

Beer Barons of Milwaukee

Officers:

President: Mike Inda
2163 S. 84th St.
West Allis, WI 53227
Home # 327-7996

Vice President: Esther Gierszewski
3431 South 9th Pl.
Milwaukee, WI 53215
Home # 483-4603

Treasurer: Gary Lavota
1420 S. River Rd.
New Berlin, WI 53151
Home #.784-8483

Secretary: Steve Wrigley
5512 W. Burnham St. Apt 6
West Milwaukee, WI 53219
Home # 545-6928

The February Beer Baron's meeting of called to order at 7:45pm on February 28th.

Treasury report by Gary Lavota (attached sheet)

I was promptly chewed out (in my absence) for publishing the wrong date in newsletter. Well that's only two strikes since the time was wrong in the first one. I guess I'd better get everything right this time!!!

Jerry Uthermann talked to Clifford's in Hales Corners about having our meetings in the upstairs hall. Clifford's is very interested in having our group. The steering committee went there on Friday the 9th. After viewing the hall and discussing its use with the management, **We believe that we have found our Permanent home.** We need to have some discussion at the next meeting on the permanent arrangements for our paying for the hall.

We have the following choices:

1. Paying for the hall and bringing in our own beer.
2. Buying the beer from Clifford's and getting the hall for free.
- 3 A group having dinner in the downstairs dining room in lieu of paying for the hall.

The steering committee prefers the 3rd option, but will accept opinions on the others at the next meeting.

NOTE: We must leave the place clean and **bring our own beer glasses.**

Our Club at the State Fair: In order to promote recognition of the club at beer and wine judging, beers could be entered on an individual basis or we could possibly enter as a club. Steve Byers of the Milwaukee Journal will be contacted by someone in the club for more information. Volunteers from the club are needed to be stewards and other support help for the beer judging (You get to sample a lot of different beers). Judging is on July 14 & 15, 1990.

We need to set up a calendar of events for the club and to set up functions with other clubs (see the challenge from the Brewtown Brewmasters later in the newsletter). We can really use some help with this.

A trip to Madison was discussed so that we could see how the Madison beer club is operated.

We could advertise in the business section of the Milwaukee Sentinel for club exposure.

We discussed having brewery tours on regular meeting nights or scheduling an additional night out for anyone interested in sampling beer. Everyone was in favor of having an additional night out.

We discussed getting a picnic area for our summer outing. Any ideas or comments from the members are welcome. A decision will need to be made fairly soon because areas in Milwaukee parks are spoken for quickly.

A monthly watering hole will be announced in future newsletters.. Members wishing to partake in a few suds and some camaraderie on nights other than our meetings could go to this pub. We could select a specific night of the month or of the week for these get together. Suggestions of places from the members are always welcome.

The steering committee will meet separately from the officers meeting. The meeting will take place at Jerry Uthermann's house. Steering committee members are Gene Haupt, Jerry Hetzel, Larry Krolekowski, Jerry Uthermann, Esther Gierszewski and Gary Lavota.

The first club beer judging competition will be held on June 9 by Larry Krolekowski . Information was passed out at the meeting and is included at the end of the newsletter.

Phone numbers of the officers will now be listed in the newsletter for better communications between the officers and members.

The first beer tasting of the club was from Mike Inda. Not a bad beer Mike.

Reference book by Brian McManus, "Pocket Guide to Beer" can be purchased. The price is under \$10.00.

Important News about the Next Meeting:

Our next meeting will be held at:

seen:

Clifford's Supper Club
10418 W Forest Home Ave
Hales Corners, WI
Phone: 425-6226

On:

Wednesday, March 28, 1990
at: 7:30pm

in the upper hall

(I know I got it **ALL** right this time)

The meeting fee will be \$5.00. You **Must bring your own beer glass** if you want to drink any beer. We will need some help after the meeting to clean up the room. We need some of you to come and have dinner with us (as a group) before the meeting. This is one of the initial conditions if we want to get the hall for free (other options will be discussed at the meeting, as mentioned previously). We also have a guest speaker.

