



# BURP NEWS

The Official Newsletter of the  
**BREWERS UNITED FOR REAL POTABLES**

*"A quart of ale is a dish for a king."  
-William Shakespeare*



**Beth Madden, Editor**  
madfox@comcast.net

**May 2009**

4305 Vermont Ave  
Alexandria, VA 22304



**May Meeting - Chili Cook-Off  
Chili Friendly Beers Competition  
Fairfax, VA  
Saturday, 9 May, 2009  
1:00-6:00 PM**

**Spirit of Free Beer - XVII  
16 May, 2009**

**June Meeting  
Kolsch & Alt Competition  
Annandale, VA  
Saturday, 6 June, 2009  
1:00-6:00 PM**

**July Meeting  
Wheat and Wit Competition  
Location TBD  
Saturday, TBD July, 2009  
1:00-6:00 PM**

## **Rambling with Andy**

*By Andy Anderson, Fearless Leader*

"It was the best of times; it was the worst of times."

Yeah, I like it; a great intro. And I don't think that Dickens character is around anymore to sue me for plagiarism, so I'll stick with that introduction. And why is this the best of times? OK, I'll tell you: its chili time and Spirit of Free Beer time for BURP! Yup, that's right, May has finally arrived. 9 May will be the Chili Meeting at **Dan Allers and Christina Wren's** house, while the following Saturday, 16 May, will be the Spirit of Free Beer at the Whole Foods in Fair Lakes, VA.

Why else is this the best of times? Because change is about to occur! I have heard your out-cry and I will satisfy your hunger for change. You are living in exciting times (isn't that a Chinese curse?) as something will happen in BURP that has never happened before: your Fearless Leader is resigning. Yup, I quit. Well ... it's not quite that simple, as you will have to suffer under my imperial rule for another 4 months (which is why it is also "the worst of times"). Actually, what has happened is that Uncle Sam decided to send me back to England. It's been 12 years since I last lived in England and I've been starting to get "the shakes" from my withdrawal symptoms. I guess that's why the Navy took pity on me and decided to send me back. Either that or they just want to get rid of me, which is fine with me as well. While the exact date is yet to be determined, I should be departing sometime around September for up to 3 years in England. I think the Ministry of Defense is interested in finding out just how much Belgian beer can

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to [membership@burp.org](mailto:membership@burp.org).

be brought back into England via the car ferry. I'd better get heavy duty shocks for my car.

While "Fearless Leader" is one of the more useless jobs in BURP (or does it just attract the useless? ... hmm ...), I really don't think I can continue in that position from 3000 miles away. According to the BURP By-Laws, which technically are out of date, the Treasurer will take over Presidential duties. So that means **Robert Stevens** will take over the reins as Fearless Leader for the last few months of 2009. Sorry to stick you with that Robert.

I actually found out about this upcoming move to England a few weeks ago. I had initially planned to write about my change in the April newsletter, but decided not to, as I figured most people would think it an April Fool's joke on my part. Then, I read the article about my moving to Hell to brew and knew I had made the right decision to postpone my news, as most people would assume the Hell story was the truth and the return to England had to be a joke. Ha! The joke's on you, U.S. tax payers.

Anyway, back to the business at hand. The April meeting was held at **Alan Hew and Jude Wang's** house in College Park, MD. Unfortunately, I was at a wedding and missed the meeting. I was told it was a fine event, mainly because I was absent ... hmm ... The May meeting is Saturday the 9<sup>th</sup>, & at Dan and Christina's house. The meeting starts at 1 PM, but chili chefs can arrive as early as 9:30 to start cooking their devilish delights. This year's Chili Czar is **Max Green**. The chili meeting is also your last chance to enter beers into Spirit of Free Beer. Please pre-register your entries on-line at <http://www.burp.org/events/sofb/2009/form.asp>, to help out the Registrar.

