



BURP NEWS

For Spirit of
Free Beer
Results, go to
www.burp.org

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"I perceive this to be Old Burton," the Rat remarked approvingly. "Sensible Mole!" Kenneth Grahame, *The Wind in the Willows*

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- June 19 at 1 p.m. Meeting at the Koch's, 9510 Bruce Drive, Silver Spring, MD 20901, (301) 587-5293
- June 25-27 Old Dominion Beer Festival, Ashburn, Virginia
- July 17 at 1 p.m. Meeting at Kathy Koch's, 3813 Forest Grove Dr., Annandale, VA 22003, (703) 256-4285
- August 27-29 MASHOUT
- September 18-19 Mid-Atlantic Beer & Food Festival

Competition Schedule

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

Special Offer from Brewing Techniques for BURP Members

Brewing Techniques magazine is providing a special offer to BURP members through their Partnership Program. BURP members are entitled to savings on the Brewing Techniques subscription - \$26 per year. This will save BURP members who subscribe to Brewing Techniques up to \$13 off the newsstand rates. There will be special



BURP News is the official newsletter of Brewers United for Real Potables. BURP is dedicated to promoting homebrewing. Annual dues are \$15 for individuals and \$20 for couples. If you care about the beer you drink, join BURP. Please submit new memberships, changes of address, and corrections to BURP, 15 Harvard Court, Rockville, MD 20850. Articles for the BURP news should be delivered on diskette or paper to the Editor (address is in the masthead) or sent to him at dugarm@burp.org. Microsoft Word or text format is preferred.

cards at the next BURP meeting that you can send in to get this rate, or you can call them at 1-800-427-2993 or e-mail them at circulation@brewtech.com. This is an excellent way you can patronize a Spirit of Free Beer patron and save money.

Marler Madness

Steve Marler, Fearless Leader

As most of you know, BURP held its 7th annual Spirit of Free Beer competition on May 22 and 23. The competition was held at the Native Brewing Company facility in Alexandria. A big BURP thanks to Melton McGuire and his staff (Chris Buckley and Jason Oliver) from Native for opening up the brewery to us and working with us to ensure that this competition was a success. I think many people would agree with me that this year's SoFB was one of the smoothest running competitions that we have had. Andy Anderson did a great job coordinating this event. It just goes to show that even a self proclaimed lazy and procrastinating person like Andy can put on an excellent SoFB.

But, as with most great leaders, it is the soldiers doing the support and hazardous work that make them look great. Andy had some great soldiers. Robert Stevens was this year's registrar and he put a lot of time in to make sure that this event would run smoothly. Delano DuGarm, AKA Cooler Bitch, helped Robert and Andy in making sure that the entries were sorted and ready to go which made the stewards job that much easier. The fact that the score sheets were ready for you to take home the day of the competition, and were mailed the next day has a lot to do with Robert's and Delano's efforts.

Tom Cannon was this year's judge registrar, and although you could not tell, Tom had to deal with a lot of adversity this year. Judges pulled out at the last minute and Tom had to do a lot of begging and shuffling to make sure that high quality judges were at every table. Tom's trouble also involved this year's Steward Coordinator Bruce Bennett. Tom needed some of Bruce's stewards to be judges, this required Bruce to get more stewards and utilize his limited resources efficiently.

Alison did a great job acquiring table, chairs, and portapots. The equipment was delivered on Friday as scheduled, and everything was picked up from Native Brewing Company the following Monday. Alison also did a great job in anticipating the types of items we would need for the event.

Special thanks to Katy DuGarm for providing a lot of good breakfast food so that we were all ready to absorb the beer we drank starting at 9 am Sunday morning.

What can you say about the new T.R. James Catering Company and the food they provided on Saturday evening and Sunday afternoon? It was great! Jim Tyndall and Jim and Linda Rorick went through great efforts to make sure we had smoked meats both days. Also, Jim and Linda picked up most of the entries dropped off at local home brew stores.

Of course there are a lot of other people that made this event successful: all the judges and stewards; those that helped register beers; those that help set up the facility on Friday; and those who stuffed envelopes with score sheets. Putting on a high quality SoFB is a real team effort. I hope that BURP members new and old that were not able to participate this year and those that participated this year will be back next year to pitch-in and make SoFB 2000 the best ever.

