



# BURP NEWS

The Official Newsletter of the  
BREWERS UNITED FOR REAL POTABLES

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the latest in  
official  
information.

Sometimes when I reflect back on all the beer I drink I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver. ~- Jack Handy

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April 2003

328 Cool Breeze Court  
Pasadena, MD 21122



April Meeting  
English & Scottish Strong Ale  
Saturday, April 5, 2003  
1:00 O'clock  
Bethesda, MD

May Meeting  
Chili Cookoff and  
Chili Beer Competition  
Saturday, May 10, 2003  
1:00 O'clock  
Fairfax, MD

BURP's 11<sup>th</sup> Annual Spirit of Free Beer  
Saturday, May 17, 2003  
Old Dominion Brewing Company

## Garvin's Grist

*By Rick Garvin, Fearless Leader*

Wow, I'm writing this two weeks after the awesome BURP meeting at **Jen Beer's** and **Paul Fiorino's** house. A lot has happened since then. Thanks to Jen and Fio for being excellent hosts for the St. Patrick's Day meeting and the Dan McCoubrey Memorial Stout competition. The Stout competition was BURP's first AHA sanctioned competition with certified beer judges more than ten years ago and continues as a great tradition. My thanks also to **Jim Hansen** for his job as Stew Coordinator. We made stew for 50 and had lots of leftovers. It is quite fun to watch the stone soup approach. Jim had volunteers for each of the ingredients and Fio provided the pot. As people showed up, their ingredient went in the pot. How good was the stew? Elizabeth, my 11-year-old daughter, begged for leftover stew from the freezer when I got back from holiday. I think the secret ingredient is the small amount of cayenne pepper. Snappy! Also, thanks to NGB (**New Guy Bob**) for doing the raffle ticket sale. It's nice to see new faces with a good sense of humor. Bob had people handing him money at his first BURP meeting!

Shortly after the March BURP meeting, 17 of us left for Amsterdam for a surprise birthday party for **Bill Madden**. Bill is an enormous (holding hands very

wide) friend of BURP and makes awesome beer as Brewmaster at Cap City Shirlington. Bill's fiancée, **Beth Fox**, kept Bill in the dark about his birthday trip up until they checked in for their flight. 15 additional folks hit Amsterdam the day before and the day after Beth and Bill traveled. On Friday March 21<sup>st</sup> we met at Café 't Arendsnest <<http://www.arendsnest.nl/>> for a beer tasting given by **Peter Van Arend**. When Bill walked into the tasting it was "Surprise." "I'm completely flabbergasted," said Bill. Amsterdam is a pretty darn good place for a birthday party. Peter Van Arend's café is a treasure. He only serves beer from Dutch breweries. There is a lot of good beer and cheer to be had there.

BURP has a lot of fun coming up. The April meeting at the home of **Jay and Dale Chiorini** in Kensington is hitting the DC weather sweetspot. April is my favorite month of the year, and a great month to brew Cherry Blossom Wit!!! Our clone competition this year is Victory Whirlwind Wit and the team of **Cannon<sup>2</sup>, Lewis and Garvin** are working to repeat as the uberclones. The contest will be held at the June meeting. You still have time brew and enter the SoFB as well. My new 28-gallon kettle just arrived from More Beer and I'm looking forward to filling it this weekend – Kellerbier will vorherrschen im Mai! Just doing my part to brew more and better beer this year! This is a great time of year to brew: the water is cold so the beer chills fast, the weather is nice, the days are long and the nights are cool so the beer comes out sweet.

May is looking busy!! May 10<sup>th</sup> is the Chili cookoff. We are looking for a Chili Commissioner to run the competition. This is a simple job: assign entry numbers, keep the entrants from tampering with each other's chili, make certain nobody votes more than once, and count the votes. Perhaps this year we will not have any enormous voting block teams? Satan's Sphincter Chili will be back for the threeppeat, mixing pleasure and pain. May 10<sup>th</sup> is also the BURP meeting that you should bring your Spirit of Free Beer entries. I know there has been a lot of great brewing this winter. Take those beers for a test ride in the contest!

