

MAY 1992

BARON MIND

A Monthly Publication for the Beer Barons of Milwaukee
"Dedicated to the Education and Enjoyment of Fermented Malt Beverages"

Special Pub Review Issue

The May issue of the *Baron Mind* is dedicated to the American Homebrewers Association Conference. In honor of the convention goers, the Beer Barons of Milwaukee have put together a sampling of bars in four areas of the city to assist with non-convention related enjoyment of Milwaukee. Their findings are presented in this special issue of the *Baron Mind* thanks to the coordination efforts of Ted Wilinski.

We concentrated on four different areas of the city, each with their own review team: Downtown, led by John Baas; Near East Side, led by Ted Wilinski; Walker's Point, led by Esther Gierszewski; and West Allis, led by J.P. Slater. We attempted to review bars that were within walking distance of each other, minimizing the need for transportation. There are other bars such as Port of Hamburg, Derry's, and Tracks that are noteworthy but fell outside of the areas we reviewed. To locate the various areas, refer to the maps.

Style Groups

The following style groups are currently active. If you have a particular interest in any of the following beer styles and would like to pursue that interest in more depth, contact the leader of the group:

Brown Ale - Larry Krolkowski (545-8509)

Lager - Scott Lord (242-7836)

May Monthly Meeting

The May monthly meeting is at 7:30 pm on May 27 at Clifford's (10418 W. Forest Home Ave, Hales Corners). The speaker will be David Norton. David has been brewing beer at home for eight and one-half years. He has been a nationally certified master beer judge for two years and is on the AHA Board of Advisers. He is employed as a firefighter for the city of Kenosha and owns Nort's Worts homebrew shop. David will be talking about judging and we'll be blind-tasting two pale ales and two maibocks. Bring along a pencil and sharpened taste buds.

Thanks and Good Luck

John Barikmo has accepted a job in Appleton and will be moving there soon. We wish John the best of luck in his new job and thank him for his time and effort producing this newsletter. John's responsibilities will be picked up by Ed and Maryann Sulkowski.

Upcoming Events

June 7 - Locust Street Beer Run/Walk



AHA Homebrew Competition First Round Judging

by Scott A. Lord

I traveled to Chicago the weekend of April 10 to participate in the first round judging for the AHA Homebrew competition. John Watt and Jerry and Mary Uthemann were also Beer Barons in attendance to help judge beers. There were approximately 50 judges diligently evaluating 542 beers over the 2 1/2 days in the upstairs of the Goose Island Brewpub. Over half of the judges were Recognized (the first level of the judging ladder).

We judged in teams of two. The categories which had many entries had 3 or 4 teams so that no one tasted more than 10 beers in a category. The 2 best beers from each team were judged by the most senior judge from each team to determine which three beers would advance to the second round here in Milwaukee.

I judged beers in 3 categories: Brown Ales and Classic Pilsners on Saturday and Bocks on Sunday. In addition to the enjoyment of tasting some very good beers, I also learned a lot. I judged Bocks with Dave Norton, a Master Beer Judge who was very helpful in identifying flavors and aromas that I couldn't describe. What we found in a lot of the bocks was the presence of too much of the darker malt flavors (black patent, chocolate malt). ~~A little adds to the flavor but~~ too much makes the beer taste more like a stout. In the Classic Pilsners, fruity/estery flavors from fermenting at too high a temperature was evident in many beers. I have that problem when I brew lagers with primary fermentation temperatures of 52 F. I am going to have to reduce the temperature even more to improve the taste of my lagers.

All in all it was a great time. The judging was very well organized, Goose Island is a great brewpub and Chicago is a fun place to go for a weekend.