To the 3 or 4 BURP members who actually read my ramblings all the way to the end, in last month's newsletter I cryptically mentioned the "Andy's European Beer Journal" that I used to write while previously stationed in England. If you were a BURP member in 1995-96, you would have read (or not) of my travels around Europe in search of beer. Well, I guess in a few months it will be time to start that Journal once again. I gotta do something to justify my time in England ☺

In the meantime, go brew a beer!

## From the Ministry of Culture

*By A.J. deLange and Christine Johnbrier,  
Co-Ministers of Culture*

The right to boast about Pilsner brewing skills was fiercely contested at the April meeting at **Alan and**

**Jude's** between 12 contestants who delivered (or had delivered) 7 Bohemian and 5 German pilsners each, with one notable exception, properly packaged in the requisite 12 oz. brown glass bottle with crimp-on crown cap. This field was judged with skill and finesse by two capable panels each of which included some of our most experienced judges who not only judged the beers but mentored novice judges as they did so. We especially thank them for this latter as it added some time to the period required for judging but it appears to have been a positive experience for all involved. Outside on the deck with the Germans we had **Christie Newman** and **Calvin Perilloux** joined by novices **Chuck Mitchell** and **Bruce Baker**. Inside, with the Bohemians, were **Polly Goldman, Bruce Feist** and **Herb Rose** working with aspirant judges **Dave Derricotte** and **Sally Mitchell**.

First place went to **Calvin Perilloux** for his Bohemian Pils making his name a new one on the BOTY roster with 3 points (tied with **Yancy Bodenstein** and **John Foulke** for third place behind first place **Mel Thompson** and second place holders **Bill and Wendy**). The red ribbon went to **Bill and Wendy** for their Bohemian Pils giving them 2 BOTY points and putting them solidly into that second place slot a mere 2 points behind Mel. Your Co Minister **Christine Johnbrier** (don't even think impropriety – she was in Hawaii at the time of judging) and **Rick Garvin** brewed the third place Pils, a German, and this makes them first time names on the BOTY chart as well with 1 point each.

There is no formal contest at the May meeting, which doesn't mean your Ministers of Culture will be sitting around eating chili and swilling beer. We'll be in the garage (on your left as you walk towards the back yard) collecting your SOFB entries. If you have pre registered, we are expecting you. If you haven't, no matter – we'll take your beer and get you into the system on the spot. There is an informal Beer that Goes Best With Chili competition judged by the consumers in the same way as the chili that is by popular accord as measured by secret ballot. So bring a keg or case of whatever you think goes with spicy food and perhaps, though we hope not for the sake of the SOFB beers, a hot day.

SOFB is really underway. Prizes and entries are coming in and people are pre registering on the web site. The new venue is going to mean that we have to do some things differently but we have a plan that looks as if it is going to work out. We have been back to Whole Foods for a second look and to check on some things with the people there to make sure that our plans and their expectations merge. The main difference you will see as a judge or steward is that while we were in an industrial setting on the hosts' day off in the past we are now in a gentrified setting on the hosts' busiest day of their week.

This will restrict our freedom to move around somewhat as we would be tripping over shoppers (and conversely) and means we will have to dampen our enthusiasm somewhat but on the other hand you won't get your best judging attire smudged with grease from some chain drive either. The time window is also tighter but then our hosts will be catering breakfast and lunch and we don't have to set up or take down tables and chairs so that should save time and we hope that our "presorting" scheme will get things moving faster and more efficiently.

Many of you have already been tapped by various functionaries to help in various ways (judge, steward, register, sort, arrange prizes, pickup at drop-offs...). We still need über stewards. These are not stewards in the usual sense but rather those who serve the stewards. They are responsible for moving beer from the main cooler (back of the store) to the coolers in the Osteria (where the judging will actually be done) and then into the hands of the stewards all under the direction of the Registrar. If you are interested in this job see one of your Ministers or **John Foulke**, our capable Facilities chief.

### April 2009 Monthly Competition Winning Recipe

#### **Bohemian Pilsner (by Calvin Perilloux)**

This Bohemian Pilsner is my first experiment with modern dry yeast, in this case Saflager S-23 from Fermentis. I'd heard good things about how far dry yeast quality has improved in recent years, so I wanted to try it out. One of the top brewers in Frederick's FOAM homebrew club (Brian Gruner) uses it regularly, and his beers have come out very nice. He doesn't even rehydrate the yeast! So I didn't either; I just sprinkled it right on top of cold wort.

