



# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES

"Zwei Beir bitte."

July 1997

Inside:

SOFB Wrapup  
Winning Recipes  
Brewing IPAs  
And MORE!

## MASHOUT 97 Call for Volunteers

By Bill Ridgely

If you were among the 150 people who attended last year's MASHOUT, you already know what a great time it is. We're anticipating a crowd of 200 or more at this year's gala 10th anniversary event.

The logistics involved in running an event of this size can be awesome, so BURP is asking for volunteers to help out. Several teams are now being formed. BURP members willing to help with any of the following would be gratefully appreciated:

**Site Setup** - This team will prepare the MASHOUT site on Friday morning, Aug 22. Tasks will include setting up a canopy over the cooking and dining areas, foraging for firewood for the campfire, setting up recreational equipment (volleyball court, horseshoe lanes), and making sure the barn is ready for Friday and Saturday night's entertainment.

**Registration Table** - This team

will man the MASHOUT check-in table on Friday and Saturday, issuing name and vehicle tags and selling MASHOUT paraphernalia (if we get the logo designed and t-shirts printed on time!). Shifts on the registration table should be short if enough people volunteer to help out. A registration table keg will be provided as an incentive. **Liz Pitts** is the Team Leader for the Registration Table and can be reached at 301-946-2086 or e-mail to [ADCEpitts@aol.com](mailto:ADCEpitts@aol.com).

**Barbecue Cooking** - No experience necessary! If you grill at home, you qualify as an elite MASHOUT barbecue chef. We'll need help grilling, shucking corn, and serving the hungry masses.

**Barbecue Cleanup** - Those who help cook shouldn't have to clean up as well. This team will be responsible for clearing tables, gathering trash, and generally making sure the cook-

ing and dining areas are presentable for Sunday morning's breakfast (which will be a true communal cooking and eating experience).

**Site Takedown** - This team will be responsible for taking down the MASHOUT site after Sunday morning's breakfast. Responsibilities will include taking down and packing the dining area canopy, taking down recreational equipment, and making sure the barn is returned to its pre-MASHOUT state.

Volunteers should contact MASHOUT Coordinator Bill Ridgely to sign up for any of the above teams. Bill can be reached at 703-971-5744 (leave message if not at home) or via e-mail to [ridgely@burp.org](mailto:ridgely@burp.org). Team Leaders are also needed for all teams except the Registration Table.

Thanks in advance to everyone willing to help out. I look forward to seeing you at **MASHOUT 97!**



July 1997

Sat, 12th BJCP Exam , Richmond, VA. Contact Scott Bickham, 410 290 7721.

Wed, 16th AHA National Homebrew Conference & Festival , Cleveland, OH (4 days).

Sat, 26th BURP Meeting (extract beers) & Crab Feast at John Esparolini's home.

August 1997

Tue, 05th Great British Beer Festival , London, (5 days).

Sat, 09th Beer and Sweat Homebrew Competition Cincinnati, OH.

Sat, 09th Montgomery Co Fair Homebrew Competition, entries deadline.

Sat, 16th Montgomery Co Fair Homebrew Competition Judging, Gaithersburg, Md.

Fri, 22nd MASHOUT (Homebrews Campout), Rocky Gap, Md. Bill Ridgely (3 day: Fr-Su).

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### A Formal BURP Complaint

I must strongly object to selecting an oxymoron such as "Vegetarian Chili" for promotion, publication, publicity, and endorsement, much less as the winner of a BURP contest. How would you feel if the American Chili Society proclaimed the best beer was one brewed from beet squeezings.

Don't those sandal-wearing, shirt tie-dying, granola-crunching, bunny-hugging, hand-holding, CO-OP-shopping, bulk food-buying, earth-friendly, vegetable-eating panty waists realize that vegetables are what FOOD EATS!!! Don't they understand that vegetables grow in DIRT!

One other thing. It was mentioned that Dave Pyle let Bill Cavender use half of his stove to make the vegetarian chili. Is he any relation to Dave Pyle?

A concerned BURPer

### The Fearless Leader responds:

Dear Concerned BURPer,

I think the problem here is that a decision was made to run an honest chili competition. The honorable Christie Newman was chosen competition commissioner and made sure it was one taster, one vote. With results like this, be assured it won't happen again.

