takes a team effort. If you see someone who appears to be impaired, stop them, call them a cab, whatever it takes.

Bob King, with the help of his team, has procured a huge assortment of prizes for the Spirit of Free Beer to be held May 12 at **Mad Fox Brewing**. **Port City Brewing** has agreed to store SOFB entries in their facility until the comp. Let's support these friends of BURP. Speaking of friends of BURP, **Kevin Blodger**, head brewer at **Gordon Biersch**, Rockville is headed for greener pastures starting his own brewery in Baltimore. We wish Kevin much success. Long time BURPer, **Christian Layke**, is taking over as head brewer, so the mutual support will continue.

I'm looking forward to trying some great Belgian homebrews on the 14th and some Belgian food. How about mussels, waterzoi and frites? Or Belgian chocolate? You can get as creative with your food contributions as the brewers will with their beer. See you there.

Cheers!

PS – I tasted the BURP 30th anniversary barleywine and it is delicious! Thanks to **Andy Anderson**, **AJ DeLange** and crew. When are we going to drink some guys?

Oh, and one more thing – we are raising BURP dues. They have been ridiculously cheap for years. As an example, the **Oregon Brew Crew**, established a few years before BURP in 1979, now charges \$35 for single and \$55 for 2 person family memberships. Don't you think it is time? Oh, this is April 1 as I write. Never mind.

From the Ministry of Culture

*By Justin Housenger and Mike Reinitz
Co-Ministers of Culture*

The purpose of BURP monthly competitions is to encourage brewers to advance their brewing skills by improving recipe formulation and/or technique based on objective feedback from score sheets or by experimenting with styles they've never brewed. Competitions promote education and the availability of great tasting homebrewed beer at meetings.

Stout Competition Wrap-Up

The 22nd annual Dan McCoubrey Stout Competition was a fantastic competition that featured 16 beers total with representation from every sub-category except Foreign Extra Stout. Many thanks goes out to the judges who volunteered who were **Wendy Aaronson, Tom Cannon, Bruce Bennett, Nick Griner, Matt Pyle, Brian Matt, Trich Koch, and Anne Stevens**. Our panel of BOS judges (Trish, Matt and Wendy) were able to decide between the final four beers to come up with a Top 3 for a ribbon.

In first place, with an effortlessly drinkable roasty dry stout were the Dickheads (**Tom and Colleen Cannon** and **Pat and Janet Crowe**). Second place went to **Bob Rouse** with his silky Oatmeal Stout, and third place went to **Andy Anderson** with his delicious dry stout. Congratulations to the winners, and thanks to all who entered and again to our judges...great competition!

Spirit of Free Beer Update

There is a lot to report for this year's 20th Spirit of Free Beer Competition. Advertisement and outreach has begun with news feeds on social networking sites like Facebook and Twitter as well as the posting of the official SOFB advertisement flyer at home brew supply establishments and places like that. Check out our nearest homebrew store or brew pub in the area to get all the information you need about entry drop off, cost, and other logistics.

Online registration went live on the first of April, through the BCOE system as in years past that is available off of the official Spirit of Free Beer Website (<http://sofb.brewcompetition.com/>). As a reminder, drop-off locations will be at **Flying Barrel** (also the mail-in site), **Maryland Homebrew, myLHBS**, and **Cairo Wine & Liquor** in DC

Other planning for the competition is well underway and a large group of volunteers have been working hard to ensure this year's competition is a success. Judging will once again be held at **Mad Fox Brewing Company** on Saturday, May 12 with entries due by Friday, May 4. **Port City Brewing** has offered to store entries for us prior to the competition, and we are working on a potential judging site for the Friday night before the competition as well. In the event that we cannot secure a central single location



[Justin Housenger (left) and Mike Reinitz]

for Friday, May 11th judging, we will likely hold a judging site at volunteer's houses (one in MD and one in VA) as in years past.

Bob King is our Prize Coordinator this year and who along with his team have been tenacious so far to say the very least.

Bob and others have been attacking this very demanding and important role to amass (at the time of this writing) no less than 87 sponsors so far. Bob has informed us that the effort is still ongoing and even 90 or more sponsors is not out of the question. It goes without saying that we're going to have some incredible prizes for this year's competition including gift certificates, 55 lb bags of grain, a full keggung system, temperature controllers, Polarware brew kettles, and a couple of chances to "Brew with the Brewmaster" at nearby breweries and brewpubs. The only way to win though, is to enter!