A sober reminder to all BURPERS: We want you to have a good time, but you **MUST** respect our hosts and their property. Remember, they have to continue to live there after BURP has left.

Disturbing meetings, rudeness to guests or neighbors, and any illegal behavior is unacceptable. We love you and want you to continue in BURP for a very long time. So, we will not allow you drive while intoxicated or endanger anyone's safety in other ways. It is up to the BURP officers to enforce these policies. The primary enforcers are the President and Treasurer. Let an officer know if you have a concern about one of our BURP friends.

Cheers, Rick



## BURP EDUCATION UPDATE

*By Wendy Aaronson,  
Minister of Enlightenment*

At the April meeting, we will begin our educational series on the indigenous beers of the world with a demonstration on the brewing of chang, the ancient beer of the Himalayas. Chang is distinguished from other fermented grain beverages in that the conversion of the starch to sugar and subsequent fermentation are accomplished using the same catalyst – a yeast cake known as phap. Phap contains not only yeast but also a variety of other fungal organisms. The various microflora work in combination with the yeast to convert the starches to sugars and then ferment them. Grains used to brew chang include rice, millet, barley, and occasionally corn, but rice is the most traditional.

We are very fortunate to have phap available to us brought back from Asia by BURPer **Steve Marler**. Using this phap and cooked rice, Bill Ridgely and I will give a brief demonstration of the chang brewing process at the meeting, and we will have samples of chang (brewed prior to the meeting) for everyone to taste.

This will be the first of several educational sessions on indigenous beers of the world. We also plan to feature African sorghum beer, Andean chicha, Finnish sahti, and perhaps other examples at subsequent meetings.

## BURP Signs 15 Year Lease on House

By Raki Tsipouro



In a surprise move, BURP has signed a 15 year lease on a former fraternity house on University of Maryland's Fraternity row. **John Robinson**, on the faculty at the University, was instrumental in finding this opportunity for BURP. "The former Zeta Beta Tau house has been sitting vacant. That's a lot of rent that could be paying my salary. Did you know that the original basis for the word salary is the Greek word for salt, salarum? Most words can be traced back to their Greek origins. Besides, I'm getting close to retirement age."

And it looks like BURP is joining Maryland's Greek system. **Matt Supple**, Director of Greek Life at the University said, "BURP is a welcome addition to Maryland's Greek system. Fraternity life used to be all about beer, but now none of the Greek's are old enough to drink. The BURPers are not only old enough, they brew their own!"

BURP has been conducting a search for a site for the BURPWorld retirement home. This location meets all of the requirements. BURP President **Rick Garvin** said, "There are twenty 10x12 bedrooms and large communal bathrooms on both residential floors. We'll easily be able to add a sauna in each bathroom. The kitchen is institutional style, has lots of 220 volt outlets, and steam jacketed kettles. We'll be able to fit a 7-barrel system in here easily. If there's any space left after the geezers move in,

I'm moving back to College Park." With a monthly rent of \$8,000 including utilities, BURPWorld will be one of the most affordable brewer retirement communities in the region. "I'm not ready to give up my house yet, but I may rent a room anyways. Watching those boys strut off to class is worth the price of admission. And imagine, beer for breakfast every day!" said **Allison Skeel**.

If you are interested in getting in the queue for BURPWorld you can contact **John Robinson** at [robinson@bss1.umd.edu](mailto:robinson@bss1.umd.edu).



## Betsy and Tom's Kulture Korner

### April Club Competition – English and Scottish Strong Ales

English Old Ale and Scottish Wee Heavy, the British Isles' big boys. With strengths approaching those of Barley Wine, these aren't exactly your every day, lawn mower beers. But, they have a venerable history and in fact, were better known years ago, before the advent of Porter and Pale Ales, as simply English and Scottish Ale! Back in the day, these were the beers being brewed in England and Scotland. Of course, strength was crucial back then to prevent the kind of spoilage that would make beer undrinkable, so the original beers were big.

