

# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

*Beer makes you feel the way you ought to feel without beer.*

*Henry Lawson*

Check  
**burp.org** for  
the latest in  
official  
information.

Christine Lewis, Editor  
(301) 412-7317 & [christinel@msn.com](mailto:christinel@msn.com)

**June 2002**

328 Cool Breeze Court  
Pasadena, MD 21122



## Primary Fermentations

*By Bill Ridgely, Fearless Leader*

- June 8 BURP Meeting – Bock Competition
- June 20-21 Sierra Nevada Tasting at the Brickskeller
- July 6 Old Dominion Beer Festival, Ashburn, VA
- July 20 BURP Meeting – Light Lager Competition
- August 3 Old Dominion Beer Festival, Ashburn, VA
- Aug 9, 10 & 11 Mashout, Popenoe Mountain – Weizen Competition
- September 14 BURP Meeting – Oktoberfest – German Amber Lager Competition



**June Meeting  
Bock Competition  
Saturday, June 8, 2002,  
1:00 O'clock**

**No need to bring beer! There will be  
lots of SOFB entries available for  
tasting**

Wow, what an amazing couple of months we've had since the last issue of the BURP News was published! I hardly know where to start in acknowledging people's contributions. Let's begin with the April BURP meeting. Many thanks go to Bud & Helen Hensgen for hosting. Despite the threat of showers all day, we got through another meeting with hardly a sprinkle. The brew gods smiled on us once again. Special thanks go to Bud for presenting the IPA educational session and tasting, and thanks to Alison Skeel for running the IPA club competition. Alison took over for Steve Marler & Robert Stevens, who could not attend. I'd also like to acknowledge the attendance of our colleagues and friends from the Boston Wort processors, Geoff Larsen and Sally Beddow. It was fun talking with them and getting a perspective on how other clubs do things. Sally wrote a nice article about her experiences at the meeting for the Wort Processors May newsletter. You can read it at the club website, <http://www.wort.org/>.

In May, we held our annual Chili Cookoff at the home of Dan Allers & Christina Wren in Fairfax. What a beautiful yard they had for a BURP meeting, and what gorgeous weather they provided for the event! Many thanks to Dan & Christina for hosting us and for providing a fantastic mariachi band to boot. This made it one of the best cookoffs ever in my mind. Thanks also to John Dittmann for serving as Chili Commissioner. John did a great job keeping things in order and making sure

the ballots were counted properly. Finally, thanks to Fred Parker of [Hard Times Café](#) for once again sponsoring the event and providing prizes.

Congratulations to Team Jackalope for their championship chili and to Team Garvin & Lewis for their hottest chili, the aptly named Satan's Sphincter.

The pinnacle of May events was the 10<sup>th</sup> annual Spirit of Free Beer competition. I'd like to express my appreciation to everyone in the club who supported the competition by entering at least one beer. The competition was overwhelmingly successful with over 400 entries, an 80% increase from last year. It was also one of the best-run competitions ever. I heard from more than one judge or steward (especially out-of-towners) that this was one of the best competitions they had ever participated in. Many thanks go to those who worked hard to make the competition a success, especially co-organizers Steve Marler and Robert Stevens. I'll not include all of the other names here since there will be a SOFB wrap-up elsewhere in this newsletter, but I want to be sure that all who served on the planning committee know that I am extremely proud to be associated with you as individuals and with the BURP Club as a whole. This was a real crowning moment for us. I'd also like to express my appreciation to Jerry Bailey of Old Dominion Brewing Co for hosting us and to our many sponsors for providing prizes.

June will bring the SOFB awards presentations and the bock competition. We'll be moving back to Maryland for this meeting, and it should be a lot of fun. We'll also be starting the planning for MASHOUT 2002 in the near future, so if you are interested in serving on the planning committee, please let me know.

I look forward to seeing you all at the June meeting. For now, cheers!

