



BURP NEWS

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The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES

“Making a nuclear bomb is as difficult as making beer in your basement.”

– Walter Cronkite

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May 19-21 HOPS Campout – Henlopen State Park, DE

May 20-21 River City Beer Festival
Richmond, VA

June 24-26 Old Dominion Beer Festival
Ashburn, VA

March BURP Meeting – *Lager Competition* Saturday, March 25, 2000

This month's BURP meeting is a joint affair with the *Herndon WORT HOGS* on Saturday, March 25th at Chamdo Billiards and Brewing, Herndon, VA. The food will be catered by Chamdo, and there will be a price break on Bardo beer. The competition is for non-Pilsner/non-Bock/non-Fest styles of lager. (See Bruce Bennett's article on page 4 for further information.)



BURP EDUCATION UPDATE

Wendy Aaronson, Minister of Enlightenment

| | |
|-------------|--|
| March 21-22 | Brickskeller Belgian Beer Tasting |
| March 25 | March BURP Meeting and Lager (non-Pilsner/non-Bock/non-Fest) Competition |
| April 8 | HOPS BOPS Competition – Drexel University |
| April 10 | Charlie Papazian at Flying Barrel, Fredrick & Summit Station, Gaithersburg |
| April 15-16 | Tour de BURP (College Park – Baltimore) |
| April 18-20 | Brickskeller Scottish Cask Beer Tasting |
| May 6-7 | AHA First Round Competition - Philadelphia |

IT'S OVER!!!! What starts in September and finishes in February? It's the BJCP Exam Preparation class and exam. Congratulations to the 13 students who successfully completed the course (it takes a lot of motivation to come to a weekly 3 hour beer tasting session) and those who took the grueling 3-hour exam proctored by Tom Cannon and Rick Garvin. Based on the chatter at Sweetwater Tavern where we retreated after the exam to take advantage of Tom's offer of a congratulatory round, everyone felt prepared and thought they at least passed the exam. I commend the class on their enthusiasm and dedication to becoming better at evaluating beers, and I look

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

forward to judging with you during the monthly club competitions and national competitions.

Each time I organize this class, I listen to the feedback and try to improve it, and in my opinion, the 1999 BJCP class was the best. However, it would not be possible to organize something like this without the tremendous assistance from our advanced brewers who are willing to share their knowledge and expertise. Many thanks to Jim Rorick, Robert Stevens, Bill Ridgely, Jim Busch, A. J. Delange, Delano Dugarm, John Dittmann, Colleen Cannon, Mike Graham, Andy Anderson, Steve Marler, and Randy Paul. My gratitude goes to Bob Maher and Robert Stevens for allowing us to disrupt their households on Thursday evenings, and of course, to Miles Smith who invited us to use his comfortable training facility at Brew America for the exam.

I especially would like to thank and acknowledge Tom Cannon for his commitment to making this a successful class. Tom led two sessions. He provided a course overview, discussed the exam, provided insights on judging, and discussed altbiers and rauchbiers. However, his leadership of the two study sessions held after the official end of the 13-week course actually contributed to the overall success of this program. For these sessions, he provided tips and insights into taking the exam, prepared practice exams, beers for judging, and most importantly, he graded the practice exams and judging sheets. The feedback he provided was invaluable for focusing one's attention to the areas that required additional study. The feedback that I received from class participants was extremely positive, but most importantly, the practice gave people the encouragement to follow through and take the exam.

Again, many thanks to the instructors. Without their commitment to educating our membership, we would not have the quality of club that we are proud to belong to.

FUTURE BJCP EXAM PREPARATION

CLASS: Heh, I need a break. However, that doesn't mean we can't do this again starting in September if there is sufficient interest. Please let

me know if you are interested and are willing to put the effort into the program. I'll put your name on a list. If we get 9 to 14 people, we will have a class.

MARCH COMMERCIAL BEER TASTING:

I'm not sure about this because I'm not sure about what we are judging at the March competition. However, if I have any lagers left over from the BJCP class, I'll bring them.