Seasonal Brewing

by Larry Krolikowski

Late spring is a good time to brew specialty beers. Although you'll probably be drinking lagers during the summer, it's nice to pull out something unusual for guests or for a special occasion. One of the more unusual beers you can make at this time of year is Spruce Beer. It's a favorite around our house and it may become a favorite of yours. Charlie Papazian describes the flavor as an unsweetened Pepsi-Cola. You can make Spruce Beer any time if you want to use spruce extract. But if you want to use fresh spruce needles, now is the time. Look for the new green growth at the ends of the spruce boughs. Loosely fill a one pint container (about four ounces) with these green tips for a five gallon batch of beer. Then follow this extract recipe, derived from Papazian's Kumdis Island Spruce Beer:

4 to 5 pounds dark malt extract

2 to 2 1/2 ounces boiling hops
(Hallertauer)

4 ounces spruce tips

ale yeast

Strain out the needles along with the hops after boiling. It's that simple.

Upcoming Meetings

June 24th - Homebrew night

September 23^d - Octoberfest by the Lager style group

November 18th - Brown Ales by the Brown Ale style group



AREA 1: Downtown

The liveliest area of down town at night is Water Street, six blocks east (down Wisconsin Avenue) and five blocks north on water. Make sure you keep that order correct since the opposite order will not work. There are other good bars in the area but these have especially good beer selections.

Water Street Brewery

1101 N. Water Street

Without Question the Water Street Brewery is the crown Jewel of Milwaukee Brew Pubs. Of Course, it is the only brew pub in Milwaukee, but that's beside the point. Prominently sitting on the corner of Water Street and Highland Avenue, Beer lovers are greeted by the sight of several giant brewing vessels upon walking in the front door.

Guests can treat themselves to one or all of six house beers. They include an amber, lager, pils, English Red, Bavarian Weiss, and an Oktoberfest for which brewmaster John Dallman won the silver medal at the 1988 great American Beer Festival. In addition, Dallman will be brewing a bock and a pale ale just in time for the American Homebrewers Association Convention. Each Beer excellent, but the amber is the favorite among customers who go through about 25 barrels a week.

Just like most homebrewers, Water street brews from malt extract. Truly a homebrew made in large quantities.

Ken Elliot's

158 E. Juneau (corner of Juneau and Water)

Fine atmosphere and fine dining at this recently remodeled bar/restaurant cater to a more upscale clientele. Light jazz plays quietly in the background as you ponder the "cream city brick" and oak decor. While wines are the featured beverage (15 wonderful wines for \$15 a bottle), a nice selection of beers are on tap. Sprecher, Berghoff (the Huber version) and Leinenkugel compete with Miller on draft. There are a few imported bottled beers, but nothing special. Dinner reservations are suggested.

Rosie's Waterworks

1111 N. Water Street

A better than average selection of draft beers is available in this long, and narrow watering hole. Hacker Pschorr, Sprecher, Samuel Adams and Leinenkugel join Michelob and Miller products on tap. The standard bottled imports are tucked away in a cooler behind the bar. Becks Dark is about as exotic as it gets at Rosie's. The long and worn oak bar is a reminder of the "shot and a beer" neighborhood tap Rosie's once was.

Burgers, sandwiches and appetizers are available from the kitchen behind the pool table.

Luke's Sports Spectacular

1225 N. Water Street

For those who simply can't be without sports on TV, Luke's is a sprawling place where you are never more than ten feet from a TV screen. The walls are covered with photos, signed jerseys and autographs of sports celebrities. There are three bars on the main floor along with pool tables, an electronic putting green and other assorted sports related games. Upstairs you'll find a quieter atmosphere and more TV sets...one at each table.

As for beer, you'll find nothing special, other than Sprecher Amber on tap. There is a limited supply of imported beers...no more than you'd find at your run of the mill yuppie bar.

The menu includes burgers, sandwiches, salads and appetizers. Open 11:30am weekdays, 11am on weekends.

If you're hungry, you may want to consider having a bite to eat here as well. Their kitchen offers wide menu from bratwurst to Jamabalaya and all of it for under \$9.00.



The Brown Bottle Pub

221 W. Galena Street

This place is not right down town, but deserves mentioning.

