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BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES
"Beer—my only weakness" H. Simpson

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there, at
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news and
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information

Delano DuGarm, Editor
(703) 516-9659
E-Mail: dugarm@burp.org

4300 Old Dominion Drive, Apt. 917
Arlington, VA 22207

April 1999



Artist's Impression of New BURP Club House

B.U.R.P. Buys Clubhouse: Mayor, District, Congress taken by surprise

April 1. Washington. In a surprise move Brewers United for Real Potables, A regional homebrew club, acquired rights to and received financing for, a new clubhouse in Washington DC. The clubhouse will sit on the site of the much-discussed new Washington Convention Center that has been discussed locally for years.

The clubhouse, to be built at a cost of \$750 million, will give B.U.R.P. more than 1 million square feet of meeting space. The deal removes all District involvement by privatizing the convention center.

B.U.R.P. President Steven Marler said the club purchased the property and construction rights because it is "the right thing to do," referring to the lack of a permanent space for club meetings and brewing operations. He indicated that the Washington Convention Authority will be able to rent the facility for large conferences when it is not in use by the Club.

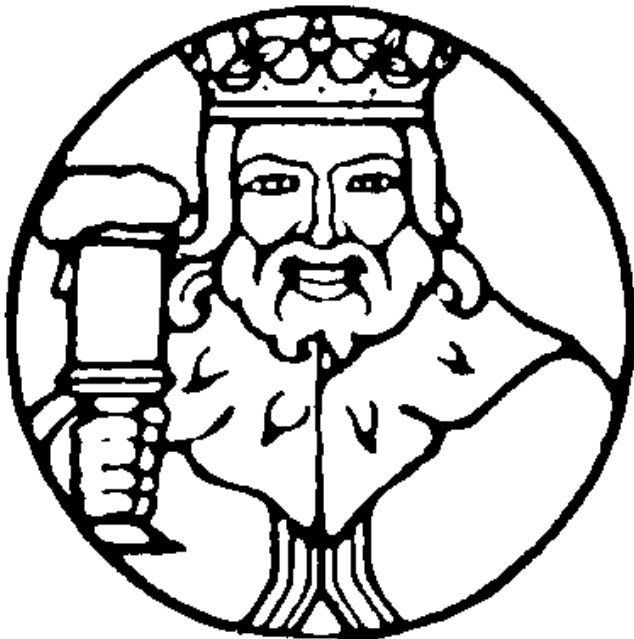
"Creative financing was the key to the whole deal," said Marler. We can fund the deal with a combination of dues increases, increased raffle activity and the recent increase in membership. "We feel that the facility will accommodate as many as 10,000 members, and should represent meeting space for the foreseeable future."

The location was chosen because of its central location in the Nation's Capitol and its proximity to many projected "good restaurants," said Marler. "Location is very important to us," he said.

B.U.R.P. treasurer Christine Newman said the club will pay for the facility with a one million dollar special assessment on each of the current members. Members who pay up will receive future rebates on membership dues as well as discounts on t-shirts and beer glasses. "It is too good of a deal to pass up," said Newman.

BURP Officers

Office	Officer	Phone/E-mail
Fearless Leader	Steve Marler	(703) 527-4628 marler@burp.org
Minister of Enlightenment	Wendy Aaronson	(301) 762-6523 aaronson@burp.org
Minister of Culture	Andy Anderson	(703) 273-2108 anderson@burp.org
Minister of Truth	Delano DuGarm	(703) 516-9659 dugarm@burp.org
Minister of Propaganda	Bill Ridgely	(301) 762-6523 ridgely@burp.org
Minister of Prosperity	Christine Newman	(301) 977-3695 newman@burp.org
Minister of the Web	Lynn Ashley	(703) 522-5308 ashley@burp.org
Libeerian	Bill Newman	(301) 977-3695 newman@burp.org



BURP Membership Surges

I.M. Snupin

Brewers United for Real Potables has experienced an amazing surge in membership since January. Club membership Coordinator Bill Ridgely said more than 500 people have joined the club in the past two months. "I have no idea what has caused this sudden growth" said Ridgely, "membership is now approaching 1000. If this keeps up we will need to rent convention centers for meeting."