## Monthly Club Competition Update - IPA

*By Steve Marler and Robert Stevens,  
Co-Ministers of Culture*

**1<sup>st</sup> Place: Keith Chamberlin**

**2<sup>nd</sup> Place: Mel Thompson**

**3<sup>rd</sup> Place: Bud Hensgen**

The Freshman Brewer of the Year points went to:

**1<sup>st</sup> Place: Mel Thompson**

**2<sup>nd</sup> Place: Mel Thompson**

**3<sup>rd</sup> Place: Christian Parker**

The Brewer of the Year standings are:

Brewers Name	Total Points Accumulated
Keith Chamberlin	5
Mark Hogenmiller	5
Andy Anderson	3
Mike Horkin	3
Ed Bielaus	4
Paul Kensler	2

The Freshman Brewer of the Year standings are:

Brewers Name	Total Points Accumulated
Christian Parker	7
Mel Thompson	7
Mark Hogenmiller	6
Howard Wellman	1

The upcoming competitions are as follows:

July: Light Lagers (BJCP: 1a&c, 2)

August (Mash Out): Weizen (BJCP: 17)

September: Octoberfest (German Amber Lagers BJCP: 9)

October: Strong Ales (BJCP: 11,12, and 18)

November: Real Ale



**CONGRATULATIONS to all the winning brewers at Spirit of Free Beer X!!**

**Best of Show:**

**1<sup>st</sup> Place: Keith Chamberlin, IPA**

**2<sup>nd</sup> Place: Keith Chamberlin, Strong Scottish Ale**

**3<sup>rd</sup> Place: Bob & Betsy Kepler, Muenchner Helles**

#### Light Lager

**1<sup>st</sup> Place: Bob & Betsy Kepler, Muenchner Helles**

**2<sup>nd</sup> Place: Brooks McNew, Light/Std/Premium**

**3<sup>rd</sup> Place: Andy Anderson, Bohemian Pilsner**

#### Light Ales, Koelsch, & Altbier

**1<sup>st</sup> Place: Chris Ingerman, Koelsch**

**2<sup>nd</sup> Place: Chris Ingerman, Blond Ale**

**3<sup>rd</sup> Place: Edward Bielaus & Mark Polnasek,**

**Duesseldorf Altbier**

#### English & Scottish Ales

**1<sup>st</sup> Place: Robert Finkelstein, Heavy 70/-**

**2<sup>nd</sup> Place: Jay Reeves, Strong**

**3<sup>rd</sup> Place: Bob Maher, Heavy 70/-**

#### American Pale Ale

**1<sup>st</sup> Place: Steve Bartos, American Amber**

**2<sup>nd</sup> Place: Keith Chamberlin, American Pale**

**3<sup>rd</sup> Place: Michael Robinson, American Pale**

#### IPA

**1<sup>st</sup> Place: Keith Chamberlin**

**2<sup>nd</sup> Place: Aaron Blessing & Jason Gatian**

**3<sup>rd</sup> Place: Bev Blackwood**

#### Amber & Dark Lagers

**1<sup>st</sup> Place: Scott Bickham, Vienna Lager**

**2<sup>nd</sup> Place: Ralph Davis, Schwarzbier**

**3<sup>rd</sup> Place: Wendy Aaronson & Bill Ridgely,**

**Oktoberfest / Maerzen**

#### Brown Ale

**1<sup>st</sup> Place: Charles & Patty Newman, Mild**

**2<sup>nd</sup> Place: Bob Beard, American Brown**

**3<sup>rd</sup> Place: Andy Anderson, Mild**

#### Strong Ales

**1<sup>st</sup> Place: Keith Chamberlin, Strong Scottish Ale**

**2<sup>nd</sup> Place: Andy Anderson, American-Style**

#### Barleywine

**3<sup>rd</sup> Place: R. Kodlick, Ole Ale**

#### Bock

**1<sup>st</sup> Place: Andy Anderson & Dave Pyle, Doppelbock**

**2<sup>nd</sup> Place: Steve Marler, Eisbock**

**3<sup>rd</sup> Place: Tim Artz & Jim Tyndall, Doppelbock**

#### Porter

**1<sup>st</sup> Place: Mike McGuire, Brown Porter**

**2<sup>nd</sup> Place: Rob Hanson, Robust Porter**

**3<sup>rd</sup> Place: Jay Adams, Robust Porter**

#### Stout

**1<sup>st</sup> Place: Andy Anderson, Dry Stout**

**2<sup>nd</sup> Place: Christian Layke, Foreign Extra Stout**

**3<sup>rd</sup> Place: Dave Pyle, Sweet Stout**

#### Wheat

**1<sup>st</sup> Place: Paul Kensler & Rob Hanson, Bavarian**

**Weizen**

**2<sup>nd</sup> Place: Robert Stevens, Bavarian Weizen**

**3<sup>rd</sup> Place: R. Kodlick, Bavarian Weizen**

#### Strong Belgian

**1<sup>st</sup> Place: Bob & Betsy Kepler, Dubbel**

**2<sup>nd</sup> Place: Tim Weil & Mike Gibbons, Trippel**

**3<sup>rd</sup> Place: Jay Adams, Strong Belgian**

#### Belgian, French, Lambic and Sour Beers

**1<sup>st</sup> Place: Dave & Beck Pyle, Straight**

**2<sup>nd</sup> Place: Tom & Colleen Cannon, Oud Bruin**

**3<sup>rd</sup> Place: Chris Mathewson, Saison**

#### Specialty Beers

**1<sup>st</sup> Place: Mike Horkan, Spice/Herb/Vegetable**

**2<sup>nd</sup> Place: Bob Cromer, Other Smoked Beer**

**3<sup>rd</sup> Place: John Heubel, Classic Rauchbier**

#### Mead & Cider

**1<sup>st</sup> Place: William Cavender, Metheglin**

**2<sup>nd</sup> Place: William Cavender, Mixed Category**

**3<sup>rd</sup> Place: Ben Jenkowski & Mike Maimone, Other**

**Fruit**

Thanks to all those who made it possible.

#### The Organizers:

Steve Marler	- CO-Competition Organizer
Robert Stevens	- CO-Competition Organizer
Betsy Kepler	- CO-Registrar
Christie Newman	- CO-Registrar
Bill Newman	- Judges Coordinator
Colleen Cannon	- Prize Coordinator
Christine Lewis	- CO-Stewards Coordinator
Kathy Koch	- CO-Stewards Coordinator
Bud Hensgen	- PR Coordinator
Rob Hanson	- Homebrew Coordinator
Alison Skeel	- Facilities
Jude Wang	- Score Sheet Coordinator
<a href="#">Langlie Systems, Inc.</a>	- Internet Services
Wendy Aaronson	- Breakfast
TRJames BBQ Catering	- Lunch

#### The Judges:

Wendy Aaronson, Kenny Allen, Andy Anderson, Tim Artz, Bruce Bennett, Dave Bennett, Scott Bickham, Denise Biehn, Marty Brooks, Lyle Brown, Ralph Bucca, Colleen Cannon, Tom Cannon, Keith Chamberlin, Kristin Chester, Janet Crowe, Pat Crowe, Danny Davis, John DeCarlo, AJ Delange, John Dittmann, Michael Fairbrother, Bruce Feist, Polly Goldman, Mike Graham, Rob Hanson, Bud Hensgen, Mark Hogenmiller, Jay Hopkins, Dave Justice, Paul Kensler, Bob Kepler, Kathy Koch, Dean Lake, Jamie Langlie, Paul Langlie, Christine Lewis, Steve Lipps, Bill Madden, Bob Maher, Brian Matt, Ed McCeney, Mike McGuire, Alan Munter, Bill Newman, Chris O'Brien, Wendell Ose, Dennis Overby, Christian Parker, Randy Paul, Calvin Perilloux, Dave Pyle, Becky Pyle, Lynne Ragazzini, Bill Ridgely, Jim Roick, Wendy Schmidt, Phil Sides, Phil Spanel, Mark Stevens, Barnaby Struve, Mel Thompson

#### The Best of Show Judges:

Kenny Allen, Tom Cannon, Phil Spanel, Tim Artz, Bill Ridgely, Mark Stevens

#### The Stewards:

Janine Dade, John E. Esparolini, Alan Hew, Jason Jones, Don Kaliher, Doug Kruth, Christian Layke, Deirdre Reid, Rod Rydlun, Anne Stevens, Richard Truelove, Craig Wallace, Jude Wang

? ? ? ? ? ? ? ?