[Stepping onto the Soap Box]

There have been a couple of recent incidents where individuals have drunk way too much at a BURP function and were obnoxiously drunk. This type of behavior is uncalled for and is just plain rude, especially to our hosts. Whether BURP is holding a function at someone's house or at a brewery or brewpub, we are guests and we should act accordingly. The purpose for us all to gather together is to share our home brew, learn more about beer and brewing beer, to see old friends and meet new friends, and to have fun, and *not* to get staggering drunk. Please, while at a BURP event, drink responsibly and respect our hosts.

[Stepping off Soap Box]

Remember, our next BURP meeting is June 19 at Larry and Trish Koch's house. We will be awarding prizes to the winners of this year's SoFB. I hope you will be able to make it, especially if you are a SoFB winner.

Thanks for reading.

The Belated April Meeting Report

Katy DuGarm

When we arrived Wendy Aaronson was conducting the bock tasting. There looked to be about 10 people. Since this reporter didn't begin taking notes until the meeting was well underway, this is mostly a food and nature report. Besides, I only ever taste a few beers.

Mike Harley, a friend of Nick, brought fresh rockfish and perch, which he prepared on his Cajun cooker. I didn't get close enough to see the food preparation, but what I tasted was delicious. Paul Fiorino brought a Centennial/Columbus hopped IPA. Alison Skeel brought crab dip and Korean barbecued pork. The most impressive presentation was melon balls in a watermelon basket. We also enjoyed cheese bread.

Mark Duros and Sherry Winter are new leaders of MASB. They brought rye bread and olive bread. Teresa Marler had a Weight Watcher friendly vegetable tray, which was appreciated by the Weight Watching wives and housemates of BURPers. Tom and Colleen Cannon made peanut butter fudge, also appreciated in a different way by Weight Watchers.

Becky Pyle had a noodle salad. She and Dave also brought their friends Cheryl and Terry McGill, incipient BURP members. Linda Rorick, of the newly formed catering company with Jim Rorick and Jim Tyndall, made sandwiches. Ralph Bucca brought my personal favorite, devilled eggs.

Chuck Popenoe brought a roast beef, cooked at last year's MASHOUT, and frozen until now. Yum. Dan and Lauree brought taco dip, and Junior the bowling pin. They all belong to both BURP and MALT. Lauree sported el Toro bottle cap earrings.

Randy and Yeongji Paul brought their daughter Kirsten to her first BURP meeting. I saw her again at the May meeting. Now that she is out and about, Kirsten has good attendance at BURP meetings.

Denise Biehn was a BURP member new to me, though she attended the beer judge class this past winter. Rick Garvin brought a friend, JB. I don't know if she's a BURP member yet, though she was also at the chili cook-off. It's just a matter of time. Wendy Schmidt was

another member new to me. Beth and Mike Nunan have belonged to BURP for 2 years. Has it been that long since I attended a meeting?!

Many pets attended as well. In the early part of the meeting, a dog even pooped by a food table. Now, isn't that nice. One of the mothers of small children in attendance was good enough to cover it with a paper plate. Fortunately, the dogs all got along. One graciously "baptised" a group of tasters. One dog of intriguing appearance seemed to have the tail of a rat. While the meat was grilling, three ospreys wheeled overhead.

Several people as of late April said that their hops were already knee-high.

John Esparolini hijacked a Yamaha 4x4 ATV from one of Nick's friends. Later I saw Bob Dawson giving Les a ride on the ATV, so maybe John didn't hijack it, after all. There was a ritual display of photographs from the Newman-Cannon-Anderson trip to Germany and the Czech Republic.

During the raffle, the tickets were dropped. That didn't stop some people from crying "Mix them up!" The banner promoting Oxford Class was won by Jamie Langlie. Les won a t-shirt. Jude won the suggestive Hamm's bock poster. The grand prize was won by Mark Duros and Sherry Winter.

Battle of the Sexes and Annual BURP Crab Feast

Steve Marler, Fearless Leader

The July meeting will be host to three BURP events; the battle of the sexes competition; the annual BURP Crab Feast, and the BURP cider/mead competition.