This growth is running counter the beermaking hobby in general. Many homebrew clubs are suffering from stagnant membership, and in some cases clubs are dying.

Fearless Leader Steve Marler said he had no knowledge that such a membership growth was occurring. "I didn't notice anyone extra at the March meeting," said Marler. "If these people joined the club, why didn't they come to any meetings. In the past people have joined at meetings. I don't know where these people come from."

Officials at the American Homebrewers Association are amazed by the sudden growth spurt. "We are amazed" said Chuck Papazian, President of the AHA. "Pretty soon BURP will have more members than the AHA. I hope they don't forget us," said Papazian.

Privately, club officers are pleased with the trend. "If this keeps up we will soon be able to buy that clubhouse everyone wants," said Ridgely.

Newsletter editor Delano DuGarm was incredulous. "I couldn't believe how many stamps I had to buy for this issue," said DuGarm. "If this keeps up a lot of trees will die for this club."

Marler's Madness

Steve Marler, Fearless Leader

The March meeting was great. We had a good turnout and I believe that everyone there had a great time. Credit for the success of this meeting goes to a couple of members who worked behind the scenes.

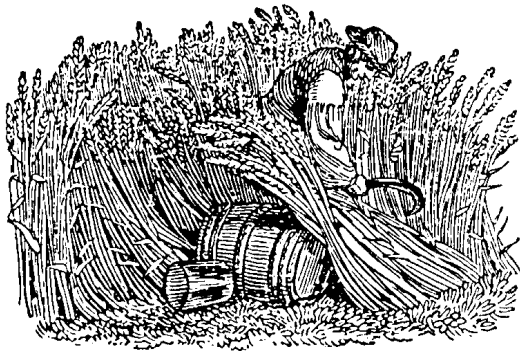
First of all, Alison Skeel did a great job hosting this event. I actually think that she worked too hard during the meeting and I am not sure whether she had a chance to enjoy it. However, her hard work ensured that all those present were taken care of and had a good time.

Bruce Bennett pinch hit for Andy Anderson (who was consuming mass quantities of beer in Germany) and ran the IPA competition. This was no small feat. There were 17 entries which is more than anyone had expected. Regardless, Bruce did a great job of organizing the competition, innovating when necessary, and having it finished in a timely manner.

On his own initiative, Christian Parker asked Brewtopia if they would be interested in donating a raffle prize to BURP. Brewtopia generously donated a basket full of beer and home brewing supplies. Christian provided input as to what should go into the basket, which included bags of grain, a six pack of Hop Devil, Hop Devil Pint Glasses, and a siphoning device. The winner of the basket of goodies was John Esparolini.

Soap box please: The hard work and initiative that these three displayed is an example of what make BURP such a great club. There is a lot of work that goes on behind the scenes and although the elected officers are working hard, they can't do it all. It is the work done by those people who volunteer,

pitch-in, and take the initiative that takes BURP to the next level, from average to extraordinary. So if you want to volunteer to help out on a current BURP activity, or you have an idea for a new BURP activity that you want to coordinate, let me know. BURP needs you!



New Members

Bill Ridgely, Minister of Propaganda

New Members

On advise of counsel, we are not printing the names of new members at this time. Give them all a big BURP welcome, though. Except for the ones that look like FBI agents. And the space aliens.



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| April 18 | Taste of Southern Maryland. Herrington on the Bay, Rose Haven, MD. A food, drink and music festival with a BURP demo. Contact Ralph Bucca, bucca@olg.com |
| April 17 at 1 p.m. | Meeting near Nick Steidl's, River Drive, Mason Neck, VA (703) 339-3743 |
| May 1-2 | April Tour de BURP. Weekend cycling/camping/winery tour in Northern Virginia. 25-40 miles and 3-4 wineries per day. Contact Ralph Bucca, bucca@olg.com |
| Note changed date | |
| May 8 at 1 p.m. | Meeting at John Esparolini's, 2579 Babcock Road, Vienna, VA (703) 938-5416 |
| May 8 | Entries due for Spirit of Free Beer |
| May 17 | BURP party with Michael Jackson |
| May 18 | Michael Jackson, Brickskeller, \$27 (202) 293-1885 |
| May 20 | Michael Jackson, National Geographic, \$29 (202) 857-7700 |
| May 22-23 | Spirit of Free Beer VII |
| May 22 | River City Beer Festival, Richmond |
| June 12-13 | Mid-Atlantic Beer & Food Festival |
| June 19 at 1 p.m. | Meeting at the Koch's, 9510 Bruce Drive, Silver Spring, MD 20901, (301) 587-5293 |
| Note changed date | |
| June 25-26 | Old Dominion Beer Festival, |
| July 17 at 1 p.m. | Meeting at Kathy Koch's, 3813 Forest Grove Dr., Annandale, VA 22003, (703) 256-4285 |