### **RYDler**

How many "Rubber Boots" do you know locally?

? ? ? ? ? ? ? ?



### **Jackalope Chili 2002**

(1<sup>st</sup> Place – BURP Chili Cookoff)

From Team Jackalope (Tom Cannon, Colleen Cannon, Pat Crowe, Janet Crowe, Steve Marler)

#### **Ingredients:**

3 # Beef Brisket  
 2 # Hot Italian Sausage  
 2 # Sweet Italian Sausage  
 1 # Smoked Venison Steak  
 Olive Oil  
 11 cloves garlic  
 Two 12 oz cans diced tomatoes  
 Four 6 oz cans tomato sauce  
 3 oz Mole Sauce  
 Two cans beef broth  
 Two cans pinto beans  
 Two cans black beans  
 One white or Vidalia onion  
 One can chipotle in adobo sauce  
 Two dried chipotle chilies  
 One half habanero pepper  
 One or two other various chilies (could be jalapeno, serrano, red hot, or any other fairly hot chilies)  
 Cumin  
 Chili Powder  
 Cayenne Pepper  
 Cinnamon powder  
 Curry Powder  
 Bay Leaf  
 A couple of dried chilies

#### **For the Spice Pot:**

Some non-hoppy but flavorful beer (for this chili we used two bottles of Steve Marlers award winning Chocolate Porter)  
 Two packages dried chicken broth  
 Two packages dried beef broth  
 One half-teaspoon white pepper  
 Two-teaspoons Mexican 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.  
 The sauce only from the Chipotles in Adobo sauce

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

oil brown the diced brisket with the ground garlic in the chili pot.

In a saucepan, mix the Spice Pot ingredients. Simmer for at least 15 minutes.

In a blender, liquify one can (drained) pinto beans one onion and two peppers from the chipotle adabo sauce.

Add the cooked sausage and smoked venison 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 and the liquefied 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. Simmer for 30 more minutes and then serve.

## **BURP 10 and 20 Years Ago**

Compiled By Bill Ridgely

### **20 Years Ago, June 1982**

A committee was formed to create a new t-shirt for BURP, and it was announced that the June BURP meeting would be held at Ralph Bucca's house in Oxon Hill. Plans were still being made for a day-long outing on the Chesapeake Bay to take place in July in lieu of a BURP meeting. Finally, it was reported that several BURPers had recently attended the AHA Conference in Boulder, CO and would report on their experiences at the June meeting.

### **10 Years Ago, June 1992**

It was announced that the June BURP meeting would feature the 1<sup>st</sup> interclub brewing competition, organized

by BURP's own Mike Horkan. The meeting would be held in Ellicott City, and the competition would be an "amber beer" free-for-all (i.e., all amber-colored ales and lagers would be included). Clubs competing in the competition (along with BURP) would be the Bay Area Country Brewers and the Chesapeake Real Ale Brewers (CRABs). Steve Snyder reported on the May meeting that was held at Rod Rydlun's house and featured a pilsner competition (won by Dan Carter) and Single Male Scotch provided by the local whisky society. Jim Dorsch completed his history of the Heurich family, and "Flying Foamhead" Dave Smith wrote about drinking Guinness Stout and an array of domestic lagers on a recent tour of duty through the various countries of West Africa. Finally, in the "what goes around comes around" department, Tim Artz wrote about his experiences at past AHA Conferences (and how he came to be a member of BURP at one of them).

---



---

## **Editors' Corner**

*By Christine Lewis, Minister of Truth*

Another BURP baby to announce...Congrats to Damian Audley & Anne-Marie Reidy (currently residents of Edinburgh, Scotland.) Liam Audley was born on March 31, 2002.