The rules for entering the Battle of the Sexes competition are easy:

You must be on a team of two or more people, all of the same gender.

1. You must brew a replica of Anchor Steam Beer
2. You must submit your beer into the competition along with a \$5 entry fee.

The judges selected for this competition will do a side-by-side tasting of each of the entries with Anchor Steam Beer. The team which the judges believe brewed a steam beer most similar to Anchor's will be crowned the winners. A special prize will also be awarded to the team the brewed the "best overall beer." After all, a team might brew a beer that is better than Anchor's.

The July meeting will be hosted by Kathy Koch and will take place on July 17. If you have not gotten a team together and brewed your steam beer, the time is now.

Thanks to Our Sponsors

Steve Marler, Fearless Leader

One of the hallmarks of every SoFB competition is the great prizes that are awarded to the winners in each category. BURP could not continue to offer such prizes if it were not for those companies that sponsor the SoFB through the donation of competition prizes.

As the brewing industry becomes more and more consolidated, it becomes harder to find sponsors. How can BURP ensure that we can continue to maintain our sponsorship level? By having its members support the companies that support BURP activities. Below you will see a list of those companies who have sponsored the SoFB this year. I encourage you to make every effort to support these companies by purchasing some of the products they offer.

When you visit some of our sponsors, I encourage you to tell the management that you are a BURP member and that you appreciate their support. Unless BURP members identify themselves, our sponsors will never know that we are supporting them in return.

American Home Association: Dedicated to the art and science of homebrewed beer, www.beertown.org/AHA/aha.htm

Anchor Brewing Company: An American Original, 415-863-8350

Baltimore Brewing Company: Home of DeGroen's Beers, www.degroens.com

Bare Bones Grill and Brewery: "Hand crafted beers and the area's finest live music," www.redshiftgroup.com/barebones

Belgique Gourmande: "The only Belgian restaurant in the D.C. metropolitan area," www.monumental.com/belgique/

Boston Beer Company: "Brewers of Samuel Adams brand beers," www.samadams.com

Bower's Brewing Company: Owners of Brewers Alley and Summit Station

Brew America: Beer and wine making supplies, www.brewamerica.com

Brew Masters: Beer and wine making supplies, 301-984-9557

Brewer's Art: "A home for the Lovers of Fine Belgian Beer...", www.belgianbeer.com

Brewery Ommegang: "Traditional Belgian Beers Brewed in America," www.belgianexperts.com/ommbeer.htm

Brewing Techniques: "The Award-Winning Magazine of Craft Brewing," www.brewingtechniques.com

Brickskeller: Dining House & Down Home Saloon, 202-293-1885

Briess Malting Company: "Since 1876," www.briess.com

Cairo Wine and Liquor: "The Beer Capital of the Nation's Capitol," 202-387-1500

California Concentrate Company: Producers of Alexander's Sun Country Malt Extract, 209-334-9112

Capitol City Brewing Co. - Shirlington: "Washington's Home Town Micro-Brewery Restaurant," www.capcitybrew.com

Cascadia Importers: Importers of Coopers Brew Products, www.cascadiabrew.com/

Catamount Brewing Co.: "Vermont's premier craft brewery," www.catamountbrewing.com

Celebrator Beer News, "Brew News, Views, Rumors and Innuendo...", www.celebrator.com

Clipper City Brewing Company: Brewers of Clipper City and Oxford brand beers, 410-247-7822

Crosby and Baker: "Distributor of the finest supplies and ingredients for craft brewing and winemaking," www.crosby-baker.com

Deschutes Brewery: "Quality First," www.deschutesbrewery.com

Ellicott Mills Brewing Alpenhof: "The home of Maryland's finest brew pub," www.ellicottmillsbrewing.com

Fordham Brewing Company: "Annapolis' First & Finest Microbrewery," <http://annearundelcounty.com/dining/ramshead.htm>

Frederick Brewing Company: Brewers of Blue Ridge, Wild Goose, Brimstone, and Hempen Ale brand beers, www.fredbrew.com

Fresh Fields - Falls Church: "A Healthy Foods Supermarket," www.freshfields-wholefoods.com/ff/ffhome.html