Also, I know Dave Pyle and I've brewed with Dave Pyle. Dave Pyle is a personal friend of mine, and he is no Dave Pyle.

TC

### Cannon Fodder

By Tom Cannon, Fearless Leader

We had a great time with the June meeting at Larry and Trish Koch's house. Lots of people came out for the Brown Ale class and club competition and especially the annual Spirit of Free Beer prize ceremony. It somehow seemed strange, though, sipping a cool glass of homebrewed Winter Warmer. Then somebody came up to me and offered me some Sam Smith's Winter Welcome. Both were good, but seemed oddly out of place. Then it hit me. Summer has arrived. I think I started to really believe it standing up on the hot hill with Mark Stevens and Bill Newman handing out what must have 10,000 Spirit of Free Beer prizes. We got a lot of them to the winners, but if you are a BURPer and have not received your prize, give me a call. They are all stored in my basement, and if I don't get rid of them, look for them at a future raffle.



And how about those prizes? We gave away better third place prizes than most competitions give away for first place. FIVE brewer of the day awards? Come on, this should convince all of you that BURP's own Spirit of Free Beer is the best homebrew competition on the east coast and we've got nowhere to go but up. Thanks again to the competition organizer, Mark Stevens, judge coordinator Greg Griffin, beer registrar Bret Wortman, steward coordinator Bill Newman, and especially our fantastic prize coordinator Becky Pyle. The club is indebted to all of you. Thanks.

Back to summer being here. Tough time to brew, but it can be done. We managed to get a Weizen done before the big heat wave hit and it is happily conditioning in our 68 degree F fermentation room. I'll be taking 5 gallons of the weizen and 5 gallons of our pils to Cleveland in three weeks for the AHA conference. Looks like we have a pretty good group of BURP members attending this year. Expect a full report in next months newsletter.

We've got lots of stuff in the planning stages for upcoming BURP events. Bill Ridgely has got his committee going for August's MashOut. Next month is the Crab Feast, and we are in the early planning stages for a BURP BBQ/Salsa competition at the November meeting. In October we should be having the first BURP Real Ale Competition (it's about time, given the number of beer engines in the club). Also, the third Spirit of Belgium should be in the not too distant future. OK, the bottom line - if you want to volunteer to work on any of these events, or you have good ideas for other BURP events (hint: we need a pub crawl coordinator) let me know. Volunteering to help BURP events is lots of fun and a good way to meet some of the more involved members.

That's all for this month. See you all at the July meeting. I'll be the one behind the big mound of empty crab shells. Keep brewing.

### Burp Officers

Office	Officer	Phone
Fearless Leader	Tom Cannon	(703) 204-2256 H
Minister of Education	Wendy Aaronson	(301) 762-6523 H (301) 594-5656 W
Minister of Culture	Mark Stevens	(540) 822-4537 H
Minister of Truth	Dan Brown	(703) 271-6310 H
Minister of Propaganda	Bill Ridgely	(703) 971-5744 H (301) 827-1391 W
Minister of Finance	Doug Kruth	(703) 671-0857 H
Libeerian	Bob Cooke	(703) 451-1540 H
Minister of the Web	Lynn Ashley	(703) 522-5308 H

### New Members

By Bill Ridgely

Welcome this month to **Sarah Jazs & Kevin Hans** of College Park, **Gary Nazelrod** of Silver Spring, and **Al Folsom** of Warrington, PA.

Two of this month's new members are **Spirit of Free Beer** winners. Al took the Best of Show prize with his English Mild and, despite the long distance from his home in PA, decided to join the club. Gary took

## Spirit of Free Beer Wrap-up

By Mark Stevens, SoFB Organizer

Prizes for Spirit of Free Beer competition winners were announced at the June meeting and, just as in past years, winners were shocked at the quantity and quality of prizes handed out to winners. Credit for the prize packages is due to the generosity of dozens of companies, providing BURP with everything from 50# sacks of malt to glassware to hops and yeast. Becky Pyle did a standout job coordinating the prizes, and proved once again that she is a real asset to the club. A typical prize package for any ribbon winner included a gift certificate ranging from \$5 to \$50, a polo or sweat shirt, a book or magazine sub-

scription, 2 to 4 glasses or similar breweriana, and a package of hops or yeast. Of course this varied from category to category and from first to third place, but these were the types of gifts awarded to winners. The value of any given prize package was generally between \$50 and \$100. There were quite a few unique gifts that I would really have liked to take home myself, such as a large Royal Oak umbrella. And of course, the best-of-show winners took home even larger prize packages including the chance to brew at local brewpubs and microbreweries. Best-of-show winner, Alan Folsom, will also take home the beautiful Silesia Liquors Cup. Please, when you're picking up a six-pack of beer or some supplies for that next winning batch, remember the

merchants who generously supported our competition and try sending more business their way! And while you're there, let them know that you remember and appreciate their support of the club.

