

BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

"My people drink beer. Many battles have been fought and won by soldiers nourished on beer. And the king does not believe that coffee-drinking soldiers can be depended upon to endure hardships or to beat the enemies."
-- Frederick the Great, King of Prussia (1712 -1786)

Check
burp.org for
the latest in
official
information.

Jamie & Paul Langlie, Editors
(301) 933-3081

June 2001

10812 Newport Mill Road
Kensington, MD 20895

E-Mail: langlie@burp.org



- June 13 *Brewer's Night at Gordon Biersch Brewery (202-783-5454 for details)*
- July 21 *Meeting and Pilsner Competition, Darnestown, MD*
- Aug 10,11,12 *Mashout, Popenoe Mountain*
- September 8 *BURP Philly Pub Crawl*
- September 15 *Weekend Brewers West Hundred Open, Richmond, VA*
- September 22 *Meeting and Oktoberfest Competition, Vienna, VA*

Spirit of Free Beer = Rousing Success

Our ninth annual *Spirit of Free Beer Homebrew Competition* held **May 19** at Old Dominion Brewery in Ashburn, VA was a rousing success. Thanks to Jerry Bailey for his hospitality. Kudos to Competition Organizer Andy Anderson and his support staff, including: numerous judges and stewards, Registrar Robert Stevens, Judge Coordinator Tom Cannon, Steward Coordinator Kathy Koch, Prize Coordinator Betsy Kepler (the hardest working of all), Transport Coordinator Bill Newman, Facilities Coordinator Alison Skeel, Breakfast Coordinator Wendy Aaronson, and Score Sheet Maven Jude Wang. Special thanks also to T.R. James Barbecue Catering for another great lunch and to Lynn Ashley for setting up and maintaining the competition website.

For competition results and sponsor information, check out the

Spirit of Free Beer Website:

<http://burp.org/sofb2001/>



June Meeting

IPA Competition

In S. Maryland

Saturday, June 16, 2001

2:00 O'clock (Note later start)

Inside: Chili Cook-off Results, A.J. de Lange on "Specific Gravity," Logo Contest, Philly Pub Crawl, and More

**Time to Start Planning
Mashout 2001
Is Almost Here!**



Primary Fermentations

Bill Ridgely, Fearless Leader

A lot of people worked hard to make Spirit of Free Beer IX a success, but none deserve our gratitude more than Andy Anderson, who worked tirelessly as Competition Organizer. Whenever I spoke with Andy to see how plans were coming along, he said simply, "Don't worry, everything's under control", and indeed it was. The competition went as smoothly as any in recent memory. My personal thanks go to Andy and his team of hard working and efficient volunteers.

I'd also like to thank all of the BURP members who entered beers in this year's competition. Unfortunately, the number of entries at homebrew competitions has been dropping off as our hobby experiences another downturn. While few of us may have the ability to submit 10 or more entries (kudos to this year's "Get a Life" award recipient Steve Marler!), a number managed to submit multiple entries. In the future, if we could just get everyone in the club to submit one entry, we'd have 300 right off the bat. I'd like to encourage everyone to more fully support our annual competition, one of BURP's true "Windows to the World". You'll get top notch feedback on your beer, and you might even win some nifty prizes. I also encourage everyone to help out with the organization of the competition. Sure, there's work involved, but it's a lot of fun too, and it feels great when everything goes smoothly.

Hearty congratulations to all of the winners of this year's competition, especially Ed Bielaus & Mark Polnasek, who bring the Best of Show trophy back to BURP. Remember, ribbons and prizes will be awarded at the June BURP meeting, so don't miss it if you're one of the lucky winners.

The May BURP meeting was especially poignant as it was the last ever to be held at John Esparolini's beautiful back yard in Vienna, VA. I've always enjoyed this place with its wonderful shade trees. The owner of the house plans on demolishing it this month, so John is being forced to move elsewhere. At least we'll have fond

memories of past meetings and chili cookoffs at John's place. Many thanks go to John for hosting us one more time (on the occasion of his 40th birthday, no less). Congratulations go to the winners of the cookoff (Dona Lee, Beth Fox, and friends for "Bison Bite Chili") and to John Dittmann for his winning Hennepin Clone. John's beer will be delivered to Cooperstown, NY for the multi-club Hennepin Clone Competition at Brewery Ommegang on Saturday, June 2.

