



BURP NEWS

The Official Newsletter of
BREWERS UNITED FOR REAL POTABLES

"All's Beer that Ends Beer..."

February 1998

Inside:

Fearless or foolhardy?
A note from Sergio!
War of the Worts!
And MORE!

The Burp News • 1612 10th Street S. • Arlington, VA • 22204-4768 • newsletter@burp.org

Holiday Banquet Report

By Bill Newman, *Traveling Minstral*

A great 'meeting' to end the year plus a little history...

For those of you who haven't yet made it to a BURP Holiday party, do yourself a favor: Put it on your calendar NOW. If not, you're likely to miss out on another combination of exquisite food, some of the best commercial seasonal beers, Tyndall on the piano, BURP'ers who haven't been around for a while, great stories, tall tales (check out a few of these whoppers: Jim Rorick has at least FIVE mash tuns; the first handpump in BURP appeared at a party in 1932; Mark Stevens has a ghost writer; Jim has never actually BEEN to Victory Brewing...), good gossip (no, Doug Kruth is NOT a goat), and of course, a wide variety of excellent home-brew.

So, sit back and flashback (if those brain cells still exist) and see if you remember these choice tidbits from the best BURP bash of '97: Bob Cooke's nice and tart Belgian Ale made using Orval yeast (tasted great with his Potato (not mashed but fermented)/sausage/corn Casserole); Alison's Steeple Stout smoked oyster log; Wendy's Stout and Bourbon pie; Bill and Wendy's Dreaming of a Wit Christmas; Tyndall's Pork Loin with port sherry vin-



BURPers Enjoying the Holiday Banquet. Photo by Arlene Adams.

egar and prunes; Christmas Miracle Pale Ale by Pat and Janet; Tupper's Pils from the Pyles; a party pig full of Fezziwig's Holiday Style beer made by Steve Marler; Keith Chamberlain's Strong Belgian and Belgian Ale; the Rorick's Weizen DoubleBock (AND their hot and sour soup made with venison); Liz Pitt's Salmon Cream dip and oatmeal raisin cookies; Teresa Marler's Swirled Choc cheese cake;

See BANQUET Page 2.



WHAT'S BREWING

The BURP Calendar

February 1998

- Sat, 07th MALT Metro Brew Tour / Pub Crawl, Reservations: 800 458-5231 x 5714.
- Tue, 10th BURP Meeting, Elections & Stout Competition, Oxon Hill, Maryland. 6:00pm
- Tue, 17th News Letter Articles Due
- Sun, 22nd Brew America's Homebrew 101 Class
- Mon, 23th 18:00 (6pm), Scotch Whisky Seminar, Grand Hyatt, DC, \$20, John Hansell, 800 610 MALT.
- Tue, 24th 18:30 (6:30pm), Lick and Stick

March 1998

- Sat, 07th Brew America's Homebrew 101 Class
- Sun, 08th Trash Meeting at Fuel & Fuddle
- Wed, 11th Herndon Wort Hogs Meeting
- Sat, 14th BURP Meeting, Clifton, Virginia. Peter and Joyce Long's. 1:00pm

March 1998 Cont.

- Thu, 26th 19:30 (7:30pm), Michael Jackson Lecture & Beer Tasting, Nat Geo Soc, DC, \$25, 202 857 7700.
- Sat, 28th Trash VIII Homebrew Competition, Pittsburgh, Penn, beerevents@ralph.pair.com.
- Tue, 31st News Letter Articles Due

April 1998

- Sun, 05th Nat'l Craft-Brewers Conference & Trade Show, Atlanta, ibs@aob.org, 303 447 0816 (4 days).
- Tue, 07th Lick and Stick
- Wed, 08th Herndon Wort Hogs Meeting
- Sat, 25th BURP Meeting, Annandale, Virginia. Pat and Janet Crowe's. 1pm.

May 1998

- Sat, 02th ABG Homebrewers Weekend Course, \$160, abgbrew@mother.com (2 days)
- Tue, 05th Newsletter Articles Due
- Tue, 12th Lick and Stick
- Fri, 15th First Round AHA NHC, entries due.
- Fri, 15th GABF On The Road, AOB, Baltimore, (Fri & Sat).
- Sat, 16th 4th Annual River City Real Beer Fest, MACB, Richmond, (Sat & Sun).
- Sat, 30th BURP Meeting, Vienna, Virginia. Tentative Date

BANQUET From Page 1.