Spirit of Free Beer

Bruce Bennett, Minister of Culture

Our eighth annual Spirit of Free Beer, tentatively scheduled for May 6-7, 2000, at Old Dominion Brewery in Ashburn, VA, is rapidly approaching. This event represents BURP to the outside world. We are, once again, one of the MCAB qualifying events (signifying the importance of BURP to the Brew Clubs nationwide)! I am still looking for the following positions to be filled:

- Judge Coordinator
- Steward Coordinator
- Registrar
- Assistant Registrar
- Transportation and Housing Coordinator

Please volunteer today!!!! The sooner we get started the easier it will be and the more fun we will have!!!!!!!!!!

Dittmann's Dispatch

John Dittmann, Fearless Leader

Welcome to March, the blustery harbinger of Spring. This month we have two events that also signal the beginning of Spring.

First we have St. Patrick's Day, March 17. If we lived in Boston it would be a paid holiday, but in the Mid-Atlantic some of us had to wait until Saturday the 18th to celebrate. That is the day the Mid Atlantic Association of Craft brewers held it's first festival of 2000 at the DC Armory. Steve Marler was BURP's point man on this. We provided beer servers and ran an information table.

The March meeting is set for the 25th at Chamdo in Herndon, VA. It will be BURP's regular meeting, but we will be joined by members of the Herndon Wort Hogs. Health Department regulations forbid us from taking food into the restaurant, but Good News, *we can bring beer*. Please be sure to bring your lagers to the meeting for the Club only contest. Remember, Pilsner, Bock and Fest styles have their own contests, and therefore, they should not be entered in this contest.

I hope everyone has been busy brewing. The Spirit of Free Beer is tentatively scheduled for May 6-7 this year, a month earlier than usual, and might come upon you before you expect it. We will need everyone's help to make this event a success, and I'm sure Minister of Culture, Bruce Bennett, will provide much more information about the SoFB.

Thanks to all who the attended the February meeting at Oxon Hill. [Things will soon be changing at Oxon Hill. The huge National Harbor project is planned for right down the hill in back of the Jaycees Center.] It seemed a harried meeting to me. I arrived late, about 8 P.M., and the festivities were in full swing. Congratulations to Tom and Colleen Cannon and Pat and Janet Crowe on their Dry Stout that won the Stout contest.

I hope to see you all at Chamdo.

2000 BURP Meeting Calendar

- March 25** – Chamdo (*Lager*)
April 29 – Nick Steidl on the river (*Weizen*)
May 13 – Rod Rydlun -- chili cookoff (*Bock*)
June 24 – Jim Busch & Liz Pitts (*Pilsner*)
July 22 – John Esparolini -- crab feast (*IPA*)
August 11-13 – Mashout, Popenoe Mountain
 (*Kolsch/Alt/Wit*)
September 16 – Janet & Pat Crowe -- OktoberFest
October 21 – Ralph Bucca (*Maerzen*)
November 18 – Bill Ridgely & Wendy Aaronson
 (*Real Ale*)
December – Holiday meeting

Note: TRASH competition on March 25
 (Real Ale at Goose Island, Chicago, also March 25)



Bike and Beer
Craig Somers

Join the BURP overnight trip to Baltimore on April 15 & 16. Leave from College Park Metro Station on Saturday at 10:00AM and return back on Sunday afternoon. One-way distance to Baltimore is about 35 miles over moderate terrain. Dinner is planned for Brewer's Art, and we'll also visit other brewpubs. Hotel rooms have been reserved for the group. Non-bikers are welcome too! Greet the cyclists around 2:00PM as they arrive in downtown Baltimore for a lunch stop at the Baltimore Brewing Company. For room information, please contact by April 7:
Craig Somers at 202-224-5957 (weekday evenings), e-mail: craigsbike@netscape.net
Bill Ridgely at 301-762-6523[H] or 301-827-1391 [W], e-mail: ridgely@burp.org

Lager

BURP Lager Competition

Bruce Bennett, Minister of Culture

This month's club competition is for Lagers (non-Pilsner/non-Bock/non-Fest). This will give everyone who likes to brew German lagers and American Light Lagers an opportunity to compete. Usually, and again this year, we will have separate competitions for Bock, Fest, and Pilsner styles. The March contest is for all other lager styles, including:

13. Bavarian Dark

a. Munich Dunkel

Copper to dark brown. Medium body. Nutty, toasted, chocolate-like malty sweetness in aroma and flavor. Medium bitterness. Hop flavor and aroma, "noble-type" OK. No fruitiness or esters. Low diacetyl OK.