The next major event for BURP will be the 14th annual MASHOUT, scheduled for August 10-12 on Popenoe Mountain. I invite anyone interested to serve on the planning committee for this event. If interested, please contact me via e-mail (ridgely@burp.org) or phone (301-762-6523).

I look forward to seeing everyone in Southern MD for the June meeting on the 16th. Until then, cheers!



Culture corner

Alison Skeel, Minister of Culture

May -- Hennepin Clone Competition Winners

1st -- John Dittman

2nd -- Bob and Betsy Kepler/Tom and Colleen Cannon

3rd -- Keith Chamberlin

Congratulations to all! John's winning entry was eligible to represent BURP at the Hennepin Clone Contest at Ommegang on June 2.

The June competition is IPA.

Please have your entries at the meeting as early as possible.

July -- Pilsner

We will be judging Categories 2A & B of the BJCP Guidelines: Bohemian Pilsner and Northern German Pilsner. Recipes can be found at <http://brewery.org/brewery/cm3/recs/index.html#pilsner>

Dittmann's Winning Hennepin Clone Recipe

I thought some of you might be interested in how I produced my Hennepin clone. I brewed on April 21 and fermented it in the warmer part of the basement. The temperature was approximately 70 degrees. On May 2, I bottled sixbottles for the contest. The gravity was 1.008. I bottled the remainder on May 13, when it had reached 1.004.

Grain and adjuncts

- 9 lb. DWC Belgian Pilsner
- 1 lb. Marris Otter Pale
- 1 lb. MF Wheat
- 2 lb. white Candy sugar

Hops

- 1 oz Styrian Goldings (4%)
- 1/2 oz East Kent Goldings (4.5%)
- 3/4 oz Czech Saaz (3.8%)

Spices

- .1 oz Dried Orange Peel
- .03 oz Dried Ginger
- .02 oz fresh-ground Coriander
- .02 oz Grains of Paradise

Mashed at 154F
 All Goldings added at boil
 Orange peel added after 15 minutes
 Irish moss added after 60 minutes
 Saaz and spices added 65 minutes
 75 minute boil
 OG 1.080
 FG 1.004

? ? ? ? ? ? ? ?

Rydlun's Riddler

By Rod Rydlun

ROD'S (Multi-part) RYDLER: Dimensions of Beer

The Brewing Industry is a dynamic segment of our national economy. By 2000, directly or indirectly employing 2.5 million Americans workers who:
 -- deliver a \$190+/- billion impact to the economy;
 -- earn \$60 billion in wages and benefits;
 -- workers who pay \$14 billion in taxes, annually.

How many domestic brands of beer on the shelves, today?

By 1810, a maturing America boasted 120 local breweries. Practically every town in America had its own brewery, swelling the count to approaching 5,000 in the 1900s. Prohibition closed all but 44. How many breweries now?

Today, Total consumption/sales is nearing 200 million barrels, annually. But, the majority of production, from just three major industry leaders [BUD-MIL-OORS], accounts for what percentage of total annual USA consumption/sales?

For added bonus points, what percentage of total annual USA consumption/sales is IMPORTS?

Ditto, CRAFT-BREW?

What percentage of total domestic production of beer in America is exported?

What surprise ingredient makes up 44% of each bottle of beer you drink?

(Answer on page 8)

? ? ? ? ? ? ? ? ? ?



PUB Crawl to Philly

John Dittmann, Pub Crawl Czar

I would like to invite all BURP members and guests on a bus trip to Philadelphia. Alex has informed me that there is an excellent museum for dinosaur bone in Philly, but our purpose will be beer. Drinking beer, purchasing beer, eating ... and drinking more beer.

We have secured a bus from J&R Transport for **Saturday September 8, 2001**. We will leave from West Falls Church metro station at 8 a.m. and leave the Greenbelt metro station at approximately 8:45 a.m. We plan to return to the Washington area around 11 p.m.

The bus seats 47 and comes equipped with a restroom, video player and good possibility of beer drinking. This last bit is not in stone, but we hear it has been allowed in the past.