Justice Department Investigating Brewing Store Scam

Reprinted from the Washington Evening Star

April 1. (Reuters) Investigative reporting has turned up news that the Justice Department is investigating a new scam that has hit homebrew shops in Maryland, Virginia and the District.

The scam apparently takes the information provided by anyone using their credit card at any local shops and automatically signs that person up as a member of a shady cult with headquarters somewhere in the Harvard area of Rockville Md. "These people go into a shop to buy peaceful homebrewing supplies and within minutes are members of some god forsaken cult," said a unidentified Justice spokesperson. "Who knows what these cult members do when they get together."

A computer virus is reported to be the culprit in this alarming new scam. It first appeared at Brew America in Northern Virginia on a Saturday in Late January. Since then it has spread to shops in Maryland and even part of West Virginia. The person from Justice said Suspect X, the only person the Department has a clue about, should be "damned worried" if we ever catch up with them. "We are thinking about involving the FBI."

Spirit of Free Beer (SoFB)

Andy Anderson, Minister of Culture

Just a brief note to let people know that the Web Site describing this year's Spirit of Free Beer (SoFB) homebrew contest is up and running. All the pertinent details can be found at <http://burp.org/SoFB99>.

The SoFB will be held on May 22-23 at the Native Brewing Company in Alexandria, Virginia. Entries are due by May 8. The May BURP meeting will be held on May 8, so entries can be dropped off there or earlier at any of our designated drop-off sites.

If you have any desire to help, we could really use your support. We need judges, stewards, and general jack-of-all-trades people. See the Web site for details on who to contact. If there are general questions, I'll be happy to try and answer them. Send me an email, or call me at (703) 549-7224.



Megowen Retains Lead in BURP Brewer of the Year Contest

Robbie Ludwick entered the BURP Brewer of the Year competition with a bang, winning the IPA contest and tying Andy Anderson and Bob Dawson for 2nd place in the overall standings. Bob Dawson's Celebration clone finished 2nd, and Paul Fiorino picked up a point with a third place British IPA.

Standings as of April 1, 1999

Mike McGown 5

Andy Anderson 3

Bob Dawson 3

Robbie Ludwick 3

Robert Stevens 2

Dave Belman 1

Paul Fiorino 1



IPA Contest Winner Robbie Ludwick (file photo)

Eldridge, Pope Admits THY2K Problem. Other Strong Beer Brewers Silent

Reprinted from the Bratislava Beer Observer

After months of rumors Eldridge, Pope & Company, brewers of Thomas Hardy ale, has announced that early versions of their strong beer are affected by the Y2K bug. On the stroke of midnight, January 1, 2000, many bottles of the famed strong ale will turn to water.

When Thomas Hardy ale was first brewed in 1968 no one thought that the beer would be cellared for years—in fact the first bottlings had three-month “best by” dates. “We figured that Thomas Hardy fans are such a gloomy and swinish lot that they’d suck it down quickly,” confessed former head brewer Reginald “Baggy” Phinque-Gnottle. “It never occurred to us that they’d have the self-control to hold off for twenty, even thirty years.”

“With this projected short shelf-life we made certain, er, modifications to the recipe, the nature of which I cannot reveal due to pending litigation.” Phinque-Gnottle continued. “Unfortunately it is now too late to reverse the process, so I encourage all Thomas Hardy drinkers to quickly consume any bottles they still have, before the end of the year.”

He then denounced charlatans “especially a mid-Atlantic homebrew club” who were marketing THY2K fix kits. These kits do nothing to reverse the THY2K process, and are another example of how unscrupulous businesses prey on the mental weaknesses of strong beer drinkers.