OG 1.052-56, 4.5-5%, 16-25IBU, 17-23SRM.
Hofbrauhaus Dunkel, Spaten.

b. Schwartzbier

Dark brown to black. Medium body. Roasted malt evident. Low sweetness in aroma and flavor. Low to medium bitterness. Low bitterness from roast malt. Hop flavor and aroma "noble-type" OK. No fruitiness, esters. Low diacetyl OK.

OG 1.044-52, 3.8-5%, 22-30IBU, 25-30SRM.
Kulmbacher, Sapporo Black.

14. German Light Lager

a. Dortmund/Export

Pale to golden. Medium Body. Medium malty sweetness. Medium bitterness. Hop flavor and aroma, "noble-type" ok. No fruitiness, esters, or diacetyl. Alcoholic warmth evident.

OG 1.048-56, 23-39IBU, 4-6SRM.
DUB, DAB.

b. Munich Helles

Pale to golden. Medium body. Medium malty sweetness. Low bitterness. Hop flavor and aroma, "noble-type" ok. No fruitiness, esters. Low diacetyl OK.

OG 1.044-52, 18-25IBU, 3-5SRM.
Hofbrauhaus, Spaten, Paulaner.

16. American Lager

a. Lite

Very pale. Light body. Very low bitterness. Low malt aroma and flavor. Low hop aroma and flavor OK. Effervescent. No fruitiness, esters or diacetyl. OG 1.024-40, 8-15IBU, 2-4SRM.
Miller Lite, Bud Light, etc.

b. American Standard

Very pale. Light body. Very low bitterness. Low malt aroma and flavor. Low hop aroma and flavor OK. Effervescent. No fruitiness, esters or diacetyl. OG 1.048-46, 5-17IBU, 2-4SRM.
Budweiser, Miller, etc.

c. American Premium

Very pale to golden. Light body. Low to medium bitterness. Low malt aroma and flavor Ok. Low hop flavor or aroma OK. Effervescent. No fruitiness, esters or diacetyl.

OG 1.046-50, 13-23IBU, 2-8SRM.
Michelob, Miller Genuine Draft.

d. Dry

Pale to golden. Light body. Low to medium bitterness. Low malt aroma or flavor. Low hop aroma and flavor. Effervescent. No fruitiness, esters or diacetyl. No lingering aftertaste or bitterness.

OG 1.040-50, 15-23IBU, 2-4SRM.
Asahi Dry, Bud Dry, etc.

e. Cream Ale/Lager

Very pale. Efferevescent. Light body. Low to medium bitterness. Low malt flavor or aroma OK. Low hop flavor or aroma OK. Low fruitiness/ester OK. Can use ale or lager yeasts or a combination of both.

OG 1.044-55, 10-22IBU, 2-4SRM
Little King's Cream Ale, Genesee Cream Ale.

Lagers, continued

American pale lager, the world's most ubiquitous beer style, is produced at a rate of 180 million barrels per year and commands a market share in the United States in excess of 97 percent! This amazing feat is not the work of Madison Avenue wizards but the result of over 500 years of evolution.

Records show that lager beer was first brewed by Bavarian monks during the fifteenth century and could only be brewed in the winter months. Large-scale production of lager beer did not begin until 1840 in Munich and Vienna. Lagers, and beers in general, were relatively dark in color because of the alkaline nature of the waters in the brewing centers of the world - Dublin, London, Burton-on-Trent, and Munich - and also because it was not possible to produce a malt of both pale color and full flavor.

First brewed in the United States in the early 1840's, lager beer did not take America by storm. Because of an entrenched ale tradition, it would take nearly 40 years for lager to outsell ale. In England the rise of lager has been slower, yet significant.

Market share for ales has dropped from 71 percent to 57 percent over the last eight years. American breweries during the mid-nineteenth century were relatively small and numerous. In 1873 there were more than 4,000 breweries in the country. Market size was dictated by the distance a horse-drawn cart could travel in one day. Beer was always fresh, served from wooden kegs mainly in local saloons. Rarely was beer bottled or shipped long distances; shelf life was not a concern.