Recipe for 12 gallons  
OG 1060  
FG 1019  
Alcohol approx 5.4% vol

24 lbs. Durst Pilsner Malt  
0.5 lbs. Dingemans Biscuit Malt (25Lov)  
Efficiency 72 %

½ oz Centennial 9.1% AA -- First Wort Hop  
2 oz Hallertauer Tradition 6.2% AA -- 60 min  
1 oz Saaz 3.5% AA -- 5 min before boil end  
(All pellet hops)

Whirlfloc tablet at 15 min before boil end

S-23 Saflager (dry lager yeast)

Water was adjusted to approximately this profile with distilled water and added salts:

Calcium(Ca):	70 ppm
Magnesium(Mg):	10 ppm
Sodium(Na):	48 ppm
Sulfate(SO4):	92 ppm
Chloride(Cl):	92 ppm
biCarbonate(HCO3):	48 ppm

Mashed in single step infusion at approx 152°F, dropping to 148°F over 45 minutes.

Mash out at 168°F.

Extract Efficiency: 72%

Wort Boil Time: 70 Minutes

Chill with immersion chiller to upper 50's °F, then sit overnight in near-freezing weather to 46°F.

Pitch yeast at 46°F. Ferment in plastic at 49-52°F for 23 days. Secondary for 23 days in stainless at 49-52°F. There was no need for a diacetyl rest.

Bottle condition for 3-4 weeks at 60°F with approx. 2.7 grams corn sugar per 12oz. bottle. After that, store at 31°F.

Yes, that's right, fermented in a plastic bucket – light, portable, easy to clean. And since this was an "experimental" batch, I used some old malt that I'd had for a while...a long while. Specifically, it's been moved back and forth several times between my cellar and my garage since 2005 or before. Now to be clear, the temperature never exceeded 65 F, and it was packed in sealed buckets on a dry day to keep moisture as low as possible. Who says you can't make good beer with old malt? Just keep it cool and dry.

One thing I did notice is that clarity on this batch is not as good as with some liquid yeast. Since I split the wort for this batch with half going to another experiment with WLP885 Zürich lager yeast, and they were both in similar fermenters in the same cool room, the yeast was the only variable. I can see a remarkable haze difference. The WLP885 was brilliantly clear early into conditioning; the S-23 requires a lot of conditioning time. (No finings were used other than Whirlfloc.) It tastes pretty fine, though.

## Get Ready for the 24th Annual BURP Chili Cook-Off!

Fire up the cook stoves! Tweak those recipes! The 2009 quest for BURP's best chili is upon us.

The 24th annual BURP Chili Cook-Off will be held on Saturday, May 9 at the home of **Dan Allers & Christina Wren** in Fairfax, VA. If you like chili, this is the place for you. In the past we have had hot, sweet, weird and even vegetarian chili. **Jim & Fred Parker** of *Hard Times Café* will once again be sponsoring the cook-off. This will be their 23rd year supporting the event.

**Tim Artz** took the top prize last year with his "Smokin' Bowl O' Red". Those looking to dethrone Tim have a considerable task ahead. Hopefully, Tim will be back this year to defend his title.

Prizes will be awarded to the top three chili's plus a special prize for the hottest chili. Winning recipes will appear in an upcoming issue of BURP News.

The meeting will start at 1:00 PM, with tasting and judging from 2:00 – 4:00 PM. Chili cooks may arrive as early as 9:30 AM to set up their tables & start cooking. Chili chefs are encouraged to use the driveway for unloading and loading. Driveway parking is reserved for Spirit of Free Beer organizers' vehicles for checking in entries.

Here are the rules. These will be strictly enforced by this year's Chili Commissioner, **Max Green**.