Thai broccoli made by Katie DuGarm; Baked Ham No'viers by the Longs; Meatballs and chipotle Guinness sauce courtesy of the Bennetts; Arlene's meatballs; Sausage Stuffing made with Zev Ale (Burp at the Moon) courtesy of Robbie Zev Ludwig (This was a crowd favorite even though Robbie was concerned that the stuffing on the bottom was spicy and the top wasn't. Tasted fine to me!); Martin's "pre-squashed banana nut bread"; Milwaukee Bratwurst in homemade Old Ale from Paul Langlie; Jerk Chicken Morsels made with Brooklyn Black Chocolate Stout courtesy of Dittman's; and Lynn Ashley's shiny pork roast (A Sha Tzu).

By now, of course, I was getting confused (and full). People were TRYING to confuse me (Roger didn't want anyone to know that he called his dish Buffalo Squat Beans). And I hadn't even had a chance to sample the weird stuff! Like: Wendy's African Pork Fire stew with Brown Ale; Cranberry beef stew made with Storm King Stout and chow mein noodles; hot apricot habenero sauce; Aranacini (rice balls filled with cheese filling and made with white wine, no beer!); and Bill Ridgely's carbunkle Beef Stroganoff made with homebrewed brown porter (hey, that's what it said in my notes!)

I also noticed some good commercial beer in attendance including: Blue Ridge's Hopfest, Dominion's Tripel and Lager, SnowBall's Chance, Liefman's Kriek, Saison, Saranac seasonals, Sam Adams, Storm King Imperial Stout, Longshot Bock, Chimay, Lucifer, and Great Lakes Xmas Ale.

Bill, Roger, John, and Wendy did ALL the tables and chairs before anyone got there Tyndall was even seen (heard?) playing the piano

Note that I counted 10 kegs PLUS "the little habenero" Plus Keith's 4 kegs by the door

Jim talked about the Alt that he brought. One of his "test" Alts. Made with a Victory yeast. Next time he tries this recipe, he wants to use a Kolsch yeast to give it a little more character. Very clean(too clean?), nice hops, definitely a poundable session beer. Victory plans to release the Alt

in the spring after their Helles

A few folks remembered a mead tasting meeting in Jim Tyndall's back yard... Something about the combination of heat and high alcohol potables... So, Jim Dorsch jumped in with some BURP history. Looking back, he noted that "we were worried that if we took things too seriously, we wouldn't have a good time. And actually, we have a good time and we learn, too." So, I asked him how this Holiday BURP party compared to others: "Every year I bring Kentucky Fried Chicken. I ate half of it myself." He said that the membership has changed in quantity very much. And, although there were 4 handpumps at the Xmas party last year, and 10 kegs ON at once this year, it was noted that a few years ago, "there weren't ANY handpumps in the club. Hell, there weren't any in the States." Jim and Jim remembered kegs first appearing at a BURP meeting at Eric Hanshell's place in Bladensburg. Someone described the image of Bert Taggy walking in with a keg under each arm. THAT would be a good picture of the web site...

Finally, the year ended the way it started: with the BURP raffle. Kim won a bag of perle hops while John just won a bag. Ann Stevens added to her glass and hops collection. So, did Jude. Mark Stevens (no relation to Jude) scored a Pete's Wicked glass to great cheers. The prize gods took pity on him and through in some weheinstephan yeast jst to see how it would be spelled THIS month in the newsletter [Ed Note: BITE ME!] Linda Rorick won a glass and towel. Chuck Pops won 2 cans of extract (and a few chuckles). And Mark Post grabbed a glass (notice a pattern here?) and some extract (and even more chuckles). Jim Caldwell won a bock book and bar towel (and promised to use it). Bob Dawson ended up with a calendar (to remind when it was time to brew?) and beer towel. Bill Ridgely took home the cool blackboard from Wild Goose. And for the grand finale, Bob Cooke won a case of Great Lakes assorted beer with one bottle missing.

It was the best 1997 BURP Holiday Party that I've ever seen. [Hope it was the only one he saw. Ed.]

Cannon Fodder (Part Deux)

By Tom Cannon,
Intrepid Leader

I'm Baaaaaack!!!!