Not easy to find, but worth the effort! The Brown Bottle should be visited by those who love beer if only for the historical significance of the place. The pub is located in the old Schlitz Brewery north of downtown. You might think you've walked into a German rathskeller with its old world charm and rustic beauty. The pub now occupies the old Schlitz Brewing Company's hospitality suite. This is where the Schlitz hot shots would take their most important clients and guests. Movie stars and other celebs were entertained here in the days when Milwaukee was home to the biggest breweries in the U.S. In the final years of Schlitz' existence, the Brown Bottle Pub was where the brewery tours would end. Those visiting the brewery would then get to sample "The Beer That Made Milwaukee Famous."

Today, the Brown Bottle Pub is an excellent place to sample beers from around the world. There are no draft offerings, but you'll find 73 bottled beers including the most popular micro brews.

The pub also serves some fine sandwiches and salads. The Brown Bottle is open Mon-Fri at 11am. Saturdays at 5pm and is closed on Sundays.

Brew City BBQ

1112 N. Water Street

A brand new place to quench a thirst and satisfy an appetite for spicy BBQ ribs. Located across the street from Milwaukee's only brew pub, Brew City is the ideal spot for dinner or lunch. A large and airy bar/dinning room is decorated with brewing memorabilia, including antique photos of local brewery picnics. Twelve different beers are on tap and six bottled varieties are available. An interesting draft offering is something called Brew City Brew. It's made down the street under contract with the Pabst Brewing Co. A nice, light lager perfect for washing down one of the fine appetizers on the menu. Be sure to try the smoked catfish...or for a taste of "Old Milwaukee", try the cheese and sausage platter. Brew City BBQ also has an outdoor beer garden for those who don't want to be cooped up in some saloon on a nice day. Open at 11am seven days a week.

AREA 2: Near East Side

The East side bars are all located within easy walking distance of the corner of Farwell and North, about 1 mile northeast of downtown. Parking is difficult, but not impossible on the street.

O'Reilly's Irish Inn

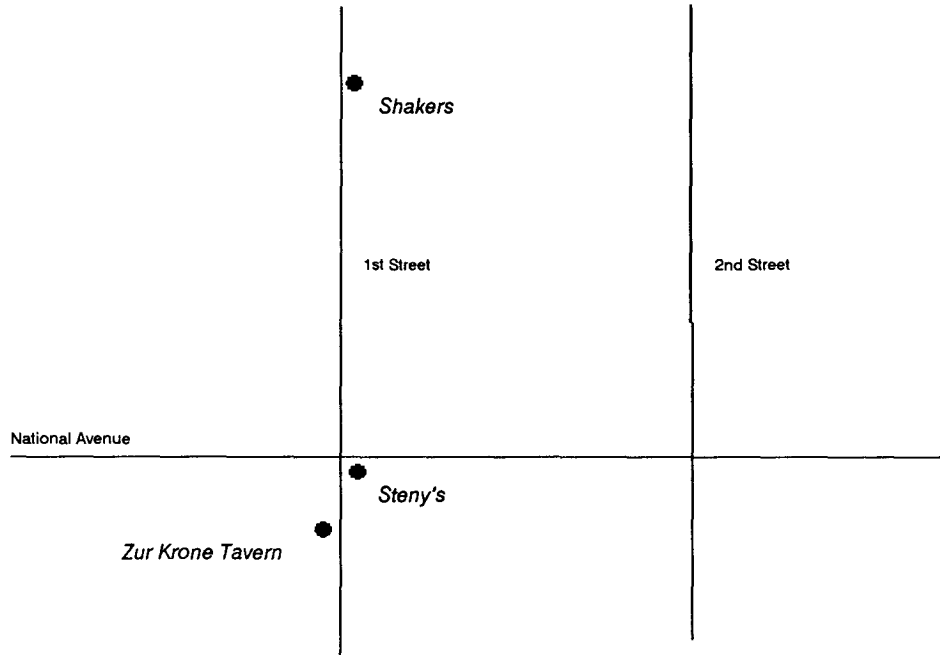
1732 E. North Avenue

This is definitely a local haunt with no airs. The beers on tap are domestics and local brews. Although the repertoire of bottled imports is limited the prices can't be beat. The bartenders are friendly and the service is fast. If you want to wear a pair of jeans, have a brew, and enjoy a fast game of air hockey, this place is for you. If your lucky, a regular may be playing the blues on guitar - feed the donation jar on the way out.