The schedule and cost have yet to be settled, but here is what we know at this time.

We will have a pizza and beer lunch at Victory Brewing company before journeying into the city. One stop in the city will be Monk's, another will probably be Ludwig's Bier Garten and another might be the Standard Tap. There are many other possible stops. Yards is moving into a new brewery and we may stop there, but that would be the only brewery visit other than Victory.

We expect the cost will be approximately \$35 per person including the lunch at Victory. We cannot give a firm price at this time, but we hope to have an update on Burplist and our web site soon.



Bike and Beer: VIRGINIA WINE COUNTRY Bike Tour

Craig Somers, Cyclemeister

In spite of the heavy rain that fell in the DC area on Saturday morning, eleven BURPERS did participate in the Memorial weekend Wine Tour. It seemed unlikely that we would do any biking on Saturday, but we discovered that conditions were dry once we arrived in the wine country area. In fact, these were the best riding conditions out of the three wine tour outings thus far. There was no rain during Saturday's ride! It was

overcast for the first couple of hours, and partly sunny for the rest of the day. We alternated riding for an hour then sampling wine and cheese during the next hour throughout the day. Thanks to Gordon and Rick & Christine for providing gourmet cheeses, smoked fish, etc. for the rest of us. Gordon was also prepared with a chain tool when Robert's chain broke during Saturday's ride. Wendy lost control and gashed her knee while descending the stone strewn dirt road to Linden Winery. Dr. Chris Kirtley was there to advise on the treatment of the wound. It did rain later while we ate dinner so everyone decided to spend the night inside the Smokehouse B&B cabin. All the beds were filled.

On Sunday, John Halberg gave us a tour of his bee keeping and mead making operation. The braggot, a malted beverage mixed with mead, was an especially popular purchase for our group. We limited ourselves to visiting only Sharp Rock Winery on Sunday. A rain shower fell while we consumed wine and cheese on a covered porch. Otherwise it was a sunny day and a scenic ride. Chris and I stopped at the Bardo brewery on the way back to DC. Bill Stewart served us free beer. He said that attendance at his new tasting room was light this Memorial weekend. He invites beer lovers to come out and enjoy the rustic setting in the woods at Bardo. Made a dinner stop at Sweet Water Tavern. The High Desert Imperial Stout and Spring Bock are a treat. Mario & Lynda met up with us there. They had stayed with us at the Smokehouse, but hiked Old Rag mountain both days instead of biking.

IF It's October, It must Be Belgium!

The beers of southern Belgium will be the primary focus of a bicycle tour planned for the first three weeks of October, 2001. The trip is composed of three segments, where each week represents a segment. You may participate in whatever portion of the trip that you wish.

The first week, we travel from Amsterdam to Brugge. Good beer bars in Holland often serve a larger selection of Belgian beers from the Flanders region than do bars in Belgium. During the second week, the route follows the Belgian/French border from Brugge to Luxembourg. The third week will go from Luxembourg to Brussels.

Amsterdam, Brussels and Luxembourg all have international airports. It is very easy to take your bike on the train throughout the Benelux region. My intent is to schedule some weekday evening training rides during the summer in addition to weekend cycling events. I hope that many of you will consider joining us in October. For more information, contact:

Craig Somers, 202-224-5957 or 202-365-0701 (cell),
craigsbike@burp.org



A Couple of Notes on Specific Gravity

A.J. deLange

There may be brewers that don't measure the specific gravity of their worts, but they must be few and far between. The majority look upon wort specific gravity as the beer's most important parameter, a measure of its "size". They know that tracking the fall of SG over time is a means of monitoring the progress of fermentation and that the difference in SG from the start to the finish of fermentation can be used to estimate the alcohol content of the beer. In addition, grain brewers recognize that the specific gravity of the wort can be used to determine the total amount of sugar extracted from the grains which, when compared to the weight of the grist, is a measure of the efficiency of the mashing process.

This article describes each of these aspects of specific gravity and gives some handy approximate formulas for computation. By "approximate" we mean that the formulas are accurate enough for homebrewing and even most craft brewing applications. The formulas use the Plato scale for wort strength, which is almost universally used by professional and advanced homebrewers. In fact, many high quality hydrometers are calibrated directly in Plato units. Perhaps this article will help you appreciate the value of the Plato scale if it is new to you.