\* Chili must be prepared on site. All ingredients must be combined and cooked at the meeting, although materials may be cut and prepared beforehand. No pre-cooking of any ingredients is permitted.

\* The recipe must include at least one bottle of beer - Homebrew is best.

\* Sabotage of other contestants' chili will not be permitted.

\* Chili recipes must be provided to BURP on request.

Participants should bring their own stove and table to cook and serve chili. If you do not have this, please make arrangements to share with someone. If you are placing a burner or grill directly on the grass you must bring a heat shield to protect the grass. A portable awning is also useful for protection from the elements. Bribeing of judges is frowned upon, but the Commissioner appreciates attempts to influence him. Use of road kill and other "exotic" meats is encouraged.

As noted elsewhere in this newsletter, while chili is being prepared, there will be an ongoing "Best Beer with Chili" competition (judged by all present). And entries for the upcoming BURP Spirit of Free Beer homebrew competition will be accepted throughout the meeting.

NOTE – A container and trash cans will be provided for discard of used cooking oil, fat, scraps, and all refuse. Please do not toss these on the ground. Please stay out of herb gardens, vegetable gardens and other plantings.

## Madison Malt Madness

*By Woody Lee*



### GTMW Tickets! Going, going....almost gone!

Nearly all of BURP's allotment of 30 tickets for this year's Great Taste of the Midwest (Saturday, August 8 in Madison, WI) have been enthusiastically spoken for.

However, there are still six tickets remaining for any of you who'd still like to make plans to attend. Contact Woody Lee at 703-354-9875, or [dwnlee@comcast.net](mailto:dwnlee@comcast.net) to claim your admission into beer paradise.

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, May 1989

For the 3rd consecutive year, the BURP Chili Cook Off (by now in its 5th year overall) was held at the home of **Rod Rydlun** in Great Falls, MD. This was a rare Sunday event, and the weather cooperated nicely. Chili chefs arrived in abundance early on, led by former champions **Al & Nancy Lowry**, **Bill Chilcoat**, **Bob Wright**, and 1988 champs **Howard & Emily Michelsen**. The Rydlun yard soon filled with the fine aroma of cooking chili, followed by a large crowd of hungry consumers. At least two of the chefs pushed the envelope with their entries.

**John Gardiner** brought a dish he called "Smoked Tuna Chili". The "chili" part may have been in dispute, but the dish otherwise received good reviews. And **Ralph Bucca** prepared his now famous (or is that infamous) "Roadkill & Beans" chili, using something Ralph "picked up on the way over". Several of the entries, including the Lowry's "Red Menace" and Bob Wright's "Dragon Chili", had previously won prizes in regional and national competitions sponsored by the Chili Appreciation Society International (CASI). At the allotted hour of 3:30, the crowd began working its way along "chili row" and voting for its favorites, clearing their palates frequently with a fine selection of homebrews. Finally, the winners were announced, and the club's top chefs carried the day once again. **Al & Nancy Lowry** took 1st place and were awarded the "Champion's Bowl". **Howard & Emily Michelsen** (along with head stirrer **Woody Ulmer**) took 2nd, and **Bill Chilcoat** took 3rd. Al & Nancy used not one but two different beers in their winning recipe - Dos Equis Amber Lager and Yuengling Porter.

The May 1989 BURP News featured a nice variety of articles, including two meeting reports (for the March and April meetings by **Ken Graham** and **Ralph Bucca**, respectively), a judging perspective on the club's annual stout competition by head judge **Rick Garvin**, and, following this, a very short "recipe" for **Tom McGonigle's** 3rd place winning stout ("Buy a *True Brew All Malt Irish Stout Kit* and brew it according to the instructions"). Frugal Brewer **John Gardiner** once again regaled BURP members with his "Dear Frugy" advice column (with some actual very good advice on how new members could help the club thrive, amongst other subjects). The Frug also provided another of his famous "Pop Quizzes". Each question was designed to be answered with a beer name (Typical example - Q. To drink after hitchin' a ride in a crowded pick-up truck. A. Rodenbach). The **Jim Dorsch** "Whole BURP Catalog" reported on a recent Chocolate & Beer tasting led by **Fred Eckhardt**, featuring combinations such as Guinness Stout paired with chocolate brownies and vanilla ice cream. Finally, in the beer travels category, **Bill Ridgely** wrote about the recent trip he and **Ralph Bucca** took to Mesa, AZ to hike in the Superstition Mountains. While there, they met up with and sampled some excellent homebrews with members of "Brewmeisters Anonymous", the local Mesa homebrew club. The boys were hosted by club member **Harold Gee** & his wife **Audre** (at both the beginning of the trip and the end, after being nearly drowned in a rare 12 hour desert downpour).