HopUnion: "Suppliers of hops and hop products to breweries throughout North American and the world," www.hopunion.com

Jack Schmidling Productions, Inc.: Makers of the Malt Mill and the EasyMasher, <http://user.mc.net/arf/aysindex.htm>

Koch's Koncepts: Innovative homebrew supply manufacturer, 301-587-5293

Legends Ltd.: Importers of Legendary Beer, 1-800-653-2531

Listermann Manufacturing: the inventor, creator, manufacturer, and distributor of a wide range of equipment for the homebrewer, www.listermann.com

Maryland Homebrew: Beer and wine making supplies, www.marylandhomebrew.com

Max's on Broadway: "Our state of the art draft system provides you with 67 cold beers to choose from," www.maxs.com

Merchant Du Vin: "America's Premier Specialty Beer Importer since 1978," www.merchantduvin.com

Moving Brews: "The source for high quality magnetic drive pumps, related fittings, and pumping accessories," www.movingbrews.com

Native Brewing Company: Brewers of Virginia Native Dark and Virginia Native Gold, 703-549-3880

Norm's Beer and Wine: Vienna's largest selection of craft beer, 703 242 0100

Northern Virginia Beverage Co.: Distributors of Pilsner Urquell, Boddingtons, Samuel Adams and other fine beers, 703-922-9190

Old Dominion Brewing Co.: "Purity and Freshness since 1989," www.olddominion.com

Oliver Breweries, Ltd.: The Wharf Rat, 410-244-8900

Oxford Brewing Company: "Combining British brewing heritage and American micro-brewing creativity," idn.net/~ericm9/oxford/

Pennsylvania Brewing Company: "The home of Penn Pilsner," www.pennbrew.com

ProMash: "Brewing Software For the Discriminating Brewer," www.promash.com

Rick's Wine and Gourmet: "Alexandria's Best Selection of Fine Wines and Gourmet Food," 703- 823-4600

Rock Bottom Brewery - Bethesda: "An exciting, high-energy restaurant and microbrewery," 301/652-1311

Rockies Brewing Company: Brewers of Boulder Beer, bouldermag.com/sponsors/rockiesbrewing/

Rogues Ales: Ales for the new millennium, www.rogueales.com

Siebel Institute: "One of the world's leading brewing training establishments," www.siebel-institute.com/index1.htm

Sierra Nevada Brewing Co.: "One of the pioneers of the craft brewing industry," www.sierra-nevada.com

Silesia Liquors: "Southern Maryland's (and Alexandria's) best-kept secret," 301-292-1268

Sisson's Restaurant and Brewery: "Maryland's first brew pub," www.sissonsbrews.com

Storey Communications: "Dedicated to the fine arts of making and enjoying beer," www.storeybeer.com

Sweetwater Tavern - Merrifield: "Fresh, crisp homemade beer" The Flying Barrel: Brew on Premises, beer and wine making supplies, www.flyingbarrel.com

The German Gourmet: Quality German Foods in Northern Virginia,

Victory Brewing Company: "A Victory for your Taste," www.victorybeer.com

Virginia Beverage Company: Alexandria Virginia's First Brew Pub, 703-684-5397

White Labs: "Manufacturer of liquid yeast for use by professional brewers and homebrewers," www.whitelabs.com

Widmer Brothers: "Brewers of unique and authentic European and American style beers," www.widmer.com

Wyeast Laboratories: "The Brewers Choice," www.wyeastlab.com

Yakima Brewing and Malting Co.: Brewers of Burt Grant's Real Ales, www.grants.com

Remember to support these businesses! They support home brewing!!

Summer Winemaking

Ralph Bucca

It's summertime and your carboys are empty. You have done some serious spring brewing and you have cases and kegs full of beer. Now is the time to fill those carboys with the summer harvest of fruits and berries to make wine or mead. Winemaking is easy. Get some fruit, mash it up, add some water and yeast, ferment it, bottle it, wait a while, then drink it.

Summer time presents a wide variety of fruits to ferment. The berry family is popular: strawberries, blackberries, blueberries, and elderberries, to name a few. Peaches also count. Go to a pick-your-own farm. While you are picking, figure about three pounds of fruit per gallon of must. Since you're going to the effort to pick the fruit yourself, you might as well make at least 3 to 5 gallons of wine as a good start. You will also need 2.5-3 lbs sugar/honey per gallon and wine yeast.