So far so good with the e-mail notification of the newsletter. We're down to 23 USPS mailings, from almost 250!! If any member would like to be added to the e-mail list, change their e-mail address or would like to be added to the snail mail, please contact Bob Kepler at [kepler@burp.org](mailto:kepler@burp.org)

All submissions for the July newsletter need to be on my desk or in my e-mail by Wednesday, July 10th.

---



---



## **Notes from the Minister of Prosperity**

*By Kathy Koch*



Finances since last report in early April:  
As of May 30, 2002

### INCOME

SOFB	\$2348.00
April meeting raffle	\$ 265.00
May meeting raffle	\$ 300.00
Bulk Hop Sales	\$ 49.00
Dues	\$ 185.00

### EXPENSES

SOFB	\$1094.04
April Meeting	\$ 40.00
May Meeting	\$ 125.00
BJCP Education	\$ 221.00
Treasurer Expenses	\$ 27.38
(check printing, raffle tickets, postage)	
Award Ribbons	\$ 132.62

There are always some outstanding bills I haven't seen yet. Please bring them to the June meeting so we stay current.

### **BURP OFFICERS**

<b>Office</b>	<b>Officer</b>	<b>Phone/E-mail</b>
<i>Fearless Leader</i>	Bill Ridgely	(301) 762-6523 <a href="mailto:ridgely@burp.org">ridgely@burp.org</a>
<i>Minister of Enlightenment</i>	Wendy Aaronson	(301) 762-6523 <a href="mailto:aaronson@burp.org">aaronson@burp.org</a>
<i>Co-Ministers of Culture</i>	Steve Marler Robert Stevens	(703) 527-4628 <a href="mailto:marler@burp.org">marler@burp.org</a> (301) 588-0580 <a href="mailto:roanne2@aol.com">roanne2@aol.com</a>
<i>Minister of Truth</i>	Christine Lewis	(301) 412-7317 <a href="mailto:christinel@msn.com">christinel@msn.com</a>
<i>Minister of Propaganda</i>	Bob Kepler	(703) 218-3776 <a href="mailto:kepler@burp.org">kepler@burp.org</a>
<i>Minister of Prosperity</i>	Kathy Koch	(703) 256-4285 <a href="mailto:kdkoch@erols.com">kdkoch@erols.com</a>
<i>Minister of the Web</i>	Jamie Langlie Paul Langlie	(301) 933-3081 <a href="mailto:langlie@burp.org">langlie@burp.org</a>
<i>Libeerian</i>	Wendy Schmidt	(703) 866-0752 <a href="mailto:schmidt@burp.org">schmidt@burp.org</a>

second-largest brewer. The new company will be called SABMiller PLC and will compete in the U.S. market with Anheuser-Busch Company, the world's largest brewer.

The deal is expected to close as early as July, pending shareholder and regulatory approval, South African Breweries said. The Miller deal marks a major step in SAB's strategy of expanding largely through acquisitions to become a top player in the consolidating global beer business.

SABMiller would be one of the world's most diverse international brewers with leading market positions in Europe, North America, Central America, China and Africa. SAB already exports Pilsner Urquell to the United States and has said it hopes to expand its sales there. Its other major brands include Castle in southern Africa, Tyskie in Poland, Zolotaya Bochka in Russia and Zero Clock in China.

SAB already is the world's fourth-largest brewer by volume, after St. Louis-based Anheuser-Busch, Belgium's Interbrew and Heineken NV of the Netherlands, according to data from 2000 compiled by British beverage consultancy Canadean. Miller ranks sixth in the world.

For SAB, the deal would provide a major base in the United States and reduce its dependency on earnings made in the rand, the weak South African currency.