New American refrigeration technology made lager production possible all year long. Advances in transportation (especially refrigerated rail cars), bottling, and pasteurization allowed the more successful brewers, willing to invest in the new technology, to expand and to swallow smaller breweries. Many of the smaller breweries produced inferior, inconsistent beers and therefore could not compete.

As breweries expanded into bigger markets with bottled beers, shelf stability became a major concern. Brewmasters discovered American six-row barley was not conducive to a stable all-malt lager.

Most brewers were German immigrants, and the pale lagers of the Germany and Czechoslovakia were brewed using 100-percent barley malt, mainly because of the Continent's plentiful supply of low-protein barley well suited to that style. American unblended six-row barley produced a darker, more satiating, and less stable product. The solution to the brewers' dilemma was in another very American grain - corn. When it was blended with six-row barley, a cleaner, crisper, more brilliant beer could be produced and shipped over great distances.

The introduction of corn as a brewing ingredient was not taken lightly by the brewers in the late nineteenth century. There were many heated debates among American brewers. But, domestic raw materials have always dictated the style of a region's beer. Technological advances in farming and corn processing made good corn accessible to the brewer, and developments in microbiology gave brewers pure lager yeast.

New brewing technologies and the use of corn blended with domestic high-protein barley permitted American brewers to produce pale, clean, drinkable beer that has proved to be immensely popular with American beer drinkers.

Explorations in Pre-Prohibition American Lagers,

by George J. Fix

Republished from *BrewingTechniques*, May/June 1994.

Pre-Prohibition American lagers differed significantly from modern domestic pale lagers. A sampling of recipes reveals higher flavor profiles and greater variety than we expect from this style today. If one were to poll a representative group of beer enthusiasts, home brewers, and commercial microbrewers about preferred beer styles, it is likely that American lagers would fall near the bottom of their lists. I believe that modern American lagers

reveal the legacy of Prohibition. Unlike other major brewing regions, North America had 13 years during which commercial beer production was banned. This period had deleterious effects on just about all aspects of American brewing, including the traditions that were established in the period from the 1850s to 1920. Before Prohibition, mainstream beer did not mean weak, flavorless beer.

Authenticity suggests that domestic six-row pale malt should be used, and I am constantly struck by how well six-row pale malt does in a formulation like this. According to Wahl-Henius, “. . . only six-row barleys of Manchusia type can be considered for the preparation of chill-proof beers . . . In my experience, however, I get the best results in this formulation using malt from a domestic two-row barley call Hannchen.” This barley was once grown in the Columbia River and Blue Mountain counties of Oregon . Its genealogy can be traced back to Hanna, the classic Moravian barley. This barley variety was brought to the United States early in the 20th century (7), and it is reasonable to assume that it played an important role for quality-conscious turn-of-the-century brewers. Unfortunately, it is no longer cultivated. Brewers today wishing to work with a domestic two-row malt will have to settle for Klages or Harrington.

The primary feature that separates this beer from all-malt continental lagers is the use of flaked maize, an unmalted cereal grain. The flakes are hardly a cheap malt substitute. Indeed, they typically cost two to three times more than domestic malt, and they are even more expensive than premium imported malts. What one gets with this specialty grain is extra strength without the satiating effects of a high-gravity beer. Alcohol by itself is essentially tasteless. Nevertheless, it is a flavor carrier, enhancing the other active flavor components in a beer, as it does in this formulation. The maize also leaves a pleasant grain-like sweetness in the finished beer.

The chief advantage that flakes have over corn grits or rice is that, unlike the latter, flakes do not require cooking at boiling temperatures to achieve

gelatinization. Many feel that this is the key to the flakes' desirable flavoring .

The high hopping rate in this beer sharply distinguishes it from modern American lagers. Turn-of-the-century Budweiser labels, for example, had the Saaz hop proudly displayed as one of its ingredients. A good deal more uncertainty surrounds the domestic hops used. It is known that Clusters were popular among U.S. brewers.



Guidelines for Shipping Homebrew

Ben Schwab

So you want to enter that homebrew competition in East BF, Arkansas. How do you get your entry there? Well, you have two options:

- 1) **Drive/fly it there yourself.** Although this is the surest way to get it there safely, it is not feasible due to time and financial constraints (unless you're real rich and have no life).
- 2) **Use a carrier.** United Parcel Service (UPS) is the least expensive, but there are others such as Roadway Package Service (RPS) and the United States Post Office (USPS).