We'll start by reviewing what *specific gravity* actually is. It is the *ratio of the weight of a volume of a solution to that of an equal volume of water with each being at a specific (though usually the same) temperature*. Here, we'll assume that both temperatures are 20°C (68° F). In formal writing, such specific gravities would be labeled "20/20" indicating this. Specific gravity is measured using a hydrometer (familiar to all brewers), pycnometer (specific gravity bottle) or digital density meter. The latter two are laboratory devices, and few homebrewers will encounter them. There are dozens of books and magazine articles which describe the proper way to use a hydrometer so we won't dwell on that here beyond, remarking that scrupulous cleanliness of the hydrometer, technique and control of or compensation for temperature are all important.

Assuming that you have taken an accurate specific gravity reading for a freshly-brewed wort, what should you do with it besides write it in your log? The first thing is to convert it to Plato, which is easily done via the formula: $P = (463 - 205S)(S-1)$, where *S* is the *specific gravity*. As an example, a specific gravity of 1.040 converts to $P = 9.992$ by the use of this formula which is one of the "Lincoln Equations" in popular use among professional brewers. Its result is very close to the "official" ASBC value of 9.994. Many readers will recall that Plato is computed approximately by taking the "points" (1000 times the decimal part of the specific gravity) and dividing by 4. Thus, for this example, specific gravity of 1.040 implies 40 points and 10 degrees Plato. This simple approximation is especially good in the range of gravities for most beers brewed.

The *Plato value for an unfermented wort is called the Original Extract (OE)* and represents *the amount of sugar in a particular volume of wort as a percentage of the weight of that volume of wort*. The weight of the wort is the density of the wort times the volume, and the density is the specific gravity times the density of water at 20 °C. Rather than do the implied intermediate calculations you can simply insert the Plato value into another of the Lincoln equations to get the pounds of extract (sugar) per gallon of wort:

$$\text{Pounds/gal} = .08324/(1/P - 0.00382)$$

For example a 10° P wort contains 0.865 pounds of extract per gallon. Multiply this by the volume of your wort, and you have determined the amount of sugar you have extracted from the grains.

Remember that wort expands when hot. You need to take this into account, either by measuring the volume of the wort after it is chilled or by correcting the volume, if the measurement is made in the kettle while the wort is hot. In the latter case, multiply the hot volume by 0.9615. Continuing the example suppose a brewer measures the wort in his kettle just after turning off the heat and finds he has 10 gallons of 10 °P wort (remember to account for temperature when measuring specific gravity). At room temperature he would have 9.615 gallons of wort containing 0.865 pounds of extract in each gallon for a total of 8.32 pounds. Suppose he had used 13 pounds of grain in preparing this wort. He would, thus, have extracted 8.32/13ths or 64% of the grain mass as sugar.

Keeping track of this number from brew to brew is one of the best ways to judge the effectiveness of your mashing system and to quickly detect if something did not go the way it normally does. After a few brews you

should have a good idea of what your “brewhouse efficiency” is for particular styles of beer. Note that this is not the only way in which efficiency can be defined, but it is the least confusing. Thus, it is the one adopted by professional brewers.

Knowing the amount of sugar in your brew kettle makes it possible to calculate dilutions and concentrations. Suppose, for example, you found as above that you had 9.6 gallons of wort and wanted to brew a 13.5 °P beer. The second Lincoln equation tells you that you require 1.18 pounds of extract per gallon. As you know you have 8.32 pounds of extract your wort volume would have to be $8.32/1.18 = 7.05$ gallons and you would thus have to boil the wort until this volume was reached.

