

OCTOBER 1992

BEER BARONS OF MILWAUKEE

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

Upcoming Meetings

November 18 - Brown Ales by the Brown Ale style group. Officer nominations.

December 16 - Christmas party. Officer elections.

Meeting Protocols

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Also, please remember to bring your own beer mugs for yourself and your guests to our meetings. We aren't supposed to use the glasses from the upstairs bar, and we don't have any way to wash them afterwards. Another good rule to follow is to clean up or put away anything you get dirty or move around. The only "cleaning service" is the last group to leave who get to put away the tables and chairs, empty the ashtrays (yech), and throw out the empty bottles. We want to be good guests so we can keep getting our great deal on a meeting hall!

October Monthly Meeting

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Spooky Brew Review

On November 7, the Chicago Beer Society and Brewers of South Suburbia are holding a major homebrew competition. Besides the traditional beer categories, there will be awards for the best pumpkin beer, the beer most out of style, the scariest beer, cobweb corner (old beers), and the beer with the best name. The entry deadline is October 31. Contact Ray Daniels (312-871-1832 daytime) for more information. The judging starts at 8:45 a.m. at Goose Island Brewing Company. After the judging, there will be a special Spooky Brew awards ceremony and a trip to two new Chicago hot spots: Golden Prairie Brewing (a new microbrewery) and the Half Moon Saloon.

6-6:15



Club Officer Nominations

At the November monthly meeting we'll be nominating officers for 1993. The Beer Barons strongly favor term limits -- none of the current officers are seeking reelection. We're looking for new faces. This is your club -- get involved!

The officers are:

President -- runs the meetings, introduces speakers and generally keeps things moving.

Vice President -- sets the meeting schedule, contacting potential speakers, etc. Runs meetings in president's absence.

Treasurer -- collects money at the meetings and pays for club expenses.

Newsletter Editor -- gathers articles for the newsletter, types them, and gets them to Paul and Denise Arneson by the 5th of the month (requires computer access).

As a group, the officers make decisions about the club's policies and direction. We will no longer have a club secretary since we don't formally record our minutes or anything like that. The newsletter editor is a new officer position for 1993.

Seasonal Brewing

by Larry Krolikowski

All of my articles in Baron Mind about seasonal brewing have had one common theme: Think ahead at least three months! In October, it's too late to wish you had an Oktoberfest in the refrigerator unless you're willing to fork out top dollar for a beer that crossed the Atlantic in the heat of the summer.

Here is a seasonal brewer's calendar. Use it as a guide. You might not like some of the styles. If you have the proper equipment, you might (continued, see Calendar on page 3)

BARON MIND

Published by
the Beer Barons of Milwaukee

A nonprofit organization.

Club Officers

President - Tom Anderson
Vice President - John Watt
Secretary - Scott Lord
Treasurer - Gerry Burant

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

We welcome any comments or suggestions.



Gilligan's Wheat Ale Pretzel

by Paul Brunner

Wheat Ale is a wonderful thing to drink. But if you can ever spare a pint, this recipe gives you another fine use for it. Note that other styles of beer could probably be used -- just change the name to honor your product.

Ingredients:

2 packages active dry yeast

2 cups warm Wheat Ale (105 - 115 degrees F)

6 tablespoons sugar

4 tablespoons melted butter

2 teaspoons salt

3 cups flour

In large bowl, dissolve yeast in Wheat Ale. Then mix in remaining ingredients. When mixture is smooth, add:

3 - 4 additional cups flour

Knead to form a stiff dough. Cover tightly with foil and refrigerate 2 to 24 hours. Divide dough in 32 pieces, form pretzels on greased cookie sheets. Blend:

1 egg yolk

2 tablespoons water

Carefully brush egg mixture over pretzels. Let rest until double in bulk (about 30 minutes). Bake at 400 degrees 10 to 15 minutes. Cool on wire racks.

Coarse salt may be sprinkled on after brushing with egg, but pretzels do not store well with salt on them. Only salt what you will eat in the next day or two. Before reheating stored pretzels, dampen top with water and sprinkle with salt.

Reheat at 250 degrees for 10 to 15 minutes. It is then time to sit back and enjoy your beer both ways: in your pretzel and in your glass.

Calendar

(continued from page 2)

want to make lagers all year long. But if you brew according to this calendar, you are sure to have a wide variety of beers on hand at all times, including the one that's just right for today.

January - Pilsener, Stout (for St. Patrick's Day), English Mild

February - Pilsener, Belgian Ale

March - Oktoberfest, Smoke beer

April - Steam beer, Cream Ale, Pale Ale

May - Spruce beer, Wheat beer

June - Fruit beers

July - Mead, Fruit beers

August - Mead

September - English Bitter, India Pale Ale, American Ale, Barley Wine

October - Christmas beers, Stout, Porter, Brown Ale, Alt

November - Bock, English Mild, Scotch Ale, Continental Dark

December - Pilsener and other light lagers, English Mild

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