OK, due to extremely unforeseen circumstances, I have been put into the position where I will once again (and for one year more only) be a candidate for BURP Fearless Leader. My qualifications are my past year performance (which should be enough for impeachment in any other club) and my willingness to do what I can to make this a better homebrewing club. What that means is that we will have monthly meetings, with hopefully earlier notice as to when and where (see this months calendar and check the web page), a chili competition, a crab feast, a weird beer/weird food meeting in October - don't we have one of these every month? - a Christmas Banquet, Mash-out, Spirit of Free Beer, Stout Competition, and hopefully a pub crawl and a Real Ale competition. What I will not be able to do is organize a Spirit of Belgium, but Keith Chamberlain has volunteered to take over that responsibility. Please see Keith if you are interested in helping. So, at the February meeting, you will all once again have the opportunity not to vote for me. This, however, does not preclude anybody else from stepping forward to run against me. If you have the desire to run for Fearless Leader, and the only requirement is to keep the club running smoothly, please let me know and I will get your name on the ballot and guarantee at least one vote (mine).

So, for those of you who did not make the January meeting at Blue N Gold, you did not miss the elections, but you did miss a great time. We all owe Dan Litwin and the folks at BNG a very large thank you for their support of the January meeting. Delano and Dan's P-61 Black Widow Schwarzbier tasted swell and the mezzanine at BNG worked out great for the meeting.

See FODDER Page 5



March Club Only Competition - Porter

By Jay Adams Minister of Culture in Waiting

I had hoped to have a complete club only competition schedule for this issue of BURP News. However, the AHA has not finalized the dates for their schedule, making it difficult to coordinate with them. I do promise to have a complete list by the next issue. The schedule for the next few months is February - stout, March - porter, April - classic pilsner, May - brown ale. There will be a Belgium beer club only competition some time this fall. Now, there is no excuse to put off that brewing.

The style for March is porter, which is among the most interesting styles, and has perhaps the most intriguing and colorful history of all the

styles. Modern porter is quite dark and often reveals a deep, ruby red color when held in front of a light. Porter is a malty, but not sweet, ale with a good hop balance. The malty flavor derives primarily from the roasted and crystal malts, but also from the pale malt base. Since roasted, unmalted barley is not commonly used in porters, the flavor is easily distinguished from that of stout. The wort is highly attenuated, giving porter a dry flavor. The original gravities can range from 1.040 to 1.060, with most falling into the 1.045- 1.055 range. The final gravities are in the 1.008-1.0016 range, indicating a good attenuation. The bitterness is generally between 20 and 40 IBU. The color is from 20 - 35+ SRM.

Porter has two style subclasses, robust and brown. Robust porter is a dark ale with a fairly full body. The flavor profile includes a coffee-like, malty dryness that is balanced by a strong hop bitterness. Commercial examples of robust porter include Sierra Nevada and Anchor. Brown porter is generally lower in alcohol than robust porters with less roast malt character. The hop flavor and aroma are low. Commercial examples of

brown porter include Yeungling, Stegmeier, and Samuel Smith's.

Porter has its origins in the early 1700s, when pub patrons liked to mix beers drawn from various taps. In 1722, Ralph Harwood made up a beer that had the characteristics of three popular ales that were commonly mixed by the publican (pale, brown, and old). It was called "Mr. Harwood's Entire" or "Entire Butt." The name

in porter recipe formulation, because a similar type of malt was said to have been used in the older versions. One of the nice things about porter is that the style guidelines allow a fair amount of latitude for the brewer. The following recipe has been used by me with a modicum of success:

Jay's Entire Butt

6 lbs pale ale malt 4 lbs brown malt 0.75 lb crystal malt (60 L) 0.5 lb chocolate malt 1 oz Northern Brewer or Northdowne hops (60 min) 0.5 oz East Kent Goldings hops (15 min) 0.5 tsp Irish moss (15 min) Wyeast 1028 (London Ale)

Use a single infusion mash at 152 degrees for 1 hour and mash out at 170 degrees for 10 min. After lautering to produce 6.5 gal of wort, the resultant liquid is boiled for 90 minutes. Extract brewers can substitute

6.5 lbs pale dry malt extract for the pale ale and brown malts and steep the crystal and chocolate malts for 30 min in 2 qts water at 150 degrees. For a deeper color, extract brewers might want to add 2 oz or so of black malt to the steep. After steeping the grains should be rinsed with 2 qts of water at 170 degrees. The "tea" produced by the steeping is added to the boil, which lasts for 60 min. Hop additions are as shown above. Fermentation should be between 60 and 65 degrees. As with all beers, fermentation is greatly improved by the use of a yeast starter and by vigorous aeration or oxygenation of the wort post chill and pre fermentation. The original gravity is ~1.055.