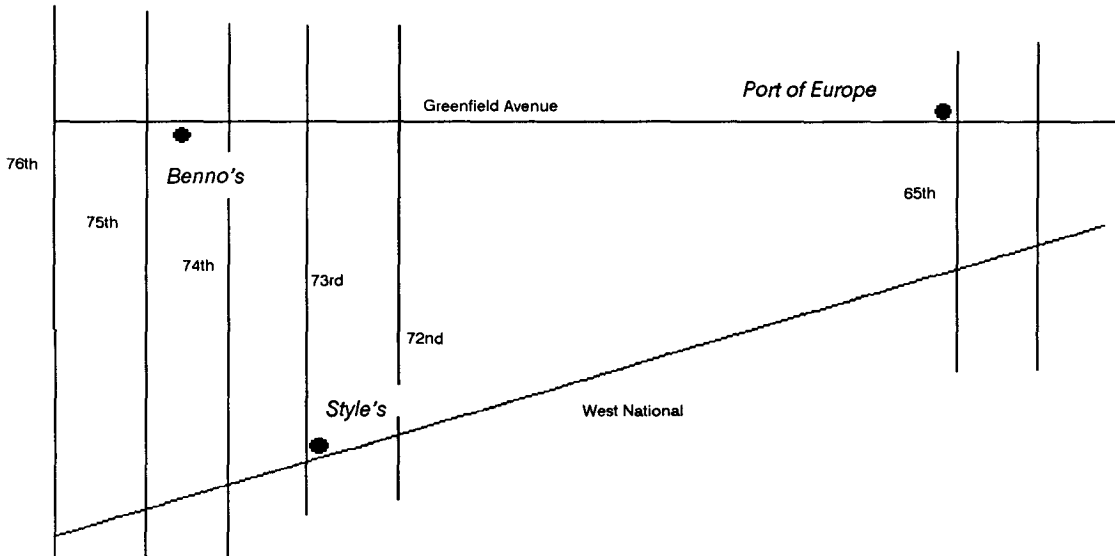
Pizza Man

1800 East North

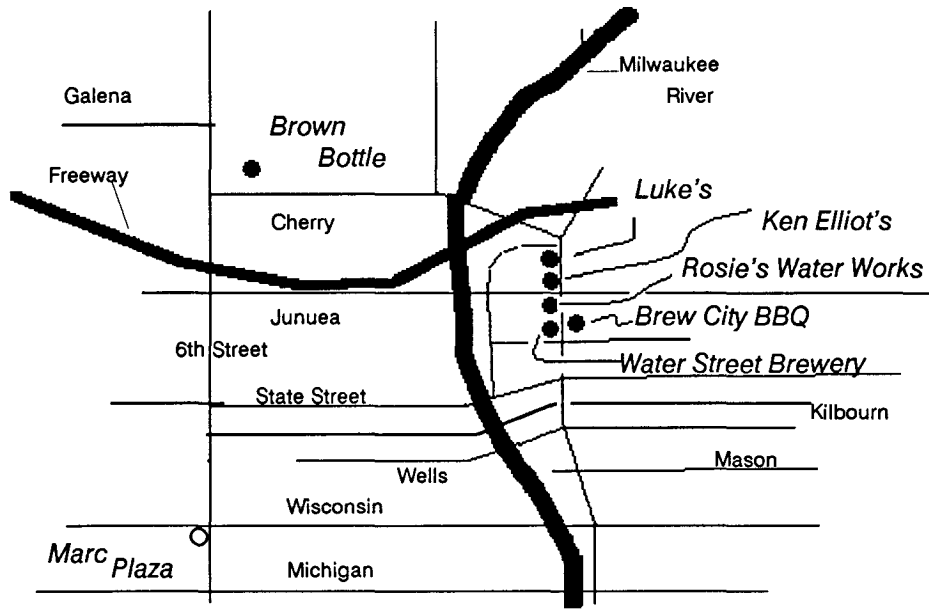
If your taste is running toward the traditional "pizza and beer", head to Pizza Man on the corner of Oakland and North. The small oak bar which adjoins the restaurant features Sprecher Amber, Samuel Adams, Old Tankard and Imported Watneys on tap, a variety of domestic and imported beers by the bottle and a selection of 200 different wines by the glass. The decor is rustic and sophisticated, the music is classical and the pizza is terrific!