Finally, we can't stress enough how other volunteers that aren't on the SOFB planning committee are essential in making this competition smooth and enjoyable for all. We will need help, especially the weekend before and of the competition, to check-in and sticker entries, transport to the holding facility (Port City), sort the beer, and transport it back to the Friday (May 11th) judging locations and Mad Fox Brewery. We'll also need people the day of the competition at Mad Fox (after the beer had been judged) to volunteer to take the extra beer back to a few houses to store for a month until the June meeting when we drink the leftovers. If you have interest in helping out with any of these tasks, it would be an immense help as we are expecting more entries this year than in any SOFB ever. Contact Mike or Justin if you can offer help in any capacity. We really appreciate it.

Upcoming Monthly Competitions

As a reminder, the calendar of competitions has been set through March 2013 and is available on the BURP website, so brew, brew, brew! There will be a Ministers of Enlightenment educational tasting session (conducted by **Robert Stevens** and **Steve Marler**) at the April meeting which will focus on wheat beers, which is the July Competition.

The pre-registration of beers has been working great so far and we ask that everyone register by the Thursday prior to a meeting – we will not be accepting unregistered entries on the day of a meeting. Please email Mike and Justin at culture@burp.org to register. Additionally, we'll need volunteers to judge at all the upcoming competitions. The team style judging of ranked BJCP judge and novice judge has been very effective, and really gives the aspiring judge some hands on practice with an experienced judge. Those especially that are in the upcoming BJCP prep course to

take the exam early next year are encouraged to practice judging as often as they can and the monthly competitions are a great place to start. Find Mike or Justin before the judging starts or email us at culture@burp.org before the meeting to let us know if you're interested. The goal is to get a lot of judges and keep flights small (3-5 beers), so that the competition goes quickly and we can all get back to enjoying the meeting.

April Competition: April's competition will turn the dial back up on strength as we welcome in beers from Category 18: Belgian Blondes (18A), Dubbels (18B), Tripels (18C), Belgian Golden Strong Ales (18D), and Belgian Dark Strong Ales (18E). There's no better way to welcome in the warmer weather than with this diverse, flavorful set of ales.

May Competition: May is the annual chili meeting and "Best Beer With Chili" competition. As in past years, this is a keg competition, which means you need to submit at least a 2.5 gallon keg. Entries will be judged by popular vote. You will still need to pre-register though so that we can create labels and ballots. Any style is fair game as long as it helps to beat the spice!

June Competition: As in years past, there will be no competition in June as we all enjoy the hundreds of SOFB leftovers.

BURP Prosperity Report

*By Mark Hogenmiller & Bob King
Minister of Prosperity & Minister of Raffles & Philanthropy*

Charity of the Month – March 2012

The charity for March was the **National Capital Chapter of the National MS Society**, with \$157 of the raffle donations going to them! The chapter is committed to providing vital support and personalized services to the many thousands of individuals living with MS in the Washington, DC metropolitan area, their families, friends, and colleagues.

More information can be found at <http://www.nationalmssociety.org/chapters/dcw/index.aspx>

Merchandise News - We still have the following available:

BURP Lapel Pins - \$3 (make great exchange gifts while pub crawling)

BURP Euro Style Stickers - \$1 (buy one for all of your cars and kegs)

NEW! BURP Beer Mats/Coasters \$20/Sleeve of 100

BURP 30th Anniversary T-shirts \$10 Sizes M, L, and XL available

See me at the next meeting to purchase merchandise.

BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project. Correspondence can be sent to me at prosperity@burp.org.

BURP Institute of Zymurgy

By Steve Marler and Robert Stevens
Deans of Enlightenment



Our lagers have been brewed but the way things are going we're not sure there will be enough time to brew all the ales that we normally brew before the summer heat arrives. As always there never enough time to brew all the

beers we want. But we digress, the Institutes recent and planned activities are:

Enlightened Happy Hour

On Monday April the 2nd **Pizzeria Paradiso** hosted a BURP happy hour. There was a nice selection of beers for the group to try and discuss. Those in attendance were treated to half price draft beers. Special thanks to **Greg Jaszur**, Executive Bar Manager for Pizzeria Paradiso, for helping us arrange the happy hour. The purpose of the happy hour is to enlighten BURP members on what is the latest and greatest coming from the craft brewing scene. Always fun to drink and discuss the beers we plan to brew! The group seemed to agree that BURP should organize more happy hours. Save the date of May 1st for our next happy hour. We will announce the location via burplist. Please come join us.