We are already thinking of ways to improve Spirit of Free Beer, so if you have any ideas for ways that we can do things better next year, please let me know. I would like to thank all those BURPers who pitched in behind the scenes to make the competition a resounding success: Greg Griffin, Bret Wortman, Tom Cannon, Becky Pyle, Alison Skeel, Steve Marler, Bill Newman, Alan Hew, Jude Wang, Wendy Aaronson, Bill Ridgely, Miles Smith, and Keith Chamberlin.

## Recipes for winning entries from Spirit of Free Beer

### 1st Place Best of Show

"Mild" Alan Folsom

5 gallon batch. OG: 1039, FG: 1015

6 pounds Maris Otter malt

1 pound 40L crystal malt

1 / 4 pound 20 L crystal malt

1 / 4 pound chocolate malt

Mash Maris Otter for 60 minutes at 156 F. Add crystal and chocolate malts to mash and continue mashing for 10 minutes at 152 F.

Hopping Schedule:

1 / 4 ounce Kent Goldings (4.6%) in boil for 90 minutes 1 / 3 ounce Fuggles (4.3%) for 45 minutes 1 / 2 ounce Kent Goldings for 30 minutes 1 / 3 ounce Fuggles for 15 minutes

Yeast: Brewtek CL-160 in starter. Ferment 3 days at about 60 F. Rack to secondary for 17 days at about 60 F.

### 2nd Place Best of Show:

"Wheat" Jim and Linda Rorick

10 gallon batch. OG: 1055, FG: 1008

15 pounds wheat malt

11 pounds 2-row malt

2 pounds Munich malt

Mash follows a triple decoction schedule.

Hopping Schedule:

2-1/2 ounce Saaz (5.2%) for 60 minutes

Yeast: Weihenstephan wheat yeast in starter.

Primary fermentation 14 days at 68 F, secondary 28 days at 65 F.

### 3rd Place Best of Show:

"Big Dog Barleywine" Scott Bickham

Combine first runnings from two mashes: 4.5 gallons from the first, 2 gallons from the second.

Volume after a 90 minute boil should be 4.5 gallons. Use the second runnings for a bitter.

First mash: Single decoction, with an amylase rest at 155 F. 8 pounds Durst pils malt

4 pounds Durst vienna malt 1 pound aromatic malt 1 pound carapils malt 1 pound caramunich malt

Second mash: Single infusion at 156 F.

9 pounds DeWolf Cosyns pale malt 1 pound 20L crystal malt

Hopping: 2.75 ounces Centennial (7.5%) for 60 minutes (~70 IBU) 1 ounce Cascades/Mt. Hood blend for 30 minutes 1 ounce Cascades/Mt. Hood blend for 5 minutes 1.5 ounces Cascades/Mt. Hood blend (dry hop)

Yeast: slurry of Yeast Culture Kit Company A01 (Chico Ale) from a 5-gallon batch.

OG: 1.112, FG not measured but estimated at 1.030. Ferment at 55F for one week, rack to secondary for another four weeks with dry hops. Bottle with 3 / 4 teaspoon glucose per 12 ounces. Age at time of judging: 6 months.

## Brewing India Pale Ales

By Mark Stevens, Minister of Culture

The August competition will be held during the Mash Out. Please drop off beers to me Friday evening or early Saturday. We will judge the beers on Saturday afternoon.

