
Baron Mind

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

January 1994

We
Need
You!



Production of this newsletter is the result of the work of several dedicated members, however, contributions of ideas and articles are always welcome. If you would like to help, please call Rich at 545-0650.

Moderate Use of Alcohol May Be Healthful



The results of a major study released in the December issue of the New England Journal of Medicine provided evidence that the moderate use of alcohol may be helpful in the prevention of heart attacks by raising the body's supply of "good cholesterol".

Daily consumption of 1-2 ounces of alcohol reduced the expected risk of heart attack by 50% in those studied. Although the focus was on wine, researchers believed the same results could be duplicated with other forms of alcohol. Heavy consumption of alcohol has been associated with greater risk of heart disease, fetal damage, cirrhosis of the liver, and colon cancer.

Cleary to Rejoin Heileman

Russell Cleary, former Chairman and CEO of Heileman, who grew the LaCrosse based brewery, from a small regional to the fourth largest beer company in the nation, is expected to return to Heileman sometime in January after a four-year absence. His return will be subject to the repurchase of the beer company from the Bond Organization, according to an article in a December 17, 1993, Milwaukee Sentinel.

Under Bond, the company slipped to fifth position from fourth, and was successfully reorganized under a chapter 11 bankruptcy. Cleary is expected to focus on marketing and acquisitions.

January Meeting

The January monthly meeting is at 7:30 pm on January 26th, at Clifford's (10418 W. Forest Home Ave, Hales Corners). In addition to the regular meeting business, we will all have the opportunity to discuss and taste **Winter Beers**. We expect to be able to serve five examples from various breweries around the country.

Winter beers are interesting seasonal beers, generally robustly flavored, full bodied, complex, and have higher than average alcohol. Brewery production is often limited. This meeting will provide a unique opportunity to sample a wide variety of offerings to help guide your purchases.



Calendar of Events

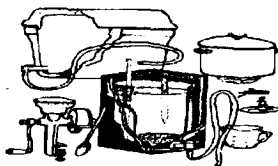
Mark you Calendars. Beer Barons meetings for the first half of 1994 are:

Meeting	Program
January 26th	Winter Beers
February 23rd	Not Yet Determined
March 23rd	Stouts (St. Patrick's Day)
April 27th	Wisconsin Lagers
May 25th	Not Yet Determined
June 22nd	State Fair Preview (Homebrew)

February 6 - Florida State Fair Competition, AHA Sanctioned Competition, Tampa Fl. Entry deadline is January 31. Contact Ray Badowski at (904) 375-3772

February 12 - Homer Winter Carnival Annual Homebrew Contest, AHA Sanctioned Competition, Homer Alaska. Entry deadline is February 11. Contact L.E. Livingston at (907) 235-2874

February 18/19 - Kansas City Biermeisters' 11th Annual Regional Homebrew Competition, HWBTA Sanctioned Competition, Kansas City, MO. Entry deadline is February 5. Contact Alberta Rager at (913) 894-9131



The Beginner's Brewpot

Those of us who have been brewing for some time often forget that new people are joining the hobby all the time. This column will be devoted to those people just joining the hobby.

Each area of knowledge has its own specialized language, and brewing is no exception. So that we may speak a common language, this basic glossary of terms is provided.

ALE-a beer made with top fermenting yeast.

BEER-a fermented beverage made with, but not limited to, malted grain, water, and yeast. Most beers are hopped.

BOTTOM FERMENTATION-a yeast which grows at the bottom of the fermentation vessel. Lager beers are made with this process.