Today, Scottish Wee Heavy's are pretty well defined and the commercial examples are fairly similar in gravity and taste. As with all Scottish Ales, a clean maltiness is the key with hops used only for balance (and barely that!) Cool or even cold primary and secondary fermentations really help clean up unwanted esters. Standard question...What about peat malt? Well, I always appreciate the chance to get up on my soapbox. <Step Up> Peated malt works great in the production of Scotch Whisky, but is only used in a

very few Scottish breweries for modern "specialty" beers. Traditional Scottish Ales—and, especially the best examples--never use peated malt. Though the yeasts used can throw off a faint smoky phenolic character, which adds complexity to these clean, malty beers. <Step Down> Traquair House and McEwan's Scotch Ale are good examples of the Scottish Wee Heavy Style.

English Old Ale, on the other hand is a tough style to get your hands around. They range from the very strong, almost Barley Wine-strength Thomas Hardy Ale, to average gravity winter ales such as Young's Winter Warmer and Woodford's Norfolk Nog. Theakston's Old Peculiar, a classic and well-known example, only weighs in at 1.057--not exactly your standard session beer strength (unless you're drinking at American establishments such as Sweetwater and Victory where beers of this strength are the norm!) Although Old Ales could never be considered "Pale" beers, their colors range from dark copper to almost black. The one binding feature of these ales is a lack of significant hop presence (no American Old Ales here.) Also, unlike most standard English Bitters, these beers age gracefully. The winter seasonal ales in the UK are generally brewed in late October/early November and last throughout the Winter.

This month's BURP club competition is for BJCP Category 11, English and Scottish Strong Ales. Entries will be accepted in the English Old Ale and Scottish Wee Heavy styles. The winning beer will be eligible to be sent on to the AHA Club Only Competition. Two bottles are required for our competition, but if you want your beer sent on to the AHA COC (at BURP expense), then you will need an additional three bottles.

## Future Club Competitions

Some decisions have been made on the May and June BURP Club Competitions. For May, in a shameless attempt to have some quality FREE BEER at the **May meeting** (as well as avoiding having to judge beer during the Chili Competition), we will be holding our first invitational **Chili Beer Competition**. Several of BURP's more prolific brewers have been invited to brew beer for the May meeting. The theme is **The Beer that Goes Best with Chili**. The invitees have been paired

into teams and the beers will be judged in the same way as the chili, by the club attendees at the meeting. So what does this mean to the rest of us? Well, if you would like to put together a two-person/brewery team to challenge our selected brewers, then please do! The more beer, the better! Free Beer! The only rules are that the beer has to be brewed by not more or less than two brewers (a team beer) and you have to provide a 5-gallon keg of the beer at the May meeting. Again, any style goes, as long as it goes well with Chili (and a good question would be does any beer go well with Satan's Sphincter...stay tuned!!!)

In **June**, we'll be doing our first **Clone Beer Competition** in several years. This year's Clone beer, chosen by our last winners, the team of Garvin/Lewis/Cannon, is... drum roll, please...

### **Victory Brewing Company's Whirlwind Wit!**

The rules are these: the beer most closely resembling Whirlwind Wit will prevail; the brew will again be a Team Beer, with the teams consisting of at least two brewers working together, but not more than three; and finally, each team can only enter one beer. We aren't looking for those 12-member teams like we had several years ago, or that group that used several different yeasts to have 3 or more entries. Smaller teams, one entry, lots of beer! *And*, BURP will pay for 5 gallons worth of ingredients for each brewing team! If you are interested in brewing for the Clone competition, contact your friendly Ministers of Culture. We are negotiating with representatives of the Victory Brewing Company to have a keg of Whirlwind Wit at the meeting for calibration purposes!

## Announcing BURP's 11<sup>th</sup> Annual Spirit of Free Beer

Building on the runaway success of last year's event, this year's Spirit of Free Beer promises to be another fabulous BURP experience. The competition will be held at the Old Dominion Brewing Company on Saturday, May 17, 2003. Entries will be accepted starting Saturday, April 26 through the BURP meeting/Chili Competition on May 10. Last year we had over 400 beers, once again ensuring our position as one of the most prestigious competitions in the country. As in years past, we are one of the 12 qualifying competitions for the **Masters Championship of Amateur**

**Brewing.** So get those brewpots boiling and get those beers entered. Lavish prizes offered in every category including Brewer of the Day gigs at several of our local breweries and brewpubs.