India Pale Ale is the style for the August competition. Some style guidelines, including the BJCP guidelines used for most BURP competitions, lump India Pale Ales into a single category. This presents some problems since IPAs vary widely in both gravity and hopping. Commercial beers labeled "IPA" in England are fairly bland beers, differing only slightly from a standard pale ale, while American IPAs are much more robust in terms of gravity, with very assertive hopping schedules. Hop varieties will also differ with English brewers relying on their workhorse hops, such as Goldings, Fuggles, and the like, while American brewers will use American varieties, often with much higher alpha acid contents. Cascades, Centennial, and Chinook are common varieties in American IPAs.

Terry Foster provides some historical background information on the style in his book "Pale Ale". Foster says that the style was developed in London around 1800 by a brewer named George Hodgson, who monopolized the India trade until about 1820. Foster guesses that the starting gravity of these early 19th century IPAs was in the 1.070-1.100 (17-26 P) range and likely hopped to something in the 150 IBU range (although he admits that hop utilization was probably low and that hop varieties of the time were probably of lower alpha content than today). Foster also suggests that some *Brettanomyces* character may have been common, however, other sources suggest that this is unlikely. In his two-part series on IPA which appeared in "Brewing Techniques", Thom Tomlinson suggests that Hodgson's beer was probably aggressively primed and that the hops were probably early versions of Kent Goldings.

Today's IPAs tend to be hoppy versions of English or American pale ales. Starting gravities seem to range from around 1048 to around 1075. Two

distinct types of IPAs are often brewed: one a fairly light bodied beer with moderate hopping of around 40-60 IBUs, usually termed "English style IPAs", and one a bit heavier with hops around 60-80+ IBUs called "American style IPA". The American IPA often uses more distinctly American hops, such as Cascade or Centennial, while the English IPAs are likely to use Goldings or similar hops. The English style IPAs tend to hover closer to the 1050 starting gravity mark while American IPAs closer to the 1070 level. The grain bill will be similar to those used for English or American pale ales: either a base of primarily English pale ale malt or one of 2-row pale malt. A little crystal malt is common, although Dave Brockington's article on American IPAs from "Brewing Techniques" suggests using Munich malt at about 5-10%.

For our contest, you can designate whether you want the beer judged as English, American, or undesignated IPA. We'll use the basic IPA definition from the BJCP Style Guidelines:

Starting Gravity: 1050-1075

Hops: 30-60+ IBU

Color: 8-14 SRM

More Reading...

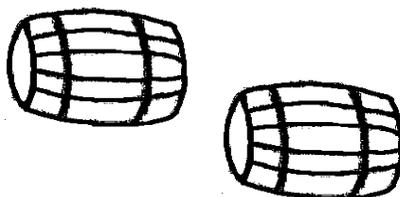
Brockington, Dave, "The Evolution and Contemporary Brewing of American IPA", in *Brewing Techniques*, September/October 1996, page 38.

Foster, Terry, "Pale Ale", *Brewers Publication*, Boulder CO, 1990.

Harrison, John, "An Introduction to Old British Beers and How to Make Them," *Durden Park Beer Club*, London, 1991.

Tomlinson, Thom, "India Pale Ale, Part I: IPA and Empire", in *Brewing Techniques*, March/April 1994, page 20.

Tomlinson, Thom, "India Pale Ale, Part II: The Sun Never Sets", in *Brewing Techniques*, May/June 1994, page 20.



## BURP Competition Notes

By Mark Stevens, Minister of Culture

The June BURP contest was brown ale. We had some good entries, and winners are announced elsewhere in this issue; it was also good to see several people volunteering to judge and taking part in Wendy Aaronson's pre-meeting style workshops. Remember that if you have particular expertise or interest in a style and would like to judge it in a club competition, please let me know early in a meeting. When entering a club contest, please try to arrive early with your entries. We will generally start judging about one hour after a meeting starts, and entries showing up after the judging has started may not be allowed to compete.

The July club contest is extract beers. Any beer brewed from at least 75% malt extract is eligible to compete. All styles are eligible. The winner will go forward to the AHA "Extract Extravaganza" club-only competition. If you win the contest, please provide 3 bottles of your winning beer to the Minister of Culture (me) for forwarding to the AHA. The club will pay for sending the entry. Please: standard long-neck beer bottles only.

Lots of opportunities around the area for BJCP judges to pick up points: several BURPers judged at the BUZZ Off in Downingtown PA on June 22. Several BURPers are also going to Cleveland for the AHA conference and will judge at the NHC Second Round. Closer to home, the Montgomery County Fair is coming up in August and Steve Lichtenberg (301-990-8430) is looking for judges.