BURP Club Competitions

Jan 1998 Pale Ale winners

1st	Delano Dugarm	American Pale Ale
2nd	Dave Pyle	Pacific Northwest Amber
3rd	Richard Latture	Snaggle Tooth IPA

Thanks to judges Lynne Ragazzini, Mark Post, Jim Busch, Polly Goldman, Jay Adams, Christine Newman, and Tom Cannon.

Upcoming Competitions

February	Stout
March	Porter
April	Classic Pilsner
May	Brown Ale

porter either originated by the draymen's shout of "Porter!" when they delivered this new beer or by the fact that the porters of London preferred this beverage over the others available. Whitbread started making porter shortly after Harwood and popularized the style. Porter ceased to be brewed in 1973, when the last cask of Guinness porter was consumed. The style has been revived recently, primarily by brewpubs in the US.

The grain bill for porters typically includes pale malt (80-90%), crystal malt (~8%), chocolate malt (~5%), and some times black malt (~2-4%). Brown malt is also becoming popular

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, 1612 10th St. S, Arlington, VA. 22204-4768. Email submissions to brown@obscure.org are welcome and encouraged. Please use a common format such as ASCII or MS-Word. Any and all bribes should be small denomination, unmarked bills or quality, fresh homebrew. Cyndi reserves the right to distract the newsletter editor at her discretion.

BURP Education Notes

By Wendy Aaronson, Minister of Education

BJCP EXAM PREPARATION COURSE

In the December newsletter, I indicated that the BJCP exam would be scheduled for the Washington, D.C. area on April 18. After discussions with our fearless leader, we decided to reschedule it for Saturday, June 6 to coincide with the Spirit of Free Beer competition to be held on Sunday, June 7. This means there will be more time to prepare for the exam! Based on the responses from the people who contacted me, the BJCP Exam Preparation Course will be held on Tuesday evenings from 7 until 10 PM. The location will alternate between Robert and Anne Stevens' home in Silver Spring, MD and Steve and Teresa Marler's home in Arlington, VA. Both homes are within a mile from a Metro stop. The first of 11 classes will begin on Tuesday, February 17 with an introduction to the BJCP exam. I will

call everyone who contacted me earlier to confirm they are still interested in the class and provide directions. There is still a chance that there may be room for people who have not contacted me, so if you are interested, please call at 301-762-6523.

COMMERCIAL STOUT TASTING

BURP's club competition for February will be the McCoubrey Stout Competition, the club's oldest annual competition. To prepare for this, Mark Stevens wrote an informative article in the January newsletter. To further educate ourselves in this style, BURP will sponsor a commercial stout tasting. The tasting will be held at 6:00 PM at the February 10 meeting at the Oxon Hill Jaycee Center. A BJCP judge will lead a discussion of the style and the tasting of 4-5 beers. To avoid distractions, individuals who want to participate in the tasting should arrive shortly before 5:30.

American Homebrewers Association National Homebrew Competition

By Jay Adams, Minister of Culture in Waiting

This is to remind everyone that the National Homebrew Competition (NHC) of the American Homebrewers Association (AHA) will be held in July of this year. The NHC is a two round event. The first round for Maryland and Virginia will be in Atlanta, GA and for DC will be in Lowell, MA. (I have written to the AHA for a confirmation of this geographic anomaly.) Entries for the first round are due between May 4 and May 15. The second round will be held in Portland, OR, and entries for the second round are due between July 13 and July 17.

I would like to encourage as many BURP entries as possible. We did well in the first round last year, but not take any ribbons in the second round. If the enthusiasm for the beer in BURP's hospitality suite at last year's AHA meeting is any indicator, we should do well in the second round this year. As in the past, BURP will send member's entries and cover the cost of mailing. Members, however, are responsible for their own entry fees.

BURP Finances

by Doug Kruth, Lame Duck

BURP Cash Flow Report
1/1/98 through 1/31/98

	1/1/98-
	1/31/98
Category	-----
Inflows	
Mashout '97	14.00
Interest Earned	6.42
Membership +	840.00
Raffle +	251.00

Total Inflows	1211.42
Outflows	
Library	53.07
Newsletter	242.47
Raffle Prizes	36.89
Total Outflows	332.43
	=====
Overall Total	+ 878.99
Balances	
Checking	3662.65
Savings	614.27
Payable	0.00
Receivable	5.00
	=====
Net Worth	4281.92

New Members

By Bill Ridgely, Minister of Propoganda

Welcome this month to **David Belman** of Fredericksburg, **Kim Brennan** of Reston, **Don Clark** of Herndon, **Lauree Hinkle & Dan Klinglesmith** of Wheaton, **Terence Price** of Fairfax, and **Wendy Schmidt** of Springfield.