Other brewers of strong beers, including Anchor Brewing Company, Sierra Nevada, Old Dominion, and Victory Brewing have not commented on the effects the turn of the millennium will have on their products. Some observers consider Old Dominion, whose barley wine is named “Millennium” to be particularly vulnerable to such effects.

Club Contest Schedule

April	Bock (also for AHA Club Competition)
May	Belgian Ales
June	Pilsner
July	Cider/Mead (also for AHA Club Competition)
August	Wheat (both American and German)
September	Porter (also for AHA Club Competition)
October	Weird
November	Real Ale

December

No contest

MASHOUT First: Air Show Planned

The Flying Foamhead

This year’s MASHOUT will feature a Saturday morning airshow, including flyovers, and a massed parachute jump.

Previous MASHOUTs have included flyovers by host Chuck Popenoe in his ultralight, and last year the festivities expanded to include A-10 Warthogs from the Maryland Air National Guard. This MASHOUT Airshow will top all of these.

The show will start at 6 a.m. A Maryland Air National Guard A-10 Warthog will demonstrate the power of its six-barreled Gattling gun by destroying any vehicles that have not registered and paid their entry fee. Be careful whom you park next to!

Over the course of the morning BURPers can enjoy flyovers by modern and antique airplanes, including a rare B-17G. The airshow will end with a massed parachute jump by the Flying Elvises of La Crosse, Wisconsin®, who will attempt to tap a keg of Victory Prima Pils while descending from 10,000 feet. Thanks to Victory Brewing Company for donating the keg and lending the special “Beer from Above” parachute.





Beer Judging at March meeting

March Meeting Report

April 15 was yet another BURP meeting, thanks largely to Alison Skeel, who opened her house to the BURP horde. The meeting was well-attended, including many new members. People were generous with offerings of both food and beer

The raffle, organized by Doug Kruth and run by the Fearless Leader, Tom Cannon, was generous this month. Thank goodness no one reads these meeting reports so I can just recycle one from the last meeting at Alison's. Some of the bounties included Guinness shirts, just in time for St. Patrick's Day. A goodly number of bags of hops, provided by Dave Pyle, a really nice assortment of beer signs, trays, mirrors and the like, which had been procured by Polly and Bruce at a recent breweriana show. Many BURP members were able to "fix" their way into getting a raffle prize.

Outdoors, a silent auction was held to distribute the remainder of Mr. Semler's brewing equipment. BURP members were able to purchase needed items such as a Corona mill and Cornelius kegs. Doug Kruth collected the proceeds.

Dave and Becky Pyle organized the competition with Lynne Ragazzini, Colleen Cannon and Christine Newman as judges. Mike Horkan, Greg Griffin and Steve Marlers walked away with the ribbons.

All in all it was a pleasant Saturday afternoon. Thanks to all who attended and many thanks to Alison Skeel. Maybe I can start recycling entire newsletters.

Better Brewing through Example

Steve Marler, Fearless Leader

I had been brewing for about three years before I tried my first all-grain batch. I had been contemplating doing an all-grain batch for a year before I actually took the leap. I had read books, and even built a mash-tun following Bob Dawson's design. It might have been that I was scared because I really did not know what I was doing, or that I was worried about what the result would be. Regardless of the reason for my impairment, it took a while for me to build up the courage to give it a try. As with most other things in life, my worries were overblown. The process was not the monster I made it out to be, and with my second all grain batch I took a first place SoFB ribbon.

I believe that if I had seen the process done or participated in the process once, I would have been more confident and would have given it a try sooner. There may currently be people in BURP that want to try all-grain brewing, or even try their first extract brew, but are hesitating, for whatever reason. To help alleviate some of this anxiety, I would like to hook-up members that would like to see or participate in the process with an experienced brewer.

What I would like to do is to set up a list of experienced brewers, both extract and all-grain, and a list of members who would like to learn from an experienced brewer. If you would like to participate in this program either as a teacher or a student, either all-grain or extract, please contact me: marler@burp.org or 703-527-4628.