Mr. John Dallman
Brewmaster-Water Street Brewery
(Mr. Dallman started as a homebrewer)

Dues: We will again be collecting the annual dues for the Club at the meeting. The dues are \$5.00 annually and go towards the expense of printing and mailing the newsletter. If the dues are not paid this month, your name will be dropped from the mailing list for the newsletter. Please note: If you are unable to attend our meetings regularly or at all, Paying the annual dues will keep you on our mailing list and your will continue to be informed about upcoming events within our club and other events related to beer and wine enjoyment. This will include speakers, competitions, judgings tours etc. Dues can be mailed to our Treasurer at the address listed in the beginning of this newsletter.

News about future meetings: We have guest speakers scheduled for the April 25th meeting and the May meeting.

For the April meeting we will have Mr. Joe Kortuem. Mr. Kortuem has a brewmaster's degree from the Doemen's Brewing School in Munich, Germany and has worked in large and small breweries in Germany and the US. He currently works for Kronen, Inc as Customer Relations Manager. Kronen manufactures machines used in the brewing industry and has operations in Franklin, WI. His subject at the meeting will be Brewing materials and their proper care and utilization. This could be very helpful to the homebrewers among us. It could also help those of us who are only beer drinkers figure out why a beer tastes so bad.

Potentially we have a speaker for the May meeting, but there is a little problem. First however, I will list the speaker's bio and topic. The speaker is Mr. Robert Hafenbrack who is the Midwest representative for the following breweries:

Young's (of London)
Mannekin-Brussels Imports (of Belgium)
Aass (of Norway)
Paulaner Munich beer
Sprecher (of Milwaukee) for the Chicago market

His presentation will be a component tasting showing how the various components of beer affect its diverse flavors. The components will be presented in exaggerated forms allowing us to identify them more easily. He will also have a pleasant surprise for us. Now to the problem: Because the May meeting is right on top of the Memorial Day holiday, Mr. Hafenbrack cannot make the meeting on the fourth Wednesday (May 23), but can make our meeting if it is held on the fifth Wednesday (May 30). I do not know at this time if he would be available for a meeting further in the future. We will need to resolve this at the March meeting.

On to less formal news:

1. Larry Krolkowski (545-8509) has initiated our first club homebrew competition as follows: Competition will be in the beer style - Brown Ale and will be held June 9 by Larry. More details to follow in future newsletters, but the following will let you get your brew started.

Brown ale is a style of English Ale. There are several different varieties brewed in Great Britain, including Old Brown Dog Ale, Old Peculiar and Newcastle Brown Ale. Brown Ales tend to be sweet and full-bodied. The color varies from light to dark brown. the original specific gravity ranges from 1.038 to 1.050.

Brown ale can be brewed quickly and easily. It is fermented at temperatures between 60 and 70 degrees F for three to five days, then is bottled or kegged. There are brown ale kits available (just add water). If you prefer to mix your own ingredients, the guidelines are as follows:

- A. 5 to 6 pounds light or amber malt extract.
- B. 3/4 pounds crystal malt.
- C. 1/3 pounds black patent malt, chocolate malt or roasted barley.
- D. 2 ounces boiling (Bittering) hops (Puggles, Cascade, Goldings, or Willamette).
- E. 1/2 ounces of finishing hops (Fuggles, Cascade, or Willamette).

2. Mark May of the Brewtown Brewmasters 4200 N. 160th St.
Brookfield, WI 53005

has challenged our club, on behalf of his and the other four homebrew clubs in Wisconsin to help them all promote competition, fellowship and love of great beer by challenging all of the clubs to enter in competition with each other. The Brewtown Brewmasters have purchased a trophy called "The Greater Wisconsin Brewclub Travelling Trophy" and are proposing that a competition be held 3 to 4 times a year

between the clubs. A copy of the challenge can be obtained by contacting any of the club officers.

3. I am enclosing a questionnaire for all of our members. We are requesting that you complete it and bring it to the March meeting or mail it to one of the officers as soon as you can. Your answers will be used to determine the directions and activities that our club will promote. Please help all of us by returning it promptly.