Also, a special welcome goes out this month to **Cyndi Bernard**, who joins as a family member with BURP News editor **Dan Brown**.

Hope to see everyone at the next BURP meeting!



BURP NEWS NEEDS NEW ART!

Burp Officers

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

Second Elections Announcement

By Tom Cannon, Intrepid Leader

Once again, we are going to try to hold elections at the February meeting and it now looks like we have firm candidates for every position. If you would like to contest any of these candidates, remember BURP is a democracy. You are more than welcome to put your name on the ballot and see what happens. For those of you who don't know what the officers do (including some of the current officers), here are the candidates and the jobs they are applying for.

Intrepid Leader

Candidate: **Tom Cannon**

Coordinates other officers. Gets to make announcements at meetings. Talks to the local press, which means that you can send articles to your relatives, who will do almost anything to avoid telling their neighbors what you do for fun.

Minister of Culture

Candidate: **Jay Adams**

Runs monthly club competitions and writes articles about styles for BURP News. Orders ribbons for contests. Recruits the competition organizer for the Spirit of Free beer or does it himself. May organize trouble-shooting corner at meetings.

Minister of Education

Candidate: **Wendy Aaronson**

Organizes several educational sessions a year about brewing techniques or a particular style. We've found that the educational sessions work best if held separately from the meetings. Although the pre-meeting style workshops are popular.

Minister of History (Libeerian)

Candidate: **Bob Cooke**

Maintains the BURP libeery, a great resource which is under utilized. Receives newsletters from clubs all over the country, which is pretty interesting. Sends the BURP goon squad after people who have not returned Libeery material.

Minister of Finance

Candidate: **Steve Marler**

Maintains the BURP account.

Participates heavily in financial forecasting issues such as "can we afford to front the money for T-shirts, glasses, and openers." Makes reimbursements when presented with appropriate receipts. Knows where the money comes from and where it goes.

Minister of Propaganda

Candidate: **Bill Ridgely**

BURPS point of contact with folks who are interested in joining. Maintains the club membership listing. Prints the labels for your newsletter, membership cards, and renewal notices.

Minister of Truth

Candidate: **Dan Brown**

Edits the BURP News and gets it to you in time for you to know when and where the next meeting is. Solicits articles for the BURP News. Finds people to be meeting reporters. Serves as BURP's secretary for its corporate functions.

Minister of the Web

Candidate: **Lynn Ashley**

Administers burp.org. 1. Maintains the web site- Creates new pages for upcoming BURP events, Updates the web pages, Keeps the BURP Calendar current. 2. Plays janitor for BurpList, BURP's internet mailing list. 3. Maintains the @burp.org email aliases.

Fodder from Page 2.

For those of you who haven't been to BNG for a while, you ought to check it out. Dan's got a new menu, and his beers are tasting great. Thanks again Dan. The club owes you.

Well, that's it for now. Colleen and I are getting ready for an eleven day holiday in the UK and Belgium with Dave and Becky Pyle and Bill and Christine Newman. We should have some stories to tell at the February meeting at Oxon Hill. Remember, that's also the stout competition, so be sure to get your beer in, and if you aren't entering a stout, talk to Jay Adams about judging. See you there.

War of the Worts

By Keith Chamberlin

War of the Worts was held at the Buckingham Mountain Brewing, McGowen Brewing Co., owned by Ed McGowen, on January 17. It is located about 1 hour drive from downtown Philadelphia. The pub is recently remodeled due to a fire last year. It's a small brewpub that has hosted this competition several times. Burp was well represented in judging, entrants, and the award ceremony. The competition had over 360 entries with Burp taking 10 ribbons spread among 6 members, Bob Dawson, Jay Adams, Jim & Linda Rorick, Al Folsom, and Keith Chamberlin. Other members in attendance were Ann and Robert Stevens, Wanda Dawson, Linda Rorick, Randy and Sheong-Ji Paul, and Arlene Adams. The competition went very smoothly and finished on time thanks to the hard work of BURPer Al Folsom. On the way back, several Burp members convened at the Brewer's Art for dinner. All in all it was a great weekend! Below is a list of the awards taken by Burp members.