Given that you choose option 2, the most important thing is to package it properly. Package handlers tend to be in a hurry and don't "Handle With Care" no matter how many times you write it on the box, so you must wrap each bottle in something that will soften the blow when the delivery people drop kick the package into the truck.

The best material to use is bubble wrap. If you don't have any, then newspaper or old towels will

have to do. Remember to wrap each bottle individually, to keep them from clanging against each other. Place all wrapped bottles in a box that is just big enough to hold them, so that they all fit snugly.

The package itself should be made of something rigid, like cardboard (i.e. not a brown paper bag). Wrap masking or duct tape around it, and write "Fragile - glass" on all 6 sides (not that this will help, but it might make the Neanderthals who bang it around feel a little guilty).

It is important to know that *shipping alcohol across state lines without a permit is a federal offense*.

Therefore I do not advocate doing this - I'm just telling you how to wrap it if you do so. The carrier will probably ask you to write down what you're shipping, and you might want to say "Glassware", "Yeast samples" or "Mugs". Remember, I am not advocating lying or breaking any laws; I'm merely reporting what some other people have done (not me of course).

The carrier will give you a tracking number so you can call them to see the status of the delivery (en route, complete, lost, broken). Pray that they get it there, and that none of the bottles break.

I hope they start allowing plastic bottles in future competitions.



Charlie Papazian Visit

Judi and Reuben Rudd of Brew & Wine Masters

Charlie Papazian is coming to the mid-Atlantic states in early April. He will spend one day in the Frederick/D.C. area, and his plans include:

- 11 am to 12:30 pm - Booksigning at Flying Barrel in Frederick, MD (all welcome)

- **12:30 pm to 1:30 pm - Lunch at Barley & Hops**, Riverside Mall, Rt. 355, Frederick, MD. Lunch includes sandwich, 1 side, 2 "house" brews, and gratuity. 100 Advance Tickets at \$15.00 available from March 1 - 31 at Flying Barrel, Barley & Hops, and Brew & Wine Masters.
- **7:00 pm - Gourmet dinner prepared by Summit Station**, corner of Summit Avenue and Diamond Avenue, Gaithersburg, MD. 70 Advance Tickets at \$24.50, available only at Brew & Wine Masters, March 1 - 31. First come, first served. Seating is limited due to the capacity of Summit Station's upstairs room.

Charlie will be accompanied by his wife, Sandra, and they are fun to be around and talk about beer and other things! Charlie's main purpose in conducting this tour is to encourage new home brewers and support for local retailers. If you have friends who may not be members of a club and would like to meet Charlie, please encourage them to join in. We hope to see many of you either in Frederick or in Gaithersburg.

If you have questions, please call Judi, Reuben or Matt at Brew & Wine Masters, (301) 984-9557 or E-mail: brwmstrsmd@cs.com or check our website for the most current information www.haveahomebrew.com You can reach Bob Frank at Flying Barrel by calling 1-301-663-4491 or E-mail: MFrank2923@aol.com

HOT TOPICS

Local LiBeery Update

Wendy Schmidt, BURP LiBeerian

Damian Audley donated his entire collection of *Brew Your Own* (magazine) to the BURP Li-Beer-y before he dashed off to Japan. Check it out.

LiBeery Quiz: Which one of these things is NOT in the BURP Li-Beer-y?

- a) A *short videotape of Jim Busch* with a soccer haircut, his brewhouse, his dog, a BURP meeting, and rain.
- b) A *1988 (!) CAMRA Guide*.
- c) A *parts/ordering catalog* for Perlick Dispensing Systems.
- d) A *photo album* of past BURP events.
- e) Almost every book in the *Beer Styles series*.
- f) A *longggg videotape* featuring: John Gardiner and a strategically placed tap handle, Ralph Bucca and a bird nest of hair, and Bill Ridgely in a VERY tight t-shirt.
- g) A *beer*.

Answer: It was a trick question. It contains all of the above AND someone spilled beer on some of the books! SO, see Wendy about the BURP Li-Beer-y to 'tap' this vital resource.