## Calling all Volunteers

We're going to need crack teams of BURP volunteers for this year's Spirit of Free Beer! If you would like to help out, trust me, we will find rewarding work for you to do! Contact your friendly co-Ministers of Culture, **Betsy Kepler** or **Tom Cannon** if you would like to participate in the 11<sup>th</sup> BURP Spirit of Free Beer, the biggest event on any BURP calendar!

## AHA Nationals

The American Homebrewer's Association National Homebrew Competition Regionals are being held in late April in sites across the country. The Regional Competition associated with our area will be held in Cleveland on April 25-27. BURP supports this national competition, which awards Homebrew Club points toward Homebrew Club of the Year. To that end, BURP will cover the shipping costs for any BURP members who want to enter. Any BJCP style is welcome. Bring your beer to the April meeting, or get in touch with Betsy or Tom to arrange for pick-up or drop off. We'll be doing the mailing on April 13, so get us your beers to us before then. Information on the competition can be found at <http://www.beertown.org/events/nhc/index.html> and [http://www.beertown.org/events/nhc/pdf/03rules\\_regs.pdf](http://www.beertown.org/events/nhc/pdf/03rules_regs.pdf).

Please note: \*\*\*BURP will handle the packaging and shipping cost of our club's entries, but the individual brewer must fill out all the paper work for the beer and pay the entry fee.

## Bill Madden to Open BrewPub/Coffeeshop in Virginia

*By Pieter Van Debutt*

**Bill Madden** was quite taken with the culture and experience of Amsterdam during his March visit. So taken, in fact that he has decided to merge his personal passion and that famous passion of Amsterdam: The Coffeeshop. "I kept seeing all of these happy people relaxing in coffeeshops, but they did not have any beer. I really think that a good craft brewed beer would round out the experience. I mean, they had a coffeeshop on every corner!" When asked if it would be difficult to get the appropriate licensing, Madden said, "One of the important jobs of a brewer is working with the ATF. Once you have a few contacts in the organization things go much smoother. We are just talking about another variety of hops here, right? You're not even required to put the variety of hops on a beer label. Who's gonna know?"

## Last Chance! BURP does Madison!

*By Woody Lee*

On August 9<sup>th</sup>, the 17<sup>th</sup> Annual Great Taste of the Midwest will be held in beautiful Madison, Wisconsin. It's the second oldest beer festival in the United States, and is a not-to-be-missed event if you love beer. Nearly 100 brewers will have over 400 beers available for open tastings over a five hour period...all for about \$20 a ticket [the 2003 price hasn't yet been set]. Check out the web site for the Madison Homebrewers and Tasters Guild, the event sponsors, for a listing of last year's brewers and a link to FAQ's. [[www.mhtg.org](http://www.mhtg.org)]

A BURP contingent will be at this year's Great Taste, and space for more folks is still available. But, if you want to join us, you have to **act quickly** since I need to order tickets for our group from the MHTG when they go on sale in first week of May. They'll sell out very quickly after that, and no tickets are sold at the gate. So, if you want to be part of one of the best beer festivals in the country...and be there with fellow BURPers... please let me know by e-mail at [dnwlee@comcast.net](mailto:dnwlee@comcast.net), or phone me in the evenings at 703-354-9875 no later than **April 25<sup>th</sup>**.

I've also held a block of ten rooms in BURP's name at the Madison Concourse Hotel for the night of August 9<sup>th</sup>. As of March 26<sup>th</sup>, just **three rooms**

**remained available**, so if being part of the pre-party or post-party festivities sounds like fun to you, call the hotel NOW and reserve one of the remaining rooms [800-356-8293]. Doubles are \$139/night for Governor's Club rooms, or \$119/night for Concourse rooms. Go to [www.concoursehotel.com](http://www.concoursehotel.com) for more information. So far, everyone has decided to stay at the Concourse on Friday the 8<sup>th</sup> as well as the 9<sup>th</sup> in order to spend an extra night enjoying the many other beer opportunities that Madison offers.