Party with Michael Jackson

Steve Marler, Fearless Leader

If you did not read the March newsletter, or read the newsletter but missed the announcement; Michael Jackson is coming to town in May for events at both the Brickskeller and National Geographic. Jim Dorsch is arranging a party in Michael's honor and BURP is invited. The party will take place on Monday, May 17 at Dominion Brewing Company, and will start at 7 pm and run until 10 pm. There will be a \$2 to attend, and party goers will be asked to contribute food and beer. There were a total of 40 spaces available for this event and spaces were allotted on a first come first served basis. There are still a few spots available. You can reserve one of these last spots by sending a check, made out to BURP, to:

MJ Party
c/o Steve Marler
2009 N. Upland St.
Arlington, VA 22207

Spots available after April 30 will be made available to non-BURPers.

Brewers' Challenge/Battle of the Sexes

Steve Marler, Fearless Leader

The first BURP Brewers Challenge will take place at the July meeting which is scheduled for July 17. The Brewer Challenge will also revive the BURP Battle of the Sexes.

The Brewers' Challenge will be to brew a Steam Beer as similar to Anchor Steam Beer as they can. To enter this competition you must be part of a team (two or more people) that consist of people all of the same gender. These teams will compete against each other to see which "sex" can brew a better steam beer. Each team will be asked to make a \$5 contribution. This contribution will go towards purchasing a fresh keg of Anchor Steam Beer that will be used to judge the entries against, and then for general consumption at the meeting.

If you would like to compete in this competition but have not been able to form a team let me know by e-mail: marler@burp.org or give me a call at 703-527-4628 and I will try to form teams of people who are currently teamless.

The EZ-Way to Brew All-Grain

U. Ben Hadd

Many extract brewers who might like to start all-grain brewing fail to do so because of concerns over the extra time and equipment that is thought necessary under conventional wisdom. This is no longer the case. I have developed a method for all-grain brewing that only requires the equipment you currently use for extract brewing or regular cooking, and takes no more time. The reason you have probably not heard of this process yet is that homebrew shops nationwide have been conspiring to keep this information suppressed.

The first thing you will need to do is heat 5 gallons of water to 160 - 165 degrees. If you do not have a 5 gallon pot, use multiple pots from your kitchen. Before you start to heat the water, add the amount of hops you wish to use into the water.

While the water and hops are heating, add the appropriate amount of grain directly to your fermentation vessel. When the "hop water" has reached the desired temperature, add the water and hops to the grain in your fermenter. Put some type of lid on and shake it up as best as possible. Let your fermenter sit until the temperature of the wort has dropped below 80 degrees.

I call this the reverse mashing process. When you add the hot water to the grain, the temperature will drop from the 160s to the low to mid 150s. This is your saccharification. As the temperature drops you will hit all the Alpha and Beta Amylase temperatures. You will also go through the protein rest and then the acid rest temperatures.

Once the wort has cooled, pitch your yeast into the fermenter. After initial fermentation, rack to a secondary as you normally would. You will not have 5 gallons of beer in your secondary because of the water absorbed by the grain and the volume that the grain takes. To get 5 gallons of beer, add the amount of water necessary to your secondary fermenter to bring the level up to 5 gallons. Add some hops to the secondary fermenter to give the beer some hop aroma. Bottle or keg when appropriate.

I think you will agree with me that this process creates an excellent beer that will rival any all grain beer made using the traditional process, and it takes no longer than an extract beer.

BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

APRIL COMMERCIAL TASTING: The April competition will be bock, and to further educate ourselves in this beer style, BURP will sponsor a commercial tasting. To prevent the glitch of the March meeting, Delano "What Pale Ale Tasting?" DuGarm will not be leading this one. [*Hint: Dissing the editor is a bad idea. He might forget to publish your next article. Ed.*] Instead, reliable Jim Rorick will lead a discussion of the style followed by a tasting of commercial examples. This will be a great opportunity, especially for individuals who do not have the time to attend the BJCP exam preparation classes, to learn about the style and gain experience in evaluating beer with regard to adherence to style and technical flaws. Individuals who participate in this tasting, including non-BJCP judges, are encouraged to judge at the BURP Bock Club Competition. The tasting will begin 30 minutes before the official start of the meeting. Please arrive by 12:25 p.m.