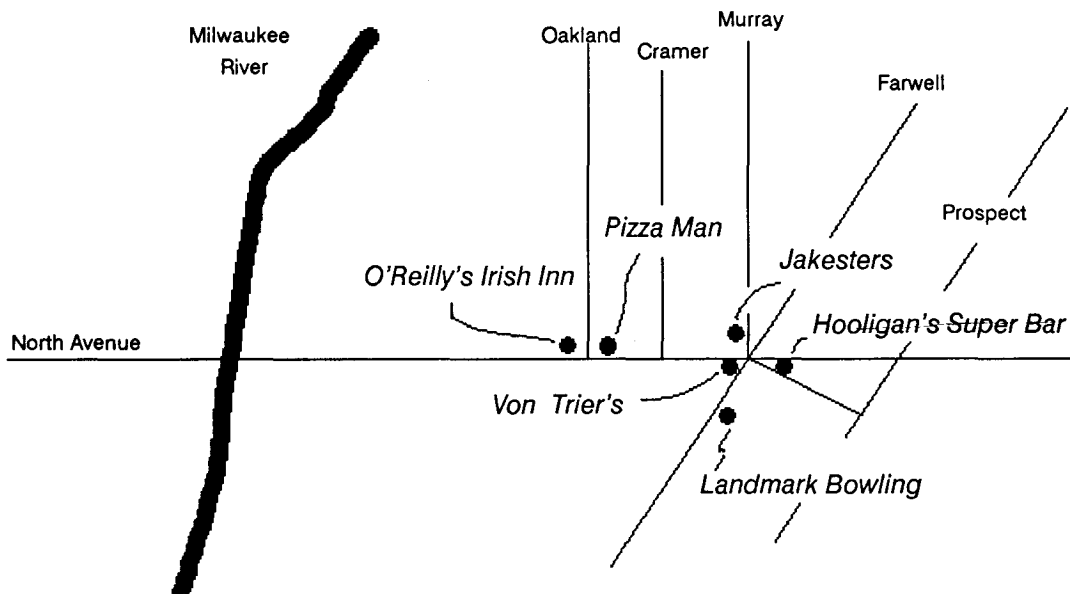
Walkers Point



West Allis



Downtown



East Side



Jakesters

2311 N. Murray Avenue

We were greeted by the sound of The Jeff Beck Group upon entering, with rock of the same era continuing during our brief stay. The bar is long and narrow with a single pool table towards the back. The space was not conducive to large groups. John and Ogre were tending bar the night we dropped in and answered our inquires with a very friendly attitude. They served low cost food heated in a small bar oven and were responsible for the music selection. A few small tables lined a wall covered with Milwaukee Brewer news clippings.

The crowd was a little older (30 something) than in the other near east side establishments. Draft beers include Budweiser, Miller Genuine Draft and Sprecher Amber. This was the only place that served up Sprecher Root Beer on tap. Lakefront Brewery's Riverwest Stein beer, another local product, is served in bottles. "Trout Stout" is served to commemorate the loss of the Century Hall Brew Pub, although the beer is actually one of the Miller Brewing Company's fine product.

Hooligans Super Bar

Farwell and North

Not only does Hooligans have a festive atmosphere, they have an excellent assortment of beers on tap and bottled. The main bar, located on the first floor, has a CD jukebox and four televisions. In addition there is a small upstairs area for quiet conversations.