A clean 5 gallon pail is a good place for the primary fermentation. Rinse the fruit, then mash up the fruit with a food processor or a potato masher. Next, add the sugar, water, and potassium metasilphite to kill the wild things. Homebrew stores sell potassium metasilphite, often calling it Camden tablets. Follow directions on how much to use. Let the must rest 24 hours, then add the wine yeast, NOT BEER YEAST!. While fermenting, stir it twice a day. A week later, strain the liquid into a carboy. Rack every three months, to get the wine off the stuff that settles out. You can bottle six months to a year later.

In August I'll tell you how to make grape wine.

P.S. Come to my winetasting party 3 July to sample good hand-crafted wine.

Yeast Starters

Ben Schwalb

Okay, you have some yeast that you'd like to make beer with. It might be in a vial, a Wyeast "smack pack," a small jar, or it might be dry yeast in a packet. What now?

The very first thing you should do is make a yeast starter, to greatly increase the cell count. Pitching a small quantity of yeast into a batch of beer is never a good idea, mainly because no matter how diligent we are in our sanitation habits, there will *always* be foreign (unwanted) organisms in our brew. In other words, every batch of beer we ever make will be infected! All we can do is minimize infection; we can never completely eradicate it. As long as we keep the percentage of infecting microbes to a minimum, their presence will cause our precious beer little harm. There are other reasons to increase cell count: underpitching often results in sluggish fermentations, excessive sweetness (due to underattenuation), and increased off-flavors.

Yeast starters are the best way to increase the good-to-bad microbe ratio, because we prepare small quantities of wort in small containers, hence the number of unwanted organisms that gets in there is far less than would get into a 5-gallon fermenter.

The great thing about yeast starters is you don't have to buy any special equipment. Sure, you could buy one of those special flasks made of treated glass that can be heated and cooled quickly without cracking (and good luck finding one at Hecht's or even a homebrew shop), but a small cooking pot with a lid will work just fine.

Place a pint of filtered, spring, or distilled water in your small pot (municipal tap water has undesirable chlorine). Heat it to almost boiling. Then add a half cup of dry malt extract (DME). It is very important to use DME, not sugar, because sugar lacks vital proteins and lipids that yeast need for reproduction. Dissolve well, let it come to a boil, then lower the heat and let it simmer, covered, for 15 minutes. If you use unhopped DME, adding a few hop pellets would help, because the resins inhibit bacterial growth.

While the starter is simmering, sanitize a mayonnaise jar by filling it up all the way to the top with an iodophor solution, covering, and letting it sit. Also, put a clean rag in a large bowl with an iodophor solution. If you're using a Wyeast smack pack, place it along with a pair of scissors in the bowl, so the blades soak.

At this point, close windows and doors to prevent air movement, and get children and pets out of the kitchen. There are dust particles in the air that infecting microbes use as magic carpets to sail into our wort.

When the wort is done heating, place it in a cold water bath, keeping the lid on. You might have to change the bath water a few times. Keep cooling it until the pot feels cold to the touch (if it feels luke warm, it's still not cool enough because our body temperature is almost 100 degrees).

Dump the iodophor solution from the mayonnaise jar by turning it upside down, unscrewing the lid and removing it just a bit, so that the liquid glugs out - this helps minimize the amount of dust and microbes that enter the jar via the air that displaces the liquid. Still holding the jar upside down, replace the lid and let it sit upside down for a minute. Then remove the lid, quickly spill the liquid from it, screw it back on the jar, and place it upright.

Squeeze out the iodophor-soaked rag. Remove the pot's lid and wipe the lip with the rag, to remove any dust and organisms that might be there. Then wipe away any water from the sides and underside of the pot. At this point the wort is exposed to the air so act quickly. Remove the jar lid, pour the wort in, and close it.

Add the yeast. If you're using a smack pack, wipe it off, hold it up and cut off one of the *top* corners, so that carbon dioxide and not wort escapes (you did smack the pack a day or two earlier so that it's now swelled, didn't you?), and pour into the wort. If your yeast is in a small jar or vial, pour as much as you can into the wort, but then you might have to pour some wort back into the original yeast container to dislodge some yeast that's still clinging.