Monthly Meetings

Although the March BURP meeting was the annual Dan McCurbray Memorial Stout meeting, **A.J. DeLange** led a tasting and discussion on lager beer. The tasting was held in March in hopes that members would take what they learned to a brew a lager for the German lager competition that will be held in September.

AJ began the tasting with a Michelob to highlight the clean lager character and the lack of hops. This was followed by a tasting of a Helles that he brewed. While tasting the beer AJ discussed the water profile of pilsners brewed in Germany and the Czech Republic. Next up was a tasting of German style Pilsners which included Victory Prima Pils and

a growler of AJ's Pils. He discussed bitterness levels in pilsners, and quipped about what happens when you assume a pound of hops is a pound of hops.

With the arrival of **Rick Garvin**, the group was treated to a growler of Mad Fox Praha Pilsner. AJ took the opportunity to discuss the difference from beer brewed with local water compared to water that has gone through reverse osmosis. The discussion took an unexpected turn when Modelo Special was poured. AJ thought he purchased Negro Modelo. The Modelo Special gave AJ the opportunity to discuss skunky beers and what causes this off-flavor. Luckily we were able to wash the taste of the Modelo away with some of AJ's Marzen beer. The tasting and discussion concluded with a growler of AJ's bock and Spaten Optimator. While sampling these big malty beers, AJ discussed the process of decoction mashing. Thanks AJ for taking the time to share your extensive knowledge of lager brewing and water.

Following the discussion, **Robert Stevens** lead the Brewers Corner. Five members shared and provided description about their home brews. There was a lively discussion of the beers' positive features and instant feedback on changes that might improve the beers. Thanks again to those who shared their beers.

At the April monthly meeting we will be tasting German Wheat and Rye beers. After the tasting, we will have another Brewers' corner so bring your beers that you would like to discuss and receive others' feedback.

BEST Group

Nine members of BURP's BEST group participated in a discussion on beginning mashing. **Steve Marler** went through the basic principles of brewing and showed a video of an infusion mash brewing session. The general response to the presentation was positive.

The April Best meeting topic will be Beer Off flavors. Some future BEST meeting topics will be recipe formulation, kegging beer, Yeast and Hop profiles. Hope to see you there. If you have any questions contact **Aaron Share** at best@burp.org

Mashtun

The first group is scheduled to build their new Mashtuns on April 28. The Mashtins are cooler chest, CPVC pipe with a stainless steel screen system that can be built to any size. The cost will be approximately \$30 for supplied screen, piping and fittings. Larger chests may be more. Although the group is pretty full, there may still be space for one more person so let us know if you would a new Mashtun. **Larry Koch** is going to meet with the people building the Mash-tuns at the April monthly meeting to discuss the time and materials needed.

Those that do not build their Mashtuns with the first group will be scheduled to build their new Mashtun with the next group.

BYO

Do not wait until the last moment to order your half price BYO subscription. You can save \$14.00 on a regular \$28.00 one year subscription or \$28.00 on the regular \$56.00 two year subscription. This is a great value but it will not last forever. If you are interested in receiving these savings, contact **Royden Henry** at BYOsubscription@BURP.org.

This Month in BURP History

Compiled by Bill Ridgely



10 Years Ago (Apr 2002)

– The month started out sadly for those of us who had become friends with **Matt Young**, the friendly face behind the counter at the **Brew Masters** homebrew supply shop in Rockville. Matt, barely 30 years old, succumbed to cancer on April 13 after a long and heroic struggle with the disease. A good sized BURP contingent came together at the

memorial service to reminisce about the joys of knowing this remarkable young man. He was (and remains) greatly missed in the homebrew community. But the onset of Spring had a way of softening one's sorrows, and the club dutifully met at the home of **Bud & Helen Hensgen** in Arlington to celebrate life's seasonal renewal. There was a threat of showers all day, but not a single drop fell on our collective heads. India Pale Ale was the theme, and host Bud kicked off the festivities with an excellent educational seminar and tasting of commercial examples. Following the seminar, BURPer **Alison Skeel** (subbing for regular Culture Ministers **Steve Marler & Robert Stevens**, who were on travel) ably conducted the IPA homebrew competition. It was a hard fought contest with lots of great IPA's, a style that many BURP brewers had by now wholly embraced. But only 3 beers could garner ribbons. The results, announced at meeting's end, were: 1st place, **Keith Chamberlin & Mel Thompson**; 2nd place, **Mel Thompson**; and 3rd place, **Bud Hensgen & Christian Parker**. All winning beers were American IPA's. The combined Apr/May 2002 issue of *BURP News* featured extensive descriptions of the beer styles for the next 3 upcoming monthly club competitions – IPA (April), Bock (June), and Light Lager (July). In between was May's open-style "Best Beer with Chili" competition. Co-Culture Minister **Steve Marler** also contributed a nice reminiscence of how far the club had come since **Tim Artz** launched the first Spirit of Free Beer competition 10 years earlier. In addition, Steve wrote a very helpful article on the Berliner Weisse style and how to properly brew it. There was only one contribution appropriate to the "April 1st" theme – about a new bar opening in Arlington with a bicycling theme. It was planning to serve a special beer named "Flat Tire Ale".