Hooligans has 15 to 20 beers on tap. They range from Budweiser to Paulaner, including offerings from Milwaukee's micro-breweries. A pint will usually cost between \$1.50 and \$2.50. Hooligans also offers 40 types of bottled beer. Finally, Hooligans has an impressive kitchen, which provides numerous sandwiches and appetizers (all under \$5.00!).

Von Trier

2235 N. Farwell

Von Trier's appeal is apparent as soon as you walk through the heavy wooden door at the corner of Farwell and North. An ordinary brick building on the outside, this upscale German bar is anything but ordinary on the inside. You may find yourself fascinated by the beautiful paintings, murals, beer steins, and stained glass windows. But don't let that distract you from approaching the bar. For Von Trier serves one of the finest selections of beer in Milwaukee: Carlsberg, Bass Ale, Newcastle, John Courage, Guinness Stout, Hacker-Pschorr, Paulaner, and Sprecher on tap (\$3.00 - \$3.50 per pint). Dozens of other beers are available in bottles. They also specialize in hot drinks and espresso. Von Trier is usually crowded, but especially on summer nights when people drink Weiss Beer in the outdoor beer garden. The crowd is a mix of ages, mostly divided into small groups seated at tables. There is no food served except for fresh popcorn.

Landmark Bowling

2220 North Farwell Avenue

Don't let the bowling scare you, this is an incredible facility. In addition to 16 lanes of bowling, this place has three bars (with different types of quality beers on tap at each), a wide selection of imported and domestic beers (bottled and on tap), three jukeboxes (all with different musical selections), regulation and electronic darts (many), quite a few pool tables, bumper pool, a video arcade, and food.

There are nightly beer specials. Beer can be purchased by the glass (10oz), mini (quart) pitcher, pitcher and bottle. The main bar is where the food is served and open to the bowling lanes. A back bar has the darts and pool (and smell of stale beer). The side bar is smaller and has the bumper pool.

The Landmark is housed next to the Oriental Theater and hard to find. The beer selection is great and atmosphere very lively. This is not a typical bowling alley.



AREA 3: Walkers Point

Walker's Point is an industrial area about one mile south of downtown near the Allen Bradley Company (look for the "Polish Moon"). There are a variety of taverns in the area, but three deserve special consideration by beer lovers; Steny's, Shakers and Zur Krone.

Steny's Tavern

800 South 2nd Street - 672-7139

A large room bar having an up to date atmosphere with an ample amount of tables and chairs for a large crowd. Also available are outside beer garden facility is. They have tap beer, popular brands for \$1.50-\$2.00 a glass, popular brand bottled beer, \$2.00 and premium bottled beer \$2.75-\$3.75. Pitchers of beer can be purchased at \$5.000 to \$6.00 a pitcher.

For entertainment there are four televisions, jukebox, dancing bands/live music on Thursday evenings. Also coin operated games such as air hockey, dart ball, darts, pin ball etc. Food includes pizza, chicken wings and popcorn. On and off street parking. The clientele tends to be generally under 30, and Steny's is air conditioned.

Zur Krone Tavern

839 South 2nd Street - 647-1910

A tavern of the 1930 era with a German ethnic flavor, small and cozy, making it a very congenial atmosphere. They carry approximately 280 differently kinds of imported bottled beers, moderately priced, for the adventurous beer drinker. Tap and pitchers of beer can also be purchased.

Limited sandwiches are available, priced between \$2.50-\$3.50. Recorded music with selections by owner feature a nice mixture of classical and contemporary pieces, there is also a jukebox. The establishment is not air conditioned and its patrons are a mixed age group. There is street parking only.

Shakers

422 South 2nd Street - 272-4222

This establishment has an early 19 century decor with ornate woodwork and large mirrored back bars. It is medium sized with 2 bars and ample seating facilities. Local beers are \$2.00 a glass, premium \$3.50 a glass and 27 different brands of bottled beer from various locations. Food is available, appetizers \$5.50 to \$10.00, entrees \$21.50 to \$26.50 and luncheon menus run \$7.00 to \$10.00. Recorded music is compact disc selected by the owner playing light jazz and mariachi, occasionally there is live entertainment. No television. The tavern is air conditioned, on street parking and the clientele tend to be generally under 30. Movie buffs might be interested to that "Shakers" was used as a setting in the movie "Dillinger".