Suppose you want to know the effect of adding a gallon of makeup water to this 10° P wort. That’s a little tricky to compute, but it is easy to compute the effect of increasing the volume of the wort by 1 gallon. What makes all these formulas necessary is that adding a gallon of water to wort does not increase the volume of the wort by a gallon. It’s close to a gallon, but not quite. Returning to the example, you now have 8.32 pounds of sugar in 9.615 gallons and you are going to dilute that to 8.32 pounds in 10.615 gallons. That’s a concentration of $8.32/10.615 = 0.784$ pounds per gallon. Turning the second Lincoln Equation around, you calculate the °P from pounds per gallon (ppg):

$$°P = 1/(0.083237/ppg + 0.00382)$$

Using this formula you will find that the diluted wort is 9.1° P. Though I’m sure you have seen the advantages of working in Plato you may feel more comfortable in specific gravity so here’s a formula for converting to Plato back to SG:

$$SG = 1 + °P/(258.6 - 0.879*°P)$$

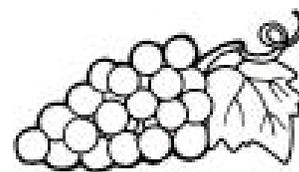
A sample of the pitched wort can be transferred to a small container, covered with aluminum foil to prevent evaporation and placed in a warm out of the way place. This sample should ferment out within a couple of days because of the warm temperature. When fermentation of this sample is complete, measure its specific gravity and convert to Plato. This is often referred to as the “terminal gravity”. Add about 1° P to it and you have a pretty good estimate of what the final gravity of the main ferment will be. Monitor the gravity of the fermenting beer. It should drop uniformly day by day until within a couple of ° Plato of the terminal gravity, then leveloff and stop decreasing further. When this happens the **final gravity, in ° Plato, is recorded as the Apparent Extract (AE)**. A related quantity, called the **True Extract (TE)** is obtained by accurately measuring out a volume of beer, evaporating it to one third its original volume, accurately

restoring to the original volume with deionized water and measuring the specific gravity. This gravity, converted to Plato then multiplied by the specific gravity of the restored beer and divided by the specific gravity of the beer, is the true extract. **The apparent extract will always be smaller than the true extract** because alcohol, being lighter than water, depresses the specific gravity of the beer. The evaporation to one third the original volume in the true extract procedure makes sure all the alcohol is out of the sample and so gives a more accurate measure of how much of the original extract remains in the beer after fermentation is complete.

The **real degree of fermentation** is computed from the true extract: $RDF = 100*(OE - TE)/OE$ and the **apparent degree of fermentation** from the apparent extract: $ADF = 100*(OE-AE)/OE$. Both are percentages, and the former is an important number that can be used to alert the brewer to fermentation problems just as mash efficiency can signal mashing problems.

Either the apparent extract or the true extract can be used to estimate the amount of alcohol produced by the fermentation. As apparent extract is easier to measure, it is probably the one you will use in your brewing. The formulas are $A = f*(OE - AE)$ and $A = g*(OE - TE)$ where A is the alcohol content by weight and f and g are slowly varying functions of the original extract. $f = 0.39661 + 0.0017091*OE + 0.000010788*OE*OE$ and $g = 1/(2.0665 - 0.010665*OE)$. To convert A to alcohol by volume, multiply it by the specific gravity of the beer, and divide by the specific gravity of pure alcohol, which is 0.789.

A.J. deLange/ June 2001



Annual Bucca Winetasting Be there or be square.

WINETIME 2000, Ralph Bucca’s annual wine-tasting event, will be held on **June 30, 1-6 P.M.** Contact Ralph at chesbayvu@altavista.com or call him at 410-257-0022 for further information.



The following item appeared recently in the "Newsscripts" feature (K.M. Reese, Editor) of the publication *Chemical and Engineering News* published by the American Chemical Society.

Fighting lightstruck beer

The photochemical formation of lightstruck flavor in beer, and how to prevent it, was addressed recently by Denis De Keukeleire of Ghent University, Belgium [Spectrum, 14,1(2001)]. He opens by noting that beer is a popular beverage: Daily consumption is about 60 mL per world inhabitant, about the same as milk and about fivefold that of wine. Numbers aside, beer no doubt is popular. He adds, "There is also evidence supporting the nutritional and health benefits of moderate beer consumption as part of a healthy lifestyle."

Development of the skunky taste and odor in lightstruck beer was recognized by 1875, the author says. Simple tests of the protective powers of glass indicated that brown bottles were best at fending off lightstruck properties. Champagne, wine, milk and other drinks are also sensitive to light, he says, but none displays the "unique skunky odor and taste of lightstruck beer."