## 10 Years Ago, May 1999

May 1999 was a very busy month for the BURP club, with three events on the schedule. Kicking off the festivities was the 15th annual Chili Cook Off, held for the 2nd consecutive year at the home of **John Esparolini** in Vienna, VA. This time, the date also fell on John's birthday, so the event was celebrated with a nice cake and toasts to the gracious host. Meeting reporter **Colleen Cannon** noted that there was an incredible variety of chilis and ingredients at this event, ranging from Indian-style chili (made with yogurt) to "Montana mule deer chili" to chocolate chili to a chili made with a jar of "green mystery spices". The required beer component also ran the gamut from Bud to Great Lakes Porter to many and various homebrews. Colleen attempted to collect as many chili-cooking tips as she could for her report. These ranged from the practical (cooking onion & garlic in bacon fat; cooking beans in liquid smoke) to the shameless (throwing grass in a neighbor's pot when he wasn't looking). While the chili judging took place, Spirit of Free Beer organizer **Andy Anderson** collected and registered entries for BURP's premier annual competition, and entries were also collected for a club Belgian Ale competition to be judged the following month. Finally, the chili winners were announced. Team Jackelope (**Tom & Colleen Cannon with Steve & Teresa Marler**) took the top prize, with **Kathy Obert** coming in 2nd and **Clint Sanford** taking 3rd. **Bob Kepler & Betsy Kliks** won the prize for "Hottest Chili". The full report on the meeting, along with some great photos, can be found on the BURP website at <http://burp.org/meetings/199905.htm>.

Next up for May was a special club reception held for **Michael Jackson**, the "Bard of Beer", who was in town for a tasting held at the National Geographic Society. BURPer **Jim Dorsch**, who had collaborated with Jackson on several writing projects, organized the reception, held at the *Old Dominion Brewing Co* in Ashburn, VA on May 17. Jackson had been a FOB (Friend of BURP) for many years, going back to the one time he actually homebrewed - with BURP founder **Dan McCoubrey**. The reception was informal, with about 50 club members contributing food and homebrews (a number of which were graciously sampled by the guest of honor). Some great photos taken by BURPer **Jim Tyndall** (who worked in the National Geographic photo lab) can be viewed on the BURP website at <http://burp.org/meetings/party199905.htm>.

Finally, the long awaited 7th Spirit of Free Beer Competition was held over two days (May 22 & 23) at the *Virginia Native Brewing Co* in Alexandria, VA. There were 324 entries, down from the previous year's high water mark of 439 but still a very respectable showing.

Organizer **Andy Anderson** did a great job making the competition run smoothly over two days, and prize coordinator **Steve Marler** somehow brought in over 60 sponsors. It was estimated that the typical 1st place winner took away over \$75 worth of prizes and gift certificates, making SOFB one of the most richly rewarding competitions in the country (where it remains to this day). The Best of Show winner was **Andy Anderson** for his Barleywine. Andy went on to tie **Mike Megown** and become BURP's first co-Brewer of the Year. Photos taken at the 1999 SOFB can be viewed on the BURP website at <http://burp.org/events/sofb/1999/photos.asp>.

The May 1999 BURP News mostly featured information on upcoming events like the Chili Cook Off, Spirit of Free Beer, and the club Belgian Ale and Battle of the Sexes competitions. However, Minister of Truth **Delano Dugarm** did provide the first of what he described as "a series of articles on homebrewing beverages other than beer". "Making Wine from Kits" covered everything the beginning winemaker needed to know about successfully turning pre-packaged grape juice into "something you will be proud to serve guests" for \$1-2 per bottle.