15 Years Ago (Apr 1997) – Bock was the theme at the BURP meeting held at the home of **Jamie & Paul Langlie** in Kensington. The monthly competition was won by BURP Webmaster **Lynn Ashley** with his Maibock, which went on to represent the club in the AHA Club-Only Competition. BURPer **Jim Busch** treated the club to a keg of wonderful "Victory Prima Pils", a fairly new addition to the Victory portfolio.

20 Years Ago (Apr 1992) – BURP Enlightenment Minister **Rick Garvin** announced the club's first BJCP exam preparation class to begin in June. Rick also won the Porter competition held at the April club meeting with a beer called "Porter St, NW". There were 18 entries in the very large field.

25 Years Ago (Apr 1987) – There were a couple of club firsts at this BURP meeting. It was the first of many meetings held at the Oxon Hill Jaycee Center in Ft Washington, MD. Featured was a bushel of fresh clams brought by BURPER **Bill McLaren**. Bill cooked the clams while club treasurer **Duane Fraver** put on one of the club's earliest demonstrations of simple mashing techniques. Mashing was new to nearly all BURPers at this time, but an all-grain beer brewed by **Hank Rupprecht**, brought in a 5 gal soda keg (also a new development at the time) was a highlight of the meeting, which also marked the first appearance of an English beer engine, brought by **Joel Spencer** to serve his 3 gal soda keg of "Honey Beer".

30 Years Ago (Apr 1982) – The earliest surviving precursor to the *BURP News*, **Dan McCoubrey's** "Dear BURPers and Friends" monthly letter updating club activities, dates from this month. Dan reported on AHA President Charlie Papazian's mashing demonstration at the home of BURPer **Phil Angerhofer**, held on March 28. Charlie brewed his "Belchville Ale", an all-grain ale hopped with Saaz. The demo was taped for TV, and the club was attempting to obtain a copy of the tape for the li-beery. Dan also reported that the club was planning a bus tour of the Yuengling Brewery and the bars of Reading, PA, but that Yuengling only gave tours Mon-Thurs, complicating matters somewhat.

MemBeerSip Update

By Howard Michelsen

Minister of MemBeerSip

BURP welcomes our newest members: **Neil Russell** and partner **Karina Manasseh**, **Zech Ziebarth**, **Emily Knickerbocker** and partner **Matthew Swanson**, **Bob and Deborah Sholtes**, **Greg Kushto** and partner **Kirstina Monteforte**, **Ben Murray**, **Tom Brodowski**, **Jay and Cindy Wallin**, and **Peter Petrov**. Welcome new members!

Details on Frederick Beer Week

by Jim Bauckman, Bob Frank and Kevin Smith

Approaching its 16th anniversary, Frederick, Maryland's original brewpub, Brewer's Alley, continues to expand and evolve as a brand. After removing the brewhouse originally located inside its Market Street brew pub, Brewer's Alley is working to install a new 3 bbl system by mid-summer 2012. For Brewmaster Tom Flores this system promises a platform upon which his brewery staff can experiment and develop new recipes.

At the offsite production brewery, called Monocacy Brewing Company, work began on a public tasting room, anticipated to open in May. Also in May, Brewer's Alley joins local and national brewers in celebrating both Frederick Beer Week and American Craft Beer Week.

Brewer's Alley is a proud sponsor of Frederick Beer Week, hosting and participating in several events from May 11 through May 19. This includes attending the Brewer's Association of Maryland "Maryland Craft Beer Festival" on May 12 at the Frederick Fairgrounds. From May 14 until May 20, Brewer's Alley is hosting and participating in American Craft Beer Week events. For more information visit the Brewer's Alley Facebook page at [facebook.com/brewers.alley](https://www.facebook.com/brewers.alley), frederickbeer.com or craftbeer.com.