**? ? ? ? ? ? ? ?**

### ***Answer to June RYDler:***

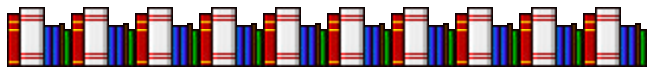
Bill Madden, Cap City, Arlington VA  
Anning Smith, Shennandoah, VA  
Eric Plowman, Calhoun's, Harrisonburg VA  
Nick Funnell, Sweetwater's, Sterling VA  
Jonathan Reeves, Sweetwater's, Merrifield VA  
Jerry Bailey, Old Dominion, Ashburn VA  
Barnaby Struve, Rock Bottom, Arlington VA  
Jason Dorpinghaus, DC Chophouse, DC  
Jason Oliver, Gordon Biersch, DC  
Terry Rowell, John Harvard's, DC  
Geoff Lively, Rock Bottom, Bethesda MD  
Hugh Sisson, Clipper City, Baltimore MD  
Volker Stewart, Brewer's Art, Baltimore MD  
Tom Flores, Brewer's Alley, Frederick MD  
Andrew Tveekrem, Frederick Brewing, Frederick MD  
Jeff Petruso, Deep Creek Brewing, Deep Creek MD  
Joe Kalish, Summit Station, Gaithersburg, MD

### **Miller Brewing sold for \$5.6 billion**

South African Breweries PLC will buy Miller Brewing Company in a \$3.6 billion stock and \$2.0 billion in company debt deal that will make it the world's

Bill & Ron, Victory Brewing, Downingtown PA  
 Carol Stoudt, Stoudt's Brewery, Adamstown PA  
 Jason Kennedy, Dogfish Head, Lewes DE

? ? ? ? ? ? ? ?



## News from the Libeery

*By Wendy Schmidt*

As part of our on-going series summarizing fellow Homebrew Club newsletters, this month's selection is from the Hampton Roads Brewing & Tasting Society's Home Imbrewment (this was the last name of the newsletter and the file contains many other titles in the newsletter's early years).

We have copies of newsletters dating from January 1991 to December 1995. Most of the early newsletters are only 1-2 pages in length, but beginning in February 1992, they start to provide more detail and brewing information. Some of the articles included over the years are: an article on Mead that includes a style chart (Mar 92 and Feb 95); a series of articles about the history of breweries in America (Miller, Yuengling, Marin, Boulder,) (Sep 92-Feb 93); and a feature every month on the "Club Member of the Month". BURP is mentioned a few times for putting on MASHOUT.

The Libeery's Home Imbrewment folder will be at the June BURP meeting for your perusal. Also, the Libeery has ordered the complete set of Classic Beer Style Series of books (16 books in all) and should be receiving them any day now. The series is on order from Brewers Publications. They also sell the series' books separately and if eight or more BURPers want to order a particular book, we could get it at the discount rate of \$9.75 per copy (plus shipping and handling). At the June meeting, a sign-up sheet to order Classic Beer Style books will be available.

## A Few Pubs in Bath

By Suds Flood  
 Foreign Correspondent

I have been sent on a mission to England on a matter of national importance, which I cannot reveal here. What I can reveal here is some of my in depth research of beer drinking opportunities in Bath, England. For those of

you wondering, Bath is a tourist town about 100 miles west of London famous for hot springs, Georgian (1700's) architecture and trendy shopping. This town of about 80,000 citizens is home to no less than 65 pubs, which brings us to the subject at hand. This list is the first in a series investigating the best & worst of Bath pubs.

### The Ram

At The Ram, Simon, the owner, calls me "Septic Tank Bloody Yank". I think he means this as a term of affection, though it is hard to be sure. I like the Ram for several reasons. They often give me free beer, a casual, unaffected atmosphere, they often give me free beer, it is a short stumble to my house, there is a good crowd for rugby and soccer games, and they often give me free beer. There are several beers on tap, but I generally stick to the lovely local beer, The Abbey Bellringer. The bar is delightfully decorated with pictures of the local neighborhood from 1897 during Queen Victoria's Diamond Jubilee, although to be perfectly blunt very little seems to have changed. The Ram has been pretty good to me and if you are nice to the right people you can drink until three in the morning (sshhh). Finally, Manhattan Burgers (mmm garlic mayonnaise) is just two doors down.