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The BARON MIND is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Larry Krolkowski, Paul and Denise Arneson, Ed and Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles.

We welcome any comments or suggestions.



AREA 4: West Allis

West Allis is a large suburb of Milwaukee located about four miles southeast of downtown. Allis Chalmers used to be located here and the large number of local workers made for a lot of small, corner-bar type taverns. Excellent beer can be found at Port of Europe, Benno's, Style's and Grady's. If you plan to go to more than one of these, you should have a car since they are spread out. Parking is no problem.

Port Of Europe

6500 W. Greenfield Avenue

This is an Old World Milwaukee-style pub, with an impressive, ornate back bar, and a menu that features Eastern European foods. You can pull up a stool at the bar or at one of the small window-side tables, & enjoy your brew in a real beer-drinking atmosphere. Though Port of Europe doesn't offer much in the way of video games, there is a CD jukebox & a parakeet mascot to keep you entertained.

Although prices at this pub may be higher than what you'd pay at other area bars, the selection of beers (on tap and bottled) available & the warm atmosphere will make your trip worthwhile.

Grady's

3101 W. Lincoln Avenue

Grady's has the flavor of an English pub, with wooden booths along one wall, subdued lighting, and a more "laid back" atmosphere. The tap beers lean towards the English styles, but a cooler at the end of the bar is stocked with enough variety to please just about anyone. The music can be anything from jazz to blues to rock, and the decor is just as varied, with everything from old beer advertising to a stuffed and mounted bear.

The pub also has a beer garden for warm weather quaffing, and real dart boards. The bartenders are friendly, and enjoy talking about beer. So, if you want to get away from the crowds, or are looking for someplace on the quiet side to cap off an evening, Grady's is the place.

Benno's

7413 W. Greenfield Avenue

Benno's has a friendly, sports bar type atmosphere, but it's definitely not for jocks only--beer lovers of all ages male & female, frequent this easy to find tavern. There are over a dozen beers on tap, from local favorites like Sprecher & Capitol, to imports such as Guinness & Gass Ale; & the large cooler stocked with domestic, imported, & micro-brewed beer is a must.

Food is available until 11 PM, included an excellent Friday fish fry. Nine TV's & a well-stocked CD jukebox keep you entertained between rounds.

Styles

7232 W. National Avenue (across from police station)

If you're looking for a place with "atmosphere", Styles is probably not a good choice. This is a typical area bar--the crowd is young, & the music can be loud; but with it's impressive selection of imported & domestic beers, Style's is a step above the average shot-&-a-beer place. We think just about anyone could find a favorite brew here, whether it's Double Diamond, Samuel Smiths Oatmeal Stout, MacAndrews Scotch Ale or any one of the other choices available.

While the food is limited to appetizers, the there electronic dart boards should keep you occupied. If you want to get away from the bar, there are tables & a few booths to sit at. Style's is nothing fancy, but definitely worth a visit.



Membership Information

Annual membership dues are five dollars. Basically, this pays for the cost of producing and mailing this newsletter. In addition, we charge fees for the meetings, between \$1 and \$5, depending on the cost of the beer we taste that night. Membership dues can be paid at the monthly meetings or you can send a check for \$5 to Gerry Burant, 2731 N. Downer, Milwaukee 53211.

We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of the three month period. If that date is prior to 4/1/92 you will not receive another newsletter unless you pay the annual dues.

For current club members, it is up to you to remember to renew - we do not send out reminders. So check the date on your address label to see if it's time to ante up.

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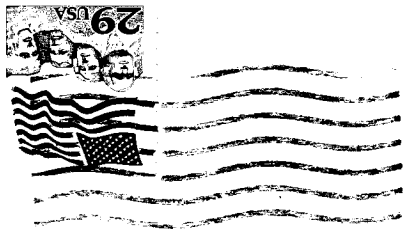
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