Frederick Beer Week Schedule

Friday, May 11 is Frederick Beer Week's "soft opening," or mash-up, with unofficial kick offs events happening around Maryland's second largest city. Some of the week's other highlights include:

Saturday – The Maryland Craft Brew Festival kicks off American Craft Beer Week and Frederick Beer Week during this celebration of Maryland Microbrews! Up to 20 breweries will present over 80 different brews. The Frederick Events Plex, at the Frederick Fair.

Sunday – Mother's day events which includes the Pink Boots Society's "Bring Mom Out For a Beer" promotion with

local pubs and brewpubs hosting beer-brunches in honor of mom.

Monday – Beer Judging 101 & 201, for the casual beer drinker looking to learn more about craft beer, homebrewers, and hard-core beer geeks alike, at the Mount Airy Inn

Tuesday – Best of Show Judging of the Battle of the Bubbles, FOAM's and Frederick Beer Week's annual homebrew competition at Barley and Hops.

Wednesday – kettle-side chat via Skype with American Homebrewer's Association president Gary Glass & Charlie Papazian, the man who literally wrote the book on homebrewing, at the Flying Barrel

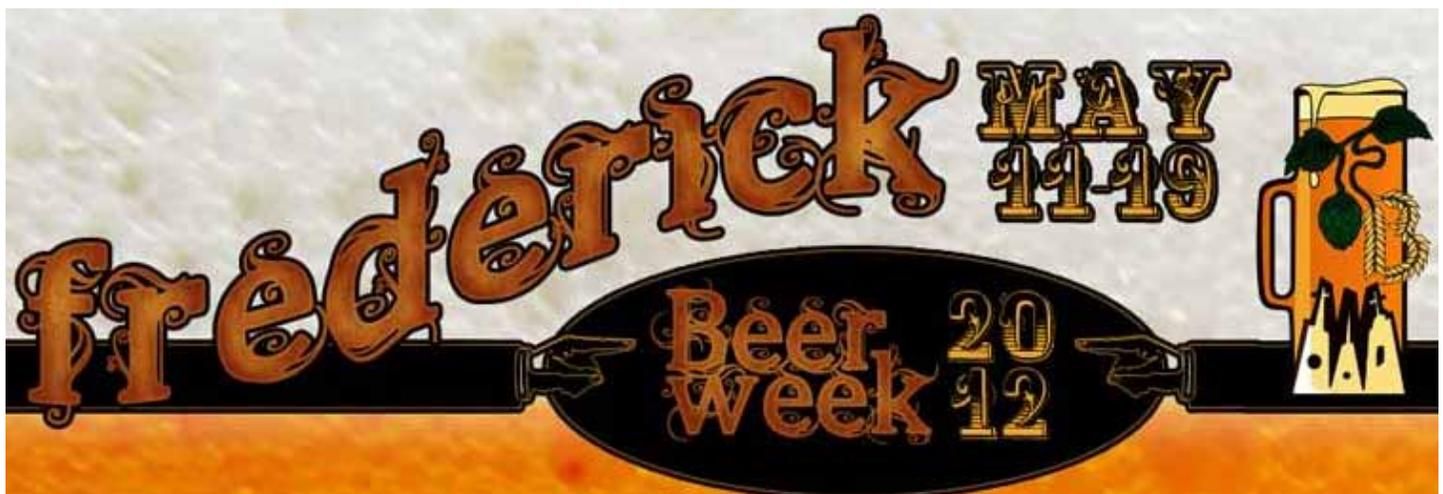
Thursday – tap take over, All local beer at Bushwallers,

Friday – The Great FBW Scavenger Hunt, Start at Flying Dog move to Barley and Hops end at Brewer's Alley, visit businesses in downtown Frederick for clues, win prizes.

Saturday – Come celebrate the end of Frederick Beer Week with us at this family friendly beer fest with fresh firkins, music and crafts. 10 Breweries. Homebrew will be served.

Homebrewers, Take special note of the Monday, Tuesday, Wednesday and Saturday events. Frederick's Original Ale Makers (FOAM) are a large part of FBW.

For a full schedule of events, and updates see: <http://frederickbeer.com/>



2012 Sam Adams – DC101 – DC Homebrewers Club Competition

by Joshua Hubner

Want to win an all expenses paid trip to Oktoberfest in Munich, Germany this fall? All you have to do is get brewing! Seriously.