Now tightly secure the mayonnaise jar and shake like there's no tomorrow! Shake it high. Shake it low. Dance around the kitchen. Shake for an hour if you want, but a few minutes will do the trick. A big frothy head will form, and that's good. Then unscrew the lid, leaving it loosely on the jar, and let it sit at room temperature for a few days. It is very important to loosen the lid, unless you want to make a Molotov beertail. It is also a good idea to cover the jar with a towel, to keep light off of it.

It is highly recommended to "step up" your starter a few times, doubling the volume each time, before actually pitching it into a batch of beer, because that initial pint starter still won't have the quantity of yeast you should have. When you do step up, make sure the next vessel holds at least twice as much volume as the amount of starter you will have. For example, step up your pint starter with another pint of wort, pouring them into a sanitized half-gallon (or even gallon) jug. Then step up that quart with another quart of wort (using a whole cup of DME for the additional wort), pouring both

into a gallon jug (you should sanitize a funnel for small-mouthed jugs). Usually two days is a good amount of time between step-ups.

When stepping up, remember that the previous starter will have carbon dioxide (CO₂) in it. Therefore, shake for short periods, loosening the cap to let pressure out, then re-tightening before continuing to shake, so that you don't have the whole thing explode in your hands. Also, here's a tip for speeding up the purging of CO₂: as the CO₂ comes out of solution, it will fill the headspace, and when you loosen the lid, air (containing desired oxygen) will be expelled, leaving mostly carbon dioxide in the headspace, which is not what we want. Take a foot-long piece of vinyl tubing (sanitized in iodophor of course), shake it so it's mostly dry, and place it into the headspace so that it almost touches the wort (or foam). Suck in a chest full of air through the tubing (the CO₂ might irritate your lungs at first). This displaces the headspace's CO₂ with air. Remember, suck, do not blow, as air from your lungs may be infected and has less oxygen and more CO₂ than air from the room. Tighten the lid and shake some more. Repeat this displacing/shaking process several times.

Wait a few days and add this half-gallon starter to your next batch. It will lower the beer's original gravity a bit because it has already mostly fermented out and therefore has a low gravity, but it won't affect the final gravity much because its gravity will not drop much further.

May Meeting Report: BURP CHILI COMPETITION

Colleen Cannon

This year's chili cook-off included everything you could ask for in a chili competition: Indian style chili, with Columbo yogurt; Montana mule deer chili, "freshly killed"; chili with Hershey's chocolate; chili with a baby jar of green mystery spices; a hot chili worthy of the plunger award; mercifully, only one vegetarian chili; and a first place chili worth writing to Mom about! As expected, the champion chili team of Tom and Colleen Cannon and Steve and Teresa Marler stole the show. Some would-be runner-up wanna-bes tried to gain a tactical advantage by "hanging out next to the Cannons" (Wendy Aaronson), using Cannons' homebrewed pilsner in their recipe (Jim Rorick), or openly proclaiming "My inspiration is to be second place Garvin), but to no avail. Second and third prizes went to Kathy Obert and Clint Sanford respectively. The well-deserved hottest chili award was claimed by Betsy Kliks and Bob Kepler.

Most of the chili recipes included beer, ranging from Budweiser to Great Lakes' Edmund Fitzgerald Porter to a range of homebrews. As a service to BURP chili cook-off novices, or veterans who may be looking to improve their style, the BURP meeting reporter garnered cooking tips and recipe secrets from the participating chili cooks. This was a risky undertaking, as some cooks were not so willing to share their secrets. Excerpt from an actual interview: BURP Meeting Reporter - Would you like to share any of your chili secrets with the BURP News?

Jim Tyndall - I could tell you, but then I'd have to kill you.

BMR - And how would you kill me?

JT - I'd make you drink homebrew 'til you die.

BMR - OK tell me.

The closely guarded secret? Liquid Smoke beans. Other useful tips included timing your bathroom breaks, getting sips of beer in between stirs, onions and garlic in the bacon fat, throwing grass in your neighbor's chili when he isn't looking, and the most practical tip of all: Hold your stomach in when the BURP photographer comes around. See pictures on the BURP Net, www.burp.org.