REINHEITSGEBOT EDUCATION SERIES:

The lead off topic for discussion will be Grains, Adjuncts, and Malting. Robert Stevens and I are thrilled that Bill Madden, head brewer from Capitol City, has offered to provide an overview of malts and discuss such items as reading and understanding a specification sheet, the malting process, and interchanging malts in recipe formulation. BURP's Delano "Adjunct Boy" DuGarm will also provide insights on the use of adjuncts in brewing. Bill has even offered to conduct this session at the Capitol City – Shirlington location. Although the date has not been set, as mentioned in the previous newsletter, it will be a 3-hour weekday evening session. If you have questions or would like to register for the first class, please give me a call at 301-762-6523.



Using Household Appliances to Boost Extraction--Which One Is Best?

Polly Goldman

As I was cranking grain through my Glatt a few months ago, I began thinking about how much I hate cranking grain, and how embarrassed I am about my wimpy 25 points of extraction. Sure, it makes the brewing math easy (divide OG by 5 to get pounds of fermentables), but every time I see someone boasting about their 1.035 or 1.038 on Homebrew Digest, I feel inadequate. I am wasting grain, money, and time. Motorizing my Glatt would take care of the time, and perhaps I'll do it some day, but that would mean buying or finding the motor. I wanted to increase efficiency without spending a lot of money.

About that time I went to my fridge to get a beer and saw the answer: Whirlpool. When we toured Straffe Hendrik in Bruge, I noticed that they put their grain through a whirlpool to get every little bit of sugar off it. Not only that, but both Trish Koch and Wendy Aaronson have mentioned that they know someone who uses a washing machine to get the water out of eggplant for baba ganoush. Plan! Well, I have a Maytag, not a Whirlpool, but it is an upright and the principles are still the same. Better yet, I have very easy access to the output on the washer, as it empties into the laundry room sink.

Obviously, there are some technical issues. First, I don't want the grain fragments getting into my sparge. Second, I need the sparge water temperature to be hotter. Third, I really don't want to ruin the washing machine. Clean clothing is nice. I decided to check the local laundromat, thinking that their machines might be good for a test run. But their output hoses are inaccessible. So I grabbed the technical manual for the washing machine and put a phone call in to Maytag's technical department. After all, they advertise that their repairmen are lonely and bored. I figured the engineers would be too.

About two hours of schmoozing later, I had the following information:

- Maytag's engineers are bored.
- The speed of the spinning in my machine can be increased by resetting dip switches within the machine.
- It takes three full wash cycles with hot water to remove all bleach and detergent residues. They thought that a quarter cup of iodophor in the final cycle wouldn't hurt anything.

- The temperature of hot water input can only be varied by cranking the temperature on my hot water heater. They strongly recommended turning the hot water temperature down immediately after my experiment, due to scalding risks.
- The "small" load setting would give me 5 gallons of rinse water--about right for sparging a five gallon batch if I started with a thick mash.
- They couldn't give me any suggestions about how to prevent the grain from gumming up the machine.

I called Trish and got her friend's phone number. She told me that she uses pillowcases to retain her eggplant during the spin cycle. While she'd used mesh hosiery bags in the past, they tended to leak eggplant seeds.

I went to the store and got two king sized, unbleached cotton pillowcases in 220 percale (that's the finest, tightest weave).

I used an unusually coarse crack on my grain to cut down on flour. With my extended warranty from Circuit City (little do they know) in hand, I shoveled grain into the pillowcases from my mashtun and tied them shut.

Everything went swimmingly well. I got a very clear runoff, didn't destroy the washer, and an extraction of 1.034. My exit water temperature was a mere 155. Upon investigation, I discovered that my hot water heater has anti-scalding controls and that the highest it will heat is 165. That's still high enough to scald a child, but evidently I'm not supposed to be able to boil the kid.

1.034 wasn't enough for me, so I started looking for ways to improve it. I just couldn't see a way around the water temperature problem. I drank a beer for consolation. As I loaded the glass into my dishwasher, my eyes fell upon the heating element in the bottom of the dishwasher. My KitchenAid dishwasher has a supplemental water heater to sterilize dishes. A quick review of the technical manual indicated that I could set it from 170 to 185.