As for transportation to, from, and around Madison, you'll be on your own. My amateur travel planner talents extend only so far. However, flying into either Chicago O'Hare, or Milwaukee will leave you with an easy drive to Madison.

If you have any questions at all, please reach me at the number/e-mail above.

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

*Compiled By Bill Ridgely*

### **20 Years Ago, April 1983**

BURP held its first club brewing competition at the April meeting. The style was high-gravity ale, and the top prize (for an extract-based stout) went to **Bill Quittman** and **Fred Dormer**. The event became the basis for the Dan McCoubrey Memorial Stout Competition, now BURP's longest-running club competition. The winning beer was brewed on Nov 27, 1982 and was made from Edme and Munton & Fison dark extracts, black patent malt, Bullion hops (Saaz for finishing), and Edme dry stout yeast. Original gravity was 1.055, final gravity 1.008.

**Mike McClary** of Unican (maker of steel beverage dispensing containers) was also present at the April meeting as a special guest.

### **10 Years Ago, April 1993**

The April issue of the BURP News did not feature the usual plethora of April Fools articles. In fact, there was only one (on a Yorkshire Square Kit for Homebrewers) written by yours truly. Otherwise,

the newsletter was chock full of the usual great articles and reviews, including a **Martin Morse Wooster** book review (*California Brewin'* by Jack Erickson), articles on beer freshness and the latest megabrewer marketing gimmick (fake micro brews) by **Jim Dorsch**, **Wendy Aaronson's** report on the mukeando (cornball salivating) session at her house in March, **Phil Seitz's** article on the opening of Bardo Rodeo in Arlington, and former newsletter editor **Andy Beaulieu's** beer report from his home in Houston, TX. **Tim Artz** also updated the membership on plans for the 1<sup>st</sup> Spirit of Free Beer Competition to be held on May 2.

The April BURP meeting featured a Scottish and Scotch Ales tasting and competition (as well as the deadline for submission of entries to the SOFB). **Mike Horkan** beat out eleven competitors in the Scotch Ale competition with his Strong Scotch Ale. **Rick Garvin** wowed the crowd at the meeting with five pounds of homemade sausage. The raffle featured yet more cases of Sammichlaus & Corsendonk beers from the large stash contributed by **George Saxon** of Phoenix Imports in 1992.

## **MASHOUT to Feature Bedouin Wedding Feast**

*By Jedran Seglawi*

MASHOUT has seen a lot of festive dinners in the past. Whole pig, roast beef, beef brisket, and a whole variety of various dishes. I think its time for a Halal main course. **Wendy Aaronson** has kindly volunteered to be the feast coordinator. "I mean, be real, we've had everything else to eat. Remember the year chainsaw Carl hung the pig's head by a rope and put torches around it? We had kids crying. The pentagram was in poor taste too. Nothing like that's going to happen this year. This is MASHOUT, not Walpurgisnacht," said Aaronson. "We are going to need help getting these ingredients together. I can't fit even half of these things in the Mazda. We are gonna need a big honking truck to haul the ingredients, not to mention the serving platter. Maybe Ira and Texas Fred can bring the horse trailer." Contact Wendy to signup for the Feast Crew.

## **Traditional Bedouin Wedding Feast for 200**

**Ingredients:**

1 medium camel.  
 1 medium North African goat  
 1 spring lamb  
 1 large chicken  
 1 egg  
 450 cloves of garlic  
 1 bail fresh coriander  
 3 tablespoons mustard

Take the prepared chicken and stuff with the egg, which should be hard boiled, and pad out with coriander. Stuff the lamb with the chicken. Stuff the goat with the lamb. Stuff the camel with the goat. Spike with the garlic and brush with butter before cooking. Spit roast over a charcoal fire at 450 for 18 hours. Top with mustard.