We are coming up quickly upon the 2nd Annual Homebrew Competition sponsored by **Sam Adams | DC 101 | DC Homebrewers Club** and Derek at **myLHBS!**

The competition will be held at **RFD** on Saturday April 28th – that's just a few weeks away, but sooner than you think!

How to Enter:

- Fill out the entry form above and email it to joshua.hubner@gmail.com no later than Thursday, April 12th, 2012 at 11:59pm.

- This is a "best in show" competition with 1st, 2nd, and 3rd place overall winners, in addition to a crowd favorite. The judging guidelines are for appearance, aroma, flavor, mouthfeel and overall impressions.

- You may enter up to two (2) different beers into the competition, as long as each entry complies with the rules of this competition.

- Drop off three (3) unmarked and unlabeled 12oz bottles of each of your competition beer(s) to MyLHBS located at 6201 Leesburg Pike, Falls Church, VA (www.myLHBS.com, 703-241-3874). All entries must be received by 5pm on Saturday, April 21, 2012 at myLHBS. You must attach a copy of your entry form to your three bottles (rubber bands are preferable).

- For every entry in the competition, you must agree to set aside one full case (24-12oz bottles, 12-22oz bottles or a 2.5gal keg) of that beer. The 15 entries that make it to the final round judging will participate in the RFD event on April 28th and will serve their case of beer to the public.

- A 1st, 2nd and 3rd place winner will be announced at the competition on April 28th, along with a winner for the crowd favorite.

Other Rules:

- All beers entered must be brewed by you at home, i.e., no beers brewed on professional equipment and/or "brew on premise" breweries.

- You must commit to serving a full case at the final round competition – think about it as a great way to get feedback

on your beers from the public.

- If you make it to the final round, you will have the option to provide an additional 6-pack of your competition beer, which Sam Adams will enter for you in their summer Long-shot competition (at their expense).

- Finalists will be contacted the week of April 23rd via email.

- Entry into this competition obligates disclosure of the recipe used to enter (including procedure) with the understanding that the winning recipes can be posted on the club's web forum for others to review. Please keep track of specific information, such as types and quantities of malt, hops, etc., and the type of yeast, batch size, original gravity, final gravity and brewing process.

The Prizes:

First: An all expense paid trip for you and a friend to Oktoberfest in Munich, Germany, Fall 2012.

Second: A home kegerator setup.

Third: Two tickets to the June 2012 SAVOR event here in DC.

Crowd Favorite: To be determined.

Sam Adams and DC 101 will hold a happy hour Home-Brew-BQ Kickoff event on April 12th from 6-8pm (location TBD), with happy hour specials and prizes. This will also be a drop off location for your entries. More detail coming soon at www.DC101.com and www.DCHomebrewers.com.

Cheers, and good brewing,
Joshua Hubner
President, DC Homebrewers Club

Earth Day Delmarva Bike Ride – April 21

by Ralph Bucca

For those of you brave enough to cross the bay bridge, I am sponsoring a flat 35-mile scenic bike ride on April 21. This ride will cross the Wicomico River twice on the only two free ferries in Maryland. It is a loop ride that will originate at my home in Mt Vernon, Maryland. The ride will begin approximately at noon, and will take about 4 hours. If the group is interested, we may include a visit to the Bordeleau Winery. This is a totally self-supported ride, as there are no commercial places, so bring your own water and snacks. For those interested in staying over Saturday night, I am offering yard and house camping as space permits. There will also be a Saturday night pot-luck supper, and a breakfast on Sunday morning. If interested, contact Ralph Bucca 410-651-1847, ver56non@hotmail.com

<i>BURP Doxology</i>
<p><i>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</i></p>

2012 BURP OFFICERS

Office

Fearless Leader
 Ministers of Enlightenment
 Ministers of Culture
 Minister of Prosperity
 Minister of Membersip
 Ministers of Propaganda
 Newsletter Editor

Officer

Mel Thompson
 Steve Marler & Robert Stevens
 Justin Housenger and Mike Reinitz
 Mark Hogenmiller
 Howard Michelsen
 Bill Ridgely & Matthew Pyle
 Rich Sampson

Contact Information

FearlessLeader@BURP.org
 Enlightenment@BURP.org
 Culture@BURP.org
 Prosperity@BURP.org
 Membersip@BURP.org
 propaganda@BURP.org
 Newsletter@BURP.org

Designated Driver Program

In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. **Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.**

Guide for New Members

Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.