The dishwasher comes with a textbook perfect rotating sparge arm, so that wasn't a problem. I already had my grain-fragment proof pillowcases. (Incidentally, if you run them through by themselves with just hot water after brewing, they smell great on your bed.) All I needed to do was get access to the output hose. About 45 minutes and two trips to Home Depot later, I had a diverter valve installed. Fortunately, I have a disposal, so the hot wort was coming out about 2 feet above floor level. Otherwise, I would have needed to either use a pump or drill a hole into the floor under the sink and catch the wort in the basement.

The KitchenAid engineering staff weren't as helpful as the Maytag staff, but they did finally tell me the flow rate on the rinse cycle. My dishwasher is solid state and the rate is not variable.

To avoid having too thick a grainbed, I put pillowcases of grain in both the top and bottom racks. I set the rinse temperature for 175 and started the cycle. 5 gallons later, I had a very weak wort. I ended up using 10 gallons to sparge and had to boil down like the dickens to get my desired gravity. The problem appears to be that the same bags which prevent flour from leaking also prevent the water from penetrating unless there is also whirlpooling action. I ended up with a very tannic beer.

I tried the dishwasher again, removing the lower rack and placing the pillowcases over the drain, then shoveling the grain on top. I got better extraction, but still only a rate of 1.028.

I decided to go back to the washing machine, but divert incoming hot water through a wort chiller that is immersed in a pot of boiling water to boost your sparge temperature to the desired rate. I ended up with 175 degree sparge water and an extraction of 1.040. George Fix, eat your heart out.

Incidentally, I compared notes with Katy DuGarm, who has worked with toilet bowl sparging. She reports a disappointing 1.030 extraction.



Fictitious Travels

Ben Schwalb

I recently visited the Duke & Puke Tavern in Coalmine, Kentucky. It's a quaint little town where everybody knows everybody. In the biblical sense. As I drove the dirt road into town, tumbleweeds blowing by, the inbreds gawked in wonder at my car. Why shouldn't they? It looks pretty good for a '73 Gremlin. I pulled in front of the tavern and thought, looks like a right fine place. I made my way up the stair and read the sign in the window: "No gun, no service." I entered and strolled over to the bar as the doors swung behind me.

The bartender looked at me with his good eye as if to say, "Uhhh..." I looked at the tag on his bowling shirt to get his name.

"What kinda beer you got, Cletus?"

"Both kinds - Coors and Coors Light."

"Great," I said. "I'll have a bottle of Coors."

"Bottle?" he said incredulously, handing me a gold can. "Only things that come in a bottle 'round here is whiskey and snake oil."

A can certainly was a refreshing change of pace. This macrobrew had a distinct aroma of aluminum, strong CO₂, and an H₂O-like flavor that went down as smooth as a lizard's tail. As I sampled this piece of work I took notice of the decor. A blackboard hung on the wall behind the register, a velvet Elvis poster was tacked to the men's room door, and there was a painting of an airplane on the far wall. The side of the plane had "Spirit of <something>" painted on it. I couldn't make it out through all the smoke.

The patrons all leaned forward in their chairs, or played pool. I never saw so much cleavage in my life. No, not the good kind. The butt kind.

Apparently it's a law there that you cannot pull your pants up to your waist.

Forcing down the last gulp, I ordered a Coors Light. This beer, made by the same brewery as the other one, comes in a brilliant silver can. It looks kind of like a silver bullet, except that it's as big as your hand, it's flat at both ends, and it has writing on it. I pulled back the tab and took a whiff. Very similar to the previous beer. I took a taste. Very similar too.

It's almost like they were the same beer, but I knew they weren't, because one can said "Coors" and the other one said "Coors Light".

I eventually noticed a Coors poster next to the condom machine. It had a smiling, beautiful woman on it, as well as a flying can. I imagined that she was in love with me because I was drinking Coors, and you know, that made the beer taste better. I was able to forget that I was in a room full of people who between them couldn't come up with a full set of teeth. Yessiree, this must be great beer, because hey, if it wasn't, why would she be smiling?