**Editors' Corner**

*By Christine Lewis, Minister of Truth*

**Articles for the May issue of the *BURP News* are due by 5:00 P.M. on Monday, April 28.** As always, all subjects related to brewing, recipes, and travel logs are welcome. Meeting reports are also appreciated.

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**The Kepler Kitchen**

~ Silesian Sludge Soup ~  
 (Baltic Porter and Beef Lentil Soup)

Welcome to another edition of the Kepler Kitchen, where everything tastes better with beer. On our recent trip to Poland we were fortunate to find bottles of Baltic porter from the regional breweries of Okocim and Zywiec (o-ko-cheem and zShee-vee-etch). Here is a lentil soup recipe from Betsy's brother Chris. It is really tasty! He calls it Silesian Sludge because lentil soup is fairly common in the southern/western Polish region of Silesia; the region which encompasses such cities as Bytom, Chorzow, Gliwice, Katowice, Ruda Slaska, Siemianowice and Zabrze--all of which were once German cities. Additionally, the name refers to the awful coal smoke pollution, which blankets this coal and steel-producing region during winter. It is a good rainy day soup, and is ideally made hours in advance. The whole soup takes on a rich, dark color in the end.

Here's Chris' recipe:

For the stock:

1/2 pound stewing beef, cut into small cubes  
 1 quart water

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1 medium onion, cut into quarters  
1 carrot, cut into quarters  
2 cloves garlic, coarsely chopped (add more if you wish, certainly)  
1 celery stalk, quartered, including the tough end and the leafy part  
1-2 beef bullion cubes (depending on whether you plan to add any salt later)  
10 whole peppercorns  
1 good bay leaf  
1 1/2 Tbsp. margarine/butter/oil (your choice)  
A dash (or three) of Worcestershire sauce

For the soup itself:

2/3 to 1 cup brown lentils (or whatever style you have)  
1 large onion, chopped  
1 carrot, cut into small cubes  
2 celery stalks (no leafy or tough end parts), sliced  
1 Tbsp. flour  
3 cloves garlic, crushed or pressed  
1 Tbsp. margarine/butter/oil  
1 Tbsp. tomato paste  
0.33 liter bottle of porter (Zywiec Porter, in this case)  
1/4 tsp freshly ground nutmeg  
Thyme, fresh or dried, a pinch or two  
Marjoram, fresh or dried, a pinch or two  
Salt and fresh ground pepper, to taste

Sauté the beef, preferably in butter, until brown. Place in a large soup pot/pan, add the water. Add all remaining stock ingredients and bring to the boil, reduce heat, cover and simmer for at least one hour.

When the stock is done, strain the broth and sort the meat and vegetables, discarding the vegetables and returning the meat to the broth. Set aside.

Wash and sort the lentils. Boil in water for at least 30 minutes. Do not discard any remaining water.

Chop the onion and slice the celery. Add the oil/margarine/butter to a frying pan over medium heat, then add the onion, sautéing until golden. Next, add the celery and sauté another 2-3 minutes, or until the celery is translucent.

Shake the flour into the mixture while stirring continuously. When the flour is well mixed, dump the whole mixture into the pot of stock, along with the boiled lentils and any remaining water. Keep on medium-low to low heat.

Now add the carrots, garlic and the tomato paste. Stir well to dissolve the tomato paste. Then add about two swigs of the porter. Add the herbs, the nutmeg, and season with salt and pepper to taste. Cover and simmer for 25 minutes.

After 20 minutes, add another two swigs of the porter, stir, and cover. Every 20 minutes or so, add a bit more of the porter until the whole bottle is used up, save for any that you may chug along the way. Remember, the more of the porter you chug, the less you'll have to flavor the soup with! The longer the soup cooks, the better it seems to get.

After adding the last of the porter, I cook the soup about 5 minutes, then turn off the heat and let the it stand another hour or two, at least, before reheating and serving.

Serves 24, depending on how hungry you are. With two people, expect some leftovers to be reheated the next day, which should prove even better....yummmm!