1st - **Jay Adams**, English-Barley Wine 1st - **Robert Dawson**, Still Melomel 1st - **Jim & Linda Rorick**, American Pale Ale 1st - **Jim & Linda Rorick**, Muenchener Helles 2nd - **Robert Dawson**, English Pale Ale 2nd - **Robert Dawson**, India Pale Ale 2nd - **Robert Dawson**, Irish-style Dry 3rd - **Jay Adams**, Sparkling Pymment 3rd - **Keith Chamberlin**, Tripel 3rd - **Alan Folsom Jr.**, Herb & Spice Beer

DO YOU WANT TO SEE YOUR NAME IN PRINT?

Neither do we. Just kidding.
We need all help we can get!

Write for the BURP News!
Authors, with or without talent
needed immediately to pen informa-
tive and creative articles about
Homebrewing! See Page 3!

Greetings from Key West

By Sergio Serda

Greetings from Paradise in the Conch Republic. We have two brewpubs and one beer bar in Key West. All have good beers and food. I do my part to sample them often to ensure quality control. Kelly's Caribbean has the best galley and Hammerheads has the better selection of beers. Both offer happy hours.

Hammerhead's Sharkbite Brewery 211C Duval Street Key West, Florida 33040 e-mail: hammerheads@bellsouth.net 305-292-1262

Hours: 10:00 am to 2:00 am daily
 Beers offered: Lazy Lizard Lager (mild American Pilsner) Raspberry Wheat (American Wheat using real fruit) Fighting Cock Red Ale (American Red Ale) Paradise Pale Ale (American mild Ale) Amber Ale (American Pale Ale) Nut Brown (American Brown)

Seasonal: Papa's Porter Gulf Stream (California Common style)

Beer is all grain, served under pressure and filtered. Equipment: Bohemian Monoblock I Capacity: 15 BBL
 Brewer: Brad Reninger Educa-

tion and experience: Brewed at Weeping Radish and Beach Brewing.

Owner: Hugh Naill (Australia)
 The restaurant offers lunch and dinner with a pub fare and Caribbean influenced menu items. Live music most nights in season. Projection screen TV for major sports events.

My experience at Hammerhead's has been favorable. I rate the brewpub at 3.2 out of 5. Key West has a strong industrial swill (budmillercoors) market. Hammerhead's has taken on this market with their own quality beers and also offer some good bottled beers such as Liefmans Fruit Lambics, Sierra Nevada Pale Ale and Stout, Golden Promise and Samichlaus plus Woodchuck Cider. They don't serve budmillercoors. They do serve wine, spirits and have the large "slurpee" drink machines. The pub is large and roomy with two bars. Overall they have done a good job balancing a brewpub with the high traffic tourist market in Key West.

Now my evaluation of the beers; Lazy Lizzard Lager is a mild American lager brewed for customers just starting out on real beer. It is mild,

with light body a pleasant mild sweetness, very low hop bitterness, and no hop aroma. No chill haze.

Raspberry Wheat has a nice balance of raspberry and wheat beer. Fruity, estery, with a light citrus tart. Medium body with a nice raspberry aroma. No chill haze.

Fighting Cock Red Ale (American Red Ale) Copper colored. Medium body, and nice residual sweetness. Mild hop aroma (Cascade) and bitterness. Slight diacetyl.

Paradise Pale Ale (American mild Ale) Copper color, medium body. Nice hop bitterness and aroma (Cascade). Low diacetyl. Nice malt aroma.

Nut Brown (American Brown) Deep Red/Brown color. Mild hop aroma and bitterness. Medium body, low astrigent, and medium body. Mild roasted barley note.

Papa's Porter (American Porter) Brown color. Nice balance of malt sweetness and hop bitterness. Roast malt flavor with slight astrigent. Mild hop aroma. Medium body.

I have not sampled the Amber or Gulf Stream brewed by the current brewer.

Burp T-Shirts are still available!!

Shirt prices are \$14.00 for Medium, Large, X-Large as well as Large and X-Large tanks. XX-Large T-Shirts will be \$15. Printed on high quality Beefy Ts, these shirts are in limited quantities and will be sold on a first come first served basis, so get yours now!

T-shirt Graphics:



(Back)



(Front)



(Back)