## BURP Prosperity Report

*By Robert C. Stevens Minister of Prosperity*

Thanks to the large number of members who paid their dues last month, the BURP Treasury is now \$699.00 in the black for the year. Although this sounds like a lot of money, some of the club's biggest expenditures including SoFB are coming up. We will need to monitor our expenses carefully to make sure that we do not end up with a negative cash flow at the end of the year

### BURP Summary

The total income was \$940.00.

\$137.00-Raffle  
\$795.00-membership

The total expenses were \$221.34

\$50.00-Web host  
\$54.74-Monthly meeting and competition supplies  
\$64.80-Membership supplies  
\$35.00-SoFB registration  
\$16.80-Treasurer supplies

BURP assets as of April 30, 2009: \$20,493.34

"BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, any special circumstances, and name of person to be

reimbursed. Event coordinators should maintain a spreadsheet for their project. Spreadsheets and other financial data are available on the BURP website to registered users at <http://www.burp.org>."

## Hop Notes from the Li-Beery

*By Bill Ridgely, Minister of History*

The most recent issue of Zymurgy (May/June 2009) has just arrived. You can view the table of contents at ([http://www.beertown.org/homebrewing/zymurgy\\_magazine/current\\_issue.html](http://www.beertown.org/homebrewing/zymurgy_magazine/current_issue.html)). If you see an article of interest, simply contact me at [ridgely@burp.org](mailto:ridgely@burp.org) (or call 301-762-6523), and I'll make a copy of your requested article and bring it to the next BURP meeting. Also, note that the Zymurgy website has a fairly sophisticated search engine, so you can find info from past issues. I'll also be happy to make copies from older issues since I intend to keep at least 2 years of Zymurgy as well as all of the past special issues. In addition to these periodicals, the club owns a number of issues of the now defunct Brewing Techniques magazine. These still contain a lot of great brewing info. While the full text of some articles is available for free on the Brewing Techniques archival site (<http://www.brewingtechniques.com/>), not all articles are available. If you see an article on the site that looks interesting, but the full text is not provided online, just contact me. We may have that issue in our collection, and I'll make a copy for you.

I have requested that a discount subscription to Brew Your Own be added to the list now being put together by **Max Green**. Once this is in place, I'll also maintain at least two years of BYO and will announce the arrival of each issue as I do with Zymurgy.

The BURP Li-Beery has finally been culled to the essentials of books and publications of interest to homebrewers. A good home for all of the remaining surplus magazines was found at the April BURP meeting, and the remaining unwanted books (the majority either outdated or non-brewing related) either went to the raffle or to the Goodwill trailer. I'll be doing a final update to the li-beery website soon and will then start scouting some new relevant publications to add to the collection.

Remember, you can check out the BURP li-beery listing at any time at <http://burp.burp.org/Default.aspx?tabid=414>. If you would like a book loaned to you, just let me know, and it will be delivered to you at the next BURP meeting. And, as always, if there is a book that you feel should be

added to the collection, please contact me at the address above.

If you are planning to brew a specific beer style and need some guidance, I may be able to help you with an appropriate publication. Just contact me at the e-mail address or phone number above.

And thanks, as always, for your support.

Cheers, Bill

## Editor's Corner

*By Beth Madden, Minister of Truth*

Thanks to the BURP membership for their contributions to this newsletter. As always, I invite anyone interested in submitting anything from a feature or general interest articles to travelogues, recipes, etc. to do so. Please send to [madfox@comcast.net](mailto:madfox@comcast.net).

Cheers – T.I.W.

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### *BURP Doxology*

*Praise BURP from whom beer blessings flow,  
Praise BURP ye brewers here below,  
Praise BURP above ye heavenly hosts,  
Praise barley, hops and yeast the most  
Aaaaaaaaaa, Drink!  
(Al Lowry, 1994)*