## Brown Ale Contest Winners

By Mark Stevens, Minister of Culture

The winners from BURP's brown ale contest are:

1st: Bill and Christine Newman (American brown) 2nd: Mark Stevens (English southern brown) 3rd: Andy Beaulieu (English northern brown)

Thanks to everyone who entered, and to our judges: Janet Crowe, Gary Nazelrod, Jim Rorick, Linda Rorick, and Rod Rydlun

## The Whole BURP Catalog

By Jim Dorsch

The Dominion Cup Homebrew Competition in Richmond had 115 entries this year, a 35-percent increase over last year. BURPer Bud Hensgen, whose stout was a winner at the Spirit of Free Beer competition, took Best of Show Runner Up with his Strong Ale and first place in Black Ales with Resolution Stout. Best of Show was won by Ken Lemelin and Brian Astroth of Richmond with an American pale ale called Olde Stone Ale. Congratulations to all! I think it's about time for Bud to share some secrets with the rest of the club.

The Wild Goose Brewery is working with the Chesapeake Bay Foundation for the third straight summer to raise funds for the restoration and protection of the Chesapeake Bay. You can help with your purchase of a limited-edition "Save the Bay" T-shirt, with all proceeds going to the Chesapeake Bay Foundation. L and XL shirts are \$10 and XXL shirts are \$11. Add 15% for shipping, and 5% sales tax if you live in Maryland. Send orders with check or money order to Wild Goose Brewery, 20 Washington St., Cambridge, MD 21613.

Westwood Importing has introduced Bishops Finger draught to the U.S. The product is being tested in several Philadelphia pubs, and is expected to roll out nationally late this year. Call (313) 869-4909 for information.

Dos Equis Amber and Special Lagers are rolling out on draft around the U.S., making them the only Mexican beers offered on draft, according to importer Labatt USA.

Do you like bourbon whiskey? Maybe you should be reading *The Bourbon Country Reader*. A six-issue subscription will run you \$15, or for a free sample issue, send a #10 (I think that means business size) envelope to 3712 N. Broadway #298, Chicago, IL 60613. Tell 'em I sent you.

July 1 marked the 15th anniversary of Yakima Brewing & Malting Co. Founder Bert Grant is said to be working on four new seasonal ales, each showcasing a particular Yakima Valley hop. Grant's Fresh Hop Ale will be

## BURP Real Ale Competition

By: Tom Cannon, Fearless Leader

As noted in last month's newsletter, the Chicago Beer Society (CBS) is running a second Real Ale Festival in November. The homebrew side of this will feature a kegged real ale competition, and in order to manage a keg only competition, it will be one homebrew club - one entry.

BURP needs to be part of this, and to that end, will be holding our own Homebrewed Real Ale Competition with the winning beer to be sent out to Chicago (Colleen and I will take it out ourselves). The competition will be held as part of the October meeting at Andy Anderson's house. Entries to the competition will be taken at Andy's house up to a week in advance with the judging to be held the night before the meeting. At the meeting, we will hold a real ale class using the left-over beer, and any remaining beer will served at the meeting.

More details for the competition will follow, but start thinking about your entry. The club has nearly 20 beer engines, you don't need one to enter.

released in September. This beer will be hopped with fresh-picked Cascades. Following this will be Winter Ale (Mt. Hood), Spring Bock (Willamette) and Summer Ale (Chinook). These beers will be available in the DC area.

In February 50,238 Americans in 30 cities simultaneously lifted their pints in celebration of the 1997 Great Guinness Toast, setting a new world record for toasting. This was the fourth annual running of the event.

Some might wonder how many cherry wheat beers the world needs. Evidently the Lion Brewery in Wilkes-Barre, Penn. believes there's room for one more. Brewery Hill Cherry Wheat is a summer seasonal product made with Morello and Sour cherry juice and Northern Brewer and Cascade hops. OG is 13 Plato; FG is 3. Alcohol is 5.2 percent by volume, and bitterness is 19 IBUs.

Send your news to Jim Dorsch at P.O. Box 20268, Alexandria, VA 22320-1268 or jdorsch@burp.org.