The use of skunky as a descriptor is not a coincidence. Photochemically induced off-flavors in beer have been traced to 3-methylbut-2-ene-1-thiol (MBT). This compound, De Keukeleire says, "has been identified in malodorous secretions of the anal glands of skunks (*Mustela vison* L.)" Recent work shows that a mixture of sulfur-containing compounds causes the flavor problem in beer, but MBT remains the main offender - concentrations of about 1 mg per L can make pale beer unpalatable.

Beer can be protected from light physically by dark, preferably brown, glass bottles or opaque packaging. However, De Keukeleire says, modern hop technology permits beer to be protected chemically as well. The

MBT that mainly causes the terrible taste of lightstruck beer originates in the hop acids, or humulones. The hop acids can be converted to di- and tetrahydroiso-humulones. Good beer can be made with a combination of these humulones, and it can safely be in clear glass bottles. (And Miller beer is beginning to appear in clear polyethylene terephthalate bottles.) The dihydroiso-humulones are perfectly light-stable; the tetrahydroiso-humulones are sensitive to light but cannot yield the noxious MBT.



Beam Me Up Scotty - or beam me down a beer!

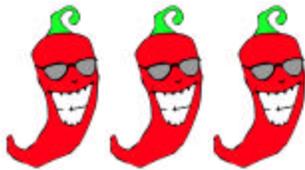
Bob Kepler, Memebersip

Yes, I know. Palm Pilots and other hand held PDA's are so 'last year', but then again, so is the paper printed BURP Membership Directory. Fear not. We can step up to the digital age quickly and easily with the *BMDFPPOHHD/ADBA (Burp Membership Database For Palm Pilot, Other Handheld Devices/PDA's, and Databases Applications)*. The *BMDFPPOHHD/ADBA* is small, fun, and simple (kinda like me).

The *BMDFPPOHHD/ADBA* is text-based, so it's easily loaded into your Palm Pilot ... or into almost any application from Notepad to Excel to Access. Remember, the information from the directory is for the sole use of BURP members and is not to be distributed to outside parties. Just bring your Palm Pilot to the next meeting and I'll be happy to beam you a copy. Then you beam two friends. Then they'll beam two friends. And so on, and so on, until we all have shiny hair.

John Esparolini:

Thanks for the memories of meetings past at your old house. And Happy 40th B-day!



BURP 17th Annual Chili Cook-off Winners

The annual BURP Chili Cook-off, sponsored once again by our good friend, Fred Parker of the Hard Times Café, was held at the May BURP meeting. Winners were:

1. **Bison Bite Chili -- Dona Lee & Beth Fox with teammates: Woody Lee, Bill Madden, Johnnie & Peggy Hood**
 2. **Jackelope Chili -- Tom & Colleen Cannon/Pat & Janet Crowe/Steve Marler**
 3. **Planet of the Apes Chili -- Paul Fiorino & Jen Beer**
- ** Hottest Chili: Satan's Sphincter -- Rick Garvin & Christine Lewis**

Prize-Winning Recipe: Bison Bite Chili

3 T olive oil
 4-5 onions, chopped
 6-8 cloves garlic, chopped
 2 lbs. chorizo sausage, casing removed
 1 red bell pepper, chopped
 1 green bell pepper, chopped
 1 yellow bell pepper, chopped
 1 orange bell pepper, chopped
 5 lbs. chopped buffalo meat
 4 large cans (28 oz.) diced tomatoes
 1/2 oz fresh oregano, stems removed, chopped
 24 oz. Capital City pale ale
 2 cups gold tequila
 1-6 oz. can tomato paste
 2-3 T cumin
 10 T chili powder
 1 serrano pepper, diced
 4 jalapeno peppers, diced
 1 banana pepper, diced
 2 chipotle peppers, diced
 6 T adobe sauce from chipotle peppers
 Juice of 2 limes
 1 bunch cilantro, stems removed, chopped
 2-1 lb. cans black beans, drained and rinsed
 2-1 lb. cans great northern beans, drained and rinsed
 2-1 lb. cans red kidney beans, drained and rinsed

3-16 oz cans whole kernel corn, drained
 6-1 1/2 in. squares cornbread, crumbled
 Salt, black pepper, cayenne pepper to taste

Yield: 14 quarts of chili.