### The Hop Pole

As part of my investigative work I have searched the whole town including a hike out the Upper Bristol Road. Walking past the Yoga/Tai Chi studio and the Vauxhall car dealership, I came to a quiet neighborhood pub called the Hop Pole. I was some distance from anything interesting and thirsty, so I stopped in. Inside I found a pub that has been lovingly refurbished by Bath Ales. The bar has a nice selection of the Bath Ales – the Spa, Gem and Festivity. My favorite is the Gem, but they are all good. In addition the lamb steak was delightful. I also took away as a souvenir a good-sized knot on my forehead thanks to the low ceiling on the way to bathroom. I will be back to the Hop Pole at least to buy some of the special Bath Ale glasses but I will remember to duck.

### The Huntsman

I could have gone to the Saracen's Head or The Oliver. Maybe I could have gone up to the Walrus and Carpenter or for a nice meal down in the Wife of Bath (a restaurant). Instead I found myself right by where the tour coaches drop off the masses. The Huntsman beckons with a cute traditional sign offering good food and ales. It has neither. Sure enough both beer and food

are on offer. I had the most overpriced pint of beer available in the city and food that lived up to the famous tradition of English cooking. The attempts to distract me with pop dance music and rows of slot machines failed, so I walked out vowing (unlike MacArthur) to never return.

So there is a glimpse into the world of Bath beer. I will be back again at some undisclosed future date with another review.

## ***The Kepler Kitchen***

~ Barbeque Season ~

Welcome back to another edition of The Kepler Kitchen - where everything tastes better with beer. Warmer weather and longer days provide the perfect opportunity for grilling up succulent cuts of tender meats. Almost 'caveman' in its simplicity, meat roasted over a fire is a quick, easy way to get your dinner guests salivating. There are several ways to approach prepping one's meat for the grill. There is the dry rub option, the marinade, and brining. Each method has its merits and these methods can be combined.

A dry rub is simply herbs and spices (such as minced garlic, salt, pepper, cumin, ground mustard) rubbed into the meat. The choice of spices is up to you, but be sure to include salt. Salt draws moisture from just under the surface of the meat and caramelizes and sears to lock in the juices. A delicate piece of fish should be treated with lighter spices such as dill. Beef can stand up to almost any spice mix but you may find that the really expensive choice cuts taste best with only salt and pepper. For Mister Piggy, try ground coriander, ground mustard and rosemary.

Next, we have marinades. Marinades are often touted as deeply penetrating and tenderizing miracles that can endow the toughest cuts with flavor and tenderness. While you would expect dry rubs to flavor only the surface of the meat, the same is surprisingly true for marinades. Marinades, especially those with oil, do not penetrate deeply into mostly water-composed meat. The flavor from the herbs and the tenderness imparted from even acid-based marinades just don't penetrate that deeply (except for fish). Not to worry though. Every bite of marinated or dry rubbed meat will be wonderfully flavored on the top and bottom of each bite.

And lastly we have brining, which is similar to marinades in that it involves soaking the meat. Brining, used mainly for poultry or pork, is basically a salt and water soak with other seasoning added optionally. The power of salt, as mentioned above, is that it draws moisture. The salt infuses the meat and increases its water retention (read 'juiciness'). Use about 2/3 cup of salt per gallon of water, which is only mildly salty when tasted. The brine, being mostly water, penetrates much deeper than other marinades and the meat can brine for weeks or even months! (We just made pastrami from brining beef for 6 weeks). Other marinades will turn the surface of the meat mealy and mushy in just days, long before ever reaching the interior.

After the meat is prepped, the grill should be warmed up to the right temperature. If you can hold your hand just above the grill for only 2 seconds then the grill is hot; 3 seconds it's medium-hot; 4 seconds then it's medium. Thin cuts can cook hot; thicker cuts should cook medium. If the meat has been marinating or brined let it drip dry, then pat it dry with paper towels before tossing it on the grill. Let the meat cook and sear to a nice brown to lock in the moisture. To get the classic criss-cross grill marks seared into your meat rotate the meat 60 degrees for an additional sear before flipping (not 45 degrees or you wind up with a squared checker board). For more even cooking on thicker cuts, sear the first side only once, flip to sear the other side, then flip back and rotate 60 degrees, then flip again and rotate. Anal, sure, but part of the juiciness equation is salivating over a beautiful presentation. Speaking of juiciness... resist the temptation to press the meat down to get your sear, especially with burgers. The sear is there to lock the juice in, so don't press it out.