Alas, all good things must come to an end. I settled my tab and left as a fight broke out. It had to do with a cow or something, I don't know - I couldn't hear very well over the gunshots. I couldn't get over how much brighter it was outside. There were no clouds. Just dust. I had a warm feeling in my gut as I drove away. Could it have been the down home atmosphere? Or the Denny's burrito I had had that morning? Ah, no matter, it had been a pleasant trip.

April Club Only Competition: Bock

Mya Earsaburnen

BURP's club competition for April will feature bock beers. Although often thought of as a dark beer, bocks are more often a tawny brown color — not the deep black of a stout, or even a porter. The flavor and aroma of a good bock should always emphasize malt, and the beer should be extremely smooth and well-rounded. Bocks should be full-bodied with fairly high starting gravities. In Germany, beers bearing the "bock" designation are 16 Plato or higher (1064+); beers labeled "doppelbock" are 18 Plato or higher (1072+).

Beyond the style characteristics, much of Bock mystique comes from the name itself. Michael Jackson writes that the most likely derivation of the word "Bock" comes from the pronunciation of Einbeck, the first town in Germany to win a reputation for extremely strong beers, by Bavarians. There is evidence that Einbeck became corrupted to Em Bock.

There is the persistent belief that Bock is the residue found when the kegs are cleaned. Many believe that the goat, used to symbolize Bock beer, is an indication of the aroma and taste profile of the beer. However, the educated beer consumer realizes that these myths are just that. But why is the Billy Goat used as the symbol for Bock?

The city of Einbeck was an active brewing center in the early 1300's in the center of a huge agricultural region. Two of the major products of this region were wheat and goats. Not surprisingly, the beer brewed in Einbeck were strong wheat beers, or wheat bocks.

Around 1350 the goat population exploded in Einbeck and the whole region of Lower Saxony. Because of their sheer numbers, villagers were unable to contain the goats. Since fences were not common, the rampant hoards of goats destroyed crops. To avert an economic disaster, the leaders of Einbeck decided to export the "wild" goats to other areas of Europe for slaughter. However, because of the time required to "drive" the goats to other cities, the Einbeck leaders proclaimed that all the male goats or "billy goats" would first be castrated. History shows that the great "Goat Drive" was the impetus behind Einbeck becoming a commercial hub.

The crop damage caused by the goats resulted in food shortages. With some food being scarce nothing was wasted, including goat testicles. The testes were used to make soup, while the scrotum was tanned into a cup shape. These "cups" became the popular vessel from which to drink beer, or in this case Bock. The Goat Scrotum mugs became a symbol of strife and success for the people of Einbeck.

As Einbeck's influence over the centuries grew so did the distribution of Bock and the story of the great Goat Drive. Bock and the Billy Goat became synonymous with Einbeck. Einbeck's great power began to decline in the 1600's with the growth of rivals, political change and wars. With the decline of Einbeck, the brewing of Bock beer gravitated towards Munich. As Einbeck became less and less associated with bock, the billy goat more and more became the symbol of bock. Today you will find on most bottles of bock some reference to the Billy Goat.

Next time you are pouring yourself a bock, remember the Billy Goat, the animal that made a city great by bringing it to its knees, and from which many Einbeckians drank Bock.

All Grain Bock: 5 gallons

12-3/4 pounds pale Munich malt (91%),

1 pound medium-dark crystal malt (7%),

1/4 pound chocolate malt (2%),

2 ounces Hallertauer (3-4% alpha), in boil 60 minutes,

1/2 ounce Hallertauer, in boil 20 minutes,

Wyeast 2306 (Bavarian Lager) yeast



Recipe: Effie`s Goat Testicle Stew

Ingredients:

- Pair of goat testicles
- Natural salt water. (If you don't have access, heavily salted water will do)
- Onion
- Several chili peppers
- Celery
- Potatoes
- Margarine
- Brussels sprouts

1. Get a pair of goat testicles. (Try Lucky World, if not elsewhere, available at any large farm in spring)
2. Boil the testicles in natural saltwater.
3. Throw a few unions, a bunch of chili peppers and some celery in the in the pot. Let it boil for approximately 1 hour or two.
4. Boil some potatoes in natural saltwater.
5. Mash the potatoes with some juice from the stew, and a cup of margarine.
6. Fry some Brussels sprouts.
7. Enjoy with lots of strong bock beer!