You'll need one very large pot. Add olive oil to pot and heat. Brown onion and garlic in olive oil until soft, 5-10 minutes. Add chorizo to onion garlic mixture, break apart and brown meat. Add bell peppers and cook for an additional 5 minutes. Add buffalo and break apart meat, cooking until browned. Add diced tomatoes, oregano, beer, tequila, tomato paste, cumin, chili powder, and hot peppers. Mix well and heat until bubbling. Lower heat to a simmer and cook for at least one hour, stirring often. Add all three types of beans and lime juice to the mix. Increase heat until mixture is bubbling, then reduce heat and cook for 30 minutes, stirring often. Add cilantro, corn, and 1/2 of the cornbread. Mix well; add additional cornbread as necessary to thicken the chili. Add salt, pepper to taste. Cook at a simmer for an additional 30 minutes. Serve with additional diced hot peppers, shredded cheese, cilantro, and cornbread. [Note: You can find ground buffalo at Trader Joe's. Canned chipotle peppers in adobe sauce are at stores with a selection of international foods like Shoppers Food Warehouse.]

? ? ? ? ? ? ? ? ? ?
 ? ? ? ?

Answers to Rydlun's Riddler:

- 1) **2,600 MALT BEVERAGE BRANDS**
- 2) **1,800+/- BREWERIES**
- 3) **85% BUD-MIL-OORS**
- 4) **12% IMPORTS**
- 5) **3% CRAFT-MICRO**
- 6) **1.2% USA BEER EXPORTS, and falling from a 1995 high of 2.4%!**
- 7) **Taxes**

? ? ? ? ? ? ? ? ? ?
 ? ? ? ?

Editors' Corner

Paul & Jamie Langlie, Ministers of Truth

Thanks to all of our BURP colleagues who worked so hard to make the SoFB run smoothly. The overall quality of the beers seems to improve every year as we homebrewers have learned from our past mistakes and become more sophisticated. Now we're on to MASHout. Never a dull moment!

Articles for the July issue of the *BURP News* are due by 6:00 P.M. on Sunday, July 8. All subjects related to brewing tasty, hand-crafted beers are welcome.

| | | |
|-------------------------------|---------------|--|
| <i>Minister of Prosperity</i> | Ralph Bucca | (410) 257-0022 bucca@burp.org |
| <i>Minister of the Web</i> | Lynn Ashley | (703) 522-5308 ashley@burp.org |
| <i>Liberian</i> | Wendy Schmidt | (703) 866-0752 schmidt@burp.org |

BURP 20th Anniversary Logo Competition

Vote by June 14, 2001

After long and painful deliberation, the planning committee for BURP's 20th Anniversary is unable to choose between the two outstanding entries for the logo competition. The winner will be printed on the glassware item we will use to commemorate our 20th year. In the spirit of true BURP democracy, YOU, the BURP membership, get to choose the winner.

The competing logos are shown to the right. Check out the two beautiful entries and mark your ballot. **Ballots will be counted at close of business, Thursday, June 14, 2001. So VOTE NOW!!!**

We are also conducting a poll to learn what kind of COMMEMORATIVE GLASSWARE you would like. After much straw-polling at SoFB, it is clear there are three possibilities:

- ?? a pint beer glass
- ?? a stoneware stein
- ?? a stemware glass

Let your preference be known by voting on the web page at: <http://burp.org/LogoComp.htm>

BURP Officers

| Office | Officer | Phone/E-mail |
|----------------------------------|----------------|--|
| <i>Fearless Leader</i> | Bill Ridgely | (301) 762-6523 ridgely@burp.org |
| <i>Minister of Enlightenment</i> | Wendy Aaronson | (301) 762-6523 aaronson@burp.org |
| <i>Minister of Culture</i> | Alison Skeel | (301) 942-3622 skeel@burp.org |
| <i>Minister of Truth</i> | Jamie Langlie | (301) 933-3081 langlie@burp.org |
| <i>Minister of Propaganda</i> | Bob Kepler | (703) 218-3776 kepler@burp.org |



B.U.R.P.
1981-2001