A side note about Barbeque sauces. Some people treat them like marinades. Unfortunately, the sugars in the Barbeque sauce will burn and char quickly, and so the sauce should be slathered on only in the last few minutes of cooking.

Health officials will tell you to use a meat thermometer to test for 'doneness'. Where were they back in the Stone Age? We prefer to use the test Jim Tyndall showed us. Poke a finger into the fleshy part of your other hand just between the thumb and index finger. That tenderness is the amount you can expect from rare meat. Make a loose relaxed fist and poke again. That amount of tension is about 'medium.' Tighten the grip of your fist and the hardness is akin to 'well done.'



## **Mustard Pork Chops with Honey Beer BBQ Sauce**

### **Marinade :**

- ½ cup - orange juice
- 2 Tbsp - olive oil
- ¼ cup - mix of Dijon, brown, or yellow mustards
- 1 Tbsp - wine vinegar or white vinegar

Place 4 pork chops in marinade for 6 hours or overnight. Reserve some marinade for the BBQ sauce. Pat the chops dry and grill, basting during the last 10 minutes using the sauce below:

### **Honey Beer BBQ Sauce**

In a small pan over medium-low heat, slowly cook

- 1 Tbsp olive oil, add
- 1 small chopped onion and
- 2 cloves minced garlic

Stir in and heat to boiling:

- ½ cup chile sauce or catsup
- ½ cup reserved marinade
- ½ cup pale ale
- ¼ cup honey
- 2 Tbsp Worcestershire sauce

Reduce heat and simmer uncovered for about 25 minutes until thickened.



## ***A Ringer at SOFB-X: BURP's 10<sup>th</sup> Anniversary Beer***

By Bill Ridgely

Those who sampled BURP's 10<sup>th</sup> anniversary beer at the September meeting may recall its fairly complex character. Brewed originally as an old ale, the beer had all of the earmarks of an aged product (after all, it was brewed in 1991). It was well oxidized and had a "sweet

and sour" flavor that was unique and interesting. Although most of the beer had been bottled in 750 ml champagne-size bottles, a few 12-oz bottles were filled as well, so I thought it might be fun to enter these in the Spirit of Free Beer. The question was which category to enter.

I tasted the beer several weeks before the competition to decide which of several categories might be appropriate. I finally narrowed it down to:

- \* Belgian Oud Bruin
- \* Specialty Category as an historical porter
- \* Specialty Category as some other historical beer

Oud Bruin was a pretty close match – the color was right, and the beer had the appropriate "sweet & sour" character. However, one of the ingredients had been molasses, and the flavor was still pretty distinctive. Oud bruin really wouldn't work well.

Historical porter (or "Three Threads") was an interesting option. Several writers had proposed that the closest modern equivalent to the original porter was Rodenbach Grand Cru, which also had that "sweet and sour" character. However, the molasses flavor was again a problem.

I finally decided to enter the beer as a medieval fermented beverage called "Brown Robin", made from malted barley, oats, and molasses. I wrote a short description of this beer for the judges and submitted the entry.

Surprisingly, the beer did fairly well in the competition. The final assigned score was 29 (in the "good" range). One judge gave the beer a 31 and commented that even though it had "lots of cloying sweetness and was far too syrupy", it was a "nice attempt and very interesting". Another judge said it reminded him of a Belgian ale, with a "nice oak flavor". A third judge liked the "good balance of wood and sourness" and asked for the recipe. (I should mention that the beer was never aged in wood – just in the bottle).

All in all, I was pleased with the judge's comments considering the beer's unique nature. I do promise, though, that I won't enter it again in competition. I'll wait until the BURP 20<sup>th</sup> anniversary beer is ready in 2011 and enter it instead!