## BURP Finances

Doug Kruth, Treasurer

6/11/97

Category 6/30/97

### Inflows

Club Sponsored	
Cmptn. +:	\$6.00
Membership +:	\$90.00
Donations +:	\$147.00

**Total Inflows \$243.00**

### Outflows

Club Sponsored	
Cmptn. -:	\$161.25
Education	\$92.20
Mashout '97	\$36.18
Taste of Southern MD	\$6.30
Meeting	\$46.48
Membership - G&A	\$56.00
Gift	\$108.50
Newsletter -:	\$308.99
Donations -:	\$116.97

**Total Outflows \$932.96**

**Overall Total -\$689.96**

### BURP Account Balances

Cash	\$0.00
Payable	\$38.17
Receivable	\$45.00
Savings	\$3,079.54
Checking	\$2671.96

**Networth \$5706.50**

## BURP News

BURP News is the official newsletter of Brewers United for Real Potables. It is published monthly, and is written by and for the members of BURP. Subscriptions are covered in the cost of yearly club membership dues, which are currently set at \$15 for individuals and \$20 for couples.

Articles, photographs and artwork of all sorts are welcome. Submissions related to homebrewing beer are more likely to be published than other items. Send items you wish to submit via US mail to Dan Brown, C/O BURP News, 1401 South Edgewood St. #477, Arlington, VA. 22204. Email submissions to brown@brauhaus.org are welcome and encouraged. Please use a commonly available document format, such as ASCII text or MS Word.

### June Meeting Report

*By Paul Greene, Staff Hack*

Larry Koch hosted June's meeting. The weather was about as hot and muggy as the DC area can get, but, none-the-less, attendance was good. As always, there was a delightful selection of brews, including a prickly pear mead. The meeting included a special few moments of Hop Worshipping lead by none other than Education Minister, Wendy Aaronson.

The meeting started early with Wendy's brown Ale tasting. About 15 people showed up to try a selection of professionally brewed beers including Samuel Smiths and Brooklyn Brown ale at the more favored end of the scale and Pyramid's brown as the "worst." Various people commented about being surprised by the wide differences in the beers.

There were several notable attendees at Junes meeting. Steve and Becky were visiting from Seattle. It was also reportedly the last meeting for Bill Shirley and Scott Bickham who will both be moving out of the area.

Awarding the Spirit of Free Beer prizes consumed a large portion of the afternoon. Tom Cannon, Bill Newman and Mark Stevens performed most of the handing out. Prizes were generous and ranged from 50 pound bags of grain, to gift certificates, t-shirts, glasses and of course the seemingly ubiquitous "bag of hops from Hop Union." Delano Dugarm was noted as having won a best of show for a fourth year in a row. Becky Pyle (no relation to Dave Pile) received a much deserved "Thanks!" for her efforts as SoFB prize coordinator. Congratulations to all of the winners.

Wendy announced her water class and mentioned having a BURP table at the Old Dominion Brew Fest. Bill Ridgely announced the need for volunteers for MashOut which is coming up in August. The June contest was Brown ales. Results are elsewhere in this newsletter. The meeting wound to a close as the hot afternoon wore on and the beer supply began to dwindle.



*Bruce Feist helps Stella with her raffle tickets*

### BURP Lost & Found

BURPer Al Lowry reports that he lost a tan zipper duffle bag at the BURP Chili Cookoff in May. The duffle has a **Field & Stream** logo on the side.

If anyone has seen or retrieved this item, please give Al a call at 703-440-9069.

Thanks very much!

### DO YOU WANT TO SEE YOUR NAME IN PRINT?

Write for the BURP News! Authors, with or without talent needed immediately to pen informative and creative articles about Homebrewing! See Page 5 for details. You could be famous someday!



## Tasty Travels Goes to the Courtyard Concert Cafe

By Jonathan Feist

The Courtyard Concert Cafe in Falls Church, VA, is a new tavern/coffee house/restaurant with much promise for the beer lover/gourmand. Local musicians of various stripes, such as "The Lisa Moscatiello Trio" (featured during my visit) entertain in an open, cheerful atmosphere that looks like Disney's version of a ruined Italian garden.