Recipe Corner

Andy Anderson, Brewer of the Year

So, you took a look at the future BURP Club Contests & noticed IPA as one of the styles. And you thought to yourself, "Gee, thought sounds tasty. I wonder what would be a good recipe to use?" Well, why not try the winning recipe from last year from one of BURP's own. It is an *India Pale Ale*, brewed by Keith Chamberlin, and it won 1st place in SoFB 99 for the IPA category.

100 Nookies
 10.5 gallon all-grain recipe
 OG = 1.069
 FG = 1.022
 IBU = "Very High"

Grist:

25 lb pale ale
 1 lb munich malt
 0.25 lb dark crystal malt
 0.5 lb cara-munich
 0.5 lb wheat

Mash at 152 F for one hour

Hops:

2.1 oz Chinook, 12% Alpha Acid, for 60 minutes
 2.0 oz Centennial, 11% AA, for 60'
 1.5 oz Chinook, 12% AA, for 30'
 1.5 oz Centennial, 11% AA, for 15'
 1.0 oz Chinook, 12% AA, at finish
 1.0 oz Centennial, 11% AA, at finish

Yeast is Wyeast 1028 (London Ale)

Primary fermentation is 2 weeks at 68 F.



For the Good of the Order

MARCH MEETING SPECIAL RAFFLE PRIZE:

Howard Cyr is donating a case of Otter Creek Porter as a raffle prize for the next BURP meeting at Chamdo.

START YOUR OWN VINEYARD:

Wine grape cuttings will be for sale @ March 25 BURP meeting. Bundles of 15 cuttings, each contains 1 variety - \$10. Varieties available: Foch, Cabernet Sauvignon, Seyval

For more information, contact: Ralph Bucca - chesbayvu@altavista.com

Editor's Corner

Jamie Langlie, Minister of Truth

Welcome to Issue #2 of the BURP News brought to you by your intrepid Minister of Truth and her trusty Co-Minister, Paul. Having survived the BCJP "exam hell," we now have a bit more time to devote to other projects – like this newsletter. Regarding the BCJP, Paul and I personally want to thank our fellow BURPers who arranged, hosted, taught the classes and proctored the exam itself.

Studying for the exam was a great bonding experience, not only for the class members, but for Paul and me, as well. In January, we spent a weekend in Pennsylvania drilling on the *BCJP Guide to Beer Styles* and tasting at Stoudt's and Victory – punctuated with side trips to the Pagoda in Reading [best visited about sunset to fully appreciate its garish, red neon glory] and the National Mushroom Museum, south of Brandywine [quirky roadside America attraction – learned that there's a lot more nutrition in the tasty little fungi than previously understood (particularly B vitamins), and also that all of the rotted stuff that they're cultivated in is really quite sterile].

Presidents' Day weekend found us cocooned at the Inner Harbor Holiday Inn, Baltimore (within toddling distance of the Wharf Rat), with text books and pen in hand, working through as many of the sample BCJP questions as we could squeeze into 2 ½ days. This was supplemented by trips to Baltimore Brewing, Wharf Rat, Sisson's, and Max's (unfortunately, Brewer's Art was closed for a private event) to compare/contrast their offerings with the style guidelines. Once again, we were reminded how fortunate we are to have such a mecca for craft-brewed beers as Baltimore so close to home.

Our one, non-beer-related excursion in Baltimore was to the American Visionary Art Museum, just past the Science Museum, across from the Rusty Scupper restaurant on the Inner Harbor. If you haven't already been there, by all means, go. The Museum features fantastic and fanciful works by self-taught artists from society's fringes, including a Swiss mental hospital, UFO abductees, and Uri

Geller (contribution: a limo totally covered with bent silverware). Paul's particular favorite was a room-length model of the Lusitania done entirely in toothpicks. Anyhow, it seems to be the kind of place that other BURPers might enjoy – especially after a few brews elsewhere.

Thanks to everyone who contributed to this newsletter! We are attempting to establish a regular *BURP News* publication schedule that will allow us to produce issues in a timely manner with relation to our varied monthly meeting dates. **As a start, we ask that all articles now be submitted to us by the 10th of each month.** We will then try to get the monthly issue out by the 15th. Your cooperation is *much* appreciated. Please feel free to contact me with suggestions or questions. Until April -- Jamie