As for other bits of BURP business, Bill Ridgely announced that the MASHout will be August 27-29 this year. We are expecting a full capacity crowd due to publicity on the Web and in Zymurgy (check out the May issue), so register early. All MASHout participants must pre-register to gain admittance to the event. This year there will be a new MASHout logo design contest. Get your graphic designs in to Bill Ridgely. The monthly contest Belgian beers were collected for judging at a later date, and Spirit of Free Beer organizers busily registered beer entries and recruited last minute volunteers. Thanks go out to the SOFB organizers and volunteers for all of their hard work. We also welcomed new members Harry and Mike to the club. New to BURP but not to homebrewing, Mike comes from Lancaster, PA and has been homebrewing since 1983.

With all the BURP and local beer events going on this summer, it's a good thing we have a whole year to hone our recipes for the next BURP chili cook-off. Many thanks to John Esparolini for graciously hosting this popular event.

First Place Chili: Jackalope Chili

Tom and Colleen Cannon

Note: Originally, our chili recipe was based on Andy Anderson's Competition Barking Spider Chili. The recipe has evolved over the years (and is still evolving) and is now only superficially similar.

Ingredients:

2.5 - 3 # Beef Brisket
 1.5 # Hot Italian Sausage
 1.5# Sweet Italian Sausage
 Olive Oil
 11 cloves garlic
 Two 12 oz cans diced tomatoes
 Four 6 oz cans tomato sauce
 Two cans beef broth
 Two cans pinto beans
 Two cans black beans
 One white or Vidalia onion
 One can chipotle in adobe sauce
 Two dried chipotle chilies
 One Half habanero pepper
 One or two other various chilies (could be jalepeno, serrano, red hot, or anyother fairly hot chilies).
 Cumin
 Chili Powder
 Cayenne Pepper
 Cinnamon powder
 Curry Powder
 Bay Leaf
 A couple of dried chilies
 A handful of cilantro

For the Spice Pot

One can or bottle non-hoppy but flavorful beer (for this chili we used one bottle of Dominion Dominator and one bottle of Steve Marler's Barley Wine)
 Two packages dried chicken broth
 Two packages dried beef broth
 One half teaspoon white pepper
 Two teaspoons oregano
 One tablespoon cayenne pepper
 A squirt or two of Rooster Sauce
 Any variety of hot sauces you have lying around. At least one or two should be habanero sauces.

Dice the brisket into fairly small cubes (nearly frozen meat cuts best). Cook the sausage thoroughly in a large frying pan. Peel and chop the garlic into very small pieces. In about ¼ cup of olive oil brown the diced brisket with the ground garlic in the chili pot.

In a sauce pan, mix the Spice Pot ingredients. Allow to simmer for at least 5 minutes.

In a blender, liquify one can (drained) pinto beans one onion and two peppers from the chipotle adabo sauce. Reserve the sauce. It helps to add a little liquid to the blender to get it all liquified.

Add the cooked sausage to the browned brisket and garlic in the chili pot. Add the contents of the spice pot. Add the canned tomatoes, the tomato sauce, the two cans of beef broth, the sauce from the chipotle adabo and the liquified beans/onion. Simmer for one half hour.

Add 3 tablespoons of chili powder, one tablespoon cumin, a dash of cinnamon, a dash of curry and one bay leaf. Simmer for one hour. Finely dice the peppers. The dried chipotles should be ground into very small pieces. Add to the chili pot.

Add two cans black beans (drained) and one can pinto beans (also drained).

Throw in a couple of whole dried peppers for effect.

Simmer for 30 minutes. Add two tablespoons cumin. Adjust heat (spiciness) with cayenne pepper. Also add the fresh cilantro. Simmer for 30 more minutes and then serve.



BURP Specialty Malt Sale

Delano DuGarm, Minister of Truth

BURP members will soon have the opportunity to purchase specialty grains at very reasonable prices, and help out the club at the same time.