If you are feeling particularly cheerful, you may sit on the patio and nibble on appetizers such as "Sweet Potato Nachos with Maple Sausages." If you are feeling brooding and cynical, you may sit at the bar inside, munch on soft shell crabs, and have them cut you a slab of Guinness off their tap. And if you want it all, you can sit in the main dining/concert area, listen to the live music, dine on "Venison Stew with Cinnamon and Orange Zest" (or other equally enticing rabbit, lamb, and mussels dishes), and of course, drink beer.

On tap, I found ten brews, includ-

ing representatives from Old Dominion, Wild Goose, and Potomac, as well as three beer-like beverages, including a hard cider and two beer-impersonators (regarding the existence of which beer-friendly owner, David Cummins, was appropriately apologetic). My waiter passed an important test: when a patron complained, he immediately replaced a diacetyl-marred pint of Foggy Bottom [with Old Dominion Ale], without hesitation.

The "nouveau Italian" menu offered further interesting reading: fascinating desserts, and an unusually diverse collection of single malts, small batch bourbons, coffees and teas. I believe that this was the first restaurant I have attended that credited the establishment's interior designer on the menu. A bit affected, perhaps, but the designer's achievement was very pleasant nonetheless.

It was all so pleasant, in fact, that at one point, even the bassist of the Lisa Moscatiello Trio couldn't resist. He slipped off stage to one of the tables, outfitted himself with a pint of something tasty, and refused to budge until the next number - despite the

pleas and pouts of Lisa Moscatiello herself.

Later, she proclaimed "I wish I could play here every night!" And I wish she would too. The acoustic sounds of her trio were the perfect accompaniment to the setting: friendly, intimate, and well-crafted, echoing the earthiness of the garden theme and the thoughtfulness of the menus. On Tuesday evenings, she hosts showcases of local folk/jazz/traditional performers (three per night). There is a cover charge in the concert/dining area (\$5 to \$10) whenever there is live entertainment.

Unlike many such establishments, the sound at the Courtyard Concert Cafe was expertly engineered - clear, warm, and at a reasonable volume. There was plenty of elbow room, and no smoking permitted, except at the bar with all the misanthropes. Entrées cost \$10 to \$12 or so, with half portions available for \$6 to \$7. Respectable beers cost \$3.95 a pint. Parking in the sprawling strip mall, Willston Centre II, is plentiful and free. 6108 Arlington Blvd., Falls Church VA, 703-533-2828.

## ATCC Yeast Workshop

By Mark Stevens,

The American Type Culture Collection (ATCC) held their third annual yeast culture workshop on Saturday 14th in Rockville MD. Quite a few BURPers took advantage of this great opportunity to learn more about yeast and its management from experienced professional microbiologists. The session began with Jeannie Birmingham of ATCC's Mycology Program discussing a wide range of history and theory topics, including information about how yeasts are classified; how they grow, reproduce, and mutate; what is happening during the fermentation process; flavor compounds produced by yeast; and current and future trends in yeast research. Scott Durkin of ATCC's Molecular Biology Program discussed sterile technique. He described how sterilization of equipment and supplies is done in a laboratory setting, and how to manage your home environment with the goal of creating a sterile work area for yeast cultur-

ing. Michael Graham of ATCC's Molecular Biology Program discussed methods for storing and preserving yeast cultures, with particular attention paid to his sterile water storage method, which he also described in an article in "Brewing Techniques" magazine (March/April 1997 issue, page 58).

After the discussions, it was hands-on time! Workshop attendees split into two groups: one that would work with ATCC instructors to actually culture several strains of yeast that we could take home and brew

with, while the other group tasted several beers produced from a split batch of wort, but fermented with different yeast strains to show the contribution that yeast alone makes to the flavor profile of a beer. The two groups then switched. Overall, the workshop was very well done and everyone had a good time, plus went home with several strains of yeast to try. ATCC is evidently having a new building built out in Manassas VA, and next years workshop will likely be held at that location.

### UPCOMING BURP COMPETITIONS

July:	Extract Beers	*AHA: Extract Extravaganza
August:	India Pale Ale	
September:	Vienna/Oktoberfest/Maerzen	
October:	Two-fer Competition!	
	1. Weird Beer	
	2. Wheat Beers	*AHA: Weiss is Nice
November:	English Bitter	*AHA: Bitter Mania
December:	No competition	
January:	Pale Ales	*AHA: Hail to Ale
February:	Stout	