Oxford Brewing Company recently merged with Clipper City Brewing. In liquidating the brew house, the owners found that they had a small quantity of specialty grains. Not wanting this to go to waste, they offered it to BURP for free, and we took them up on this. The shock absorbers on the Fearless Leader Van may never be the same again, since the "small quantity" was more than 700 pounds of crystal malt, biscuit malt, chocolate malt, and other specialty malts.

This means that BURP has INCREDIBLE SAVINGS to pass on to you, the member. At the July meeting we will have gallon zip-lock bags (about 5 lbs.) of specialty malts available for sale for the low, low price of \$3.00 per bag. Since the Oxford Brewing Company donated the grain to the club, this means that all proceeds go towards such important club functions as the crab feast and the Mashout. So plan to stock up, and help our club's bank account.

June's Contest: Pilsner

Delano DuGarm, Minister of Truth

According to the schedule, June's contest is Pilsner. The BJCP Style Guide lists three kinds of pilsner:

A. Bohemian Pilsner

The original inspiration for other light lager beer styles. Aroma is rich with a complex malt and spicy, floral Saaz hop bouquet. Light gold to deep copper-gold. Flavor is complex; use of soft water allows greater intensity of malt and hop flavors without harshness, with malty sweetness giving way to a crisp, lingering hop bitterness in the finish. Medium bodied.

Commercial Examples: Pilsner Urquell, Gambrinus.

B. Northern German Pilsner

An adaptation of the Bohemian Pilsner style, but drier due to differences in malt, hops, water character, and attenuation. Aroma features grain and distinctive, flowery 'noble' hops. Light gold to medium gold. Crisp flavor with prominent hop bitterness. Light to medium in body.

Commercial Examples: Warsteiner, Bitburger, Veltins, Beck's.

C. Scandinavian-Dutch Pilsner

Similar to German pilsners but with somewhat lower original gravities, a drier flavor, and lighter palate. The hop character in flavor and aroma is considerably lower. Usually paler than German pilsners. Rice or corn may be used as adjuncts.

Commercial Examples: Carlsberg, Grolsch, Heineken.

Other styles, such as Classic American Pilsner, might also be eligible. Please contact Andy Anderson with any questions.



BURP Brewer of the Year

Steve Marler, Fearless Leader

The BURP Brewer of the Year Competition is in full swing. The rules are simple. The person who scores the most points at a BURP sponsored competition, that uses BJCP guidelines, will be the winner. You will receive 3 points for every first place, 2 points for each second place, and 1 point for those beers that come in third place. There is still plenty of time to enter and win. There is a BURP club competition every month until December. Here are the current standing following the SoFB.

Mike McGown - 11
 Andy Anderson - 9
 Robert Stevens - 6
 Bill and Wendy - 5
 Paul Fiorino - 5
 Steve Marler - 4
 Jay Adams - 4
 Robbie Ludwick - 3
 Bob Dawson - 3
 Dave Pyle - 3
 Keith Chamberlin - 3
 Bob and Alexis Maher - 3
 Delano DuGarm - 3
 Tom and Collen Cannon - 3
 Pat and Janet Crowe - 3
 Jim Lebo - 2
 Art Blanchard - 2
 Dave Belman - 1
 Wild Willie - 1
 David Canger - 1
 Bob Kepler and Betsy Kliks - 1
 Mike Souza - 1

New Members

Bill Ridgely, Minister of Propaganda

We have a number of new folks to welcome this month, especially since "circumstances" forced us to cancel the new members column in the April issue.

A big BURP welcome to **Michael Anderson** of Port Tobacco, MD (Michael joined at the "Taste of Southern MD" event several weeks ago), **Harri & Mayra Ihanainen** of Chantilly (Harri brought the Finnish beer for everyone to taste at the May meeting), **Robert & Shirley Finkelstein** of Reston, **Bob & Lisa Maher** of Falls Church, and **Tim & Vicky Sheckler** of Falls Church.

Also, welcome back to several folks who have been unable to participate over the last several years. We're very happy to have **Mark Duros & Sheri Winter** of Arlington back with us. Mark is the new president of the Mid-Atlantic Association of Craft Brewers, and he and Sheri are both hard at work planning this year's "Mid-Atlantic Beer & Food Festival" scheduled for September. **Craig Wallace** of Gaithersburg also rejoins after a long absence. A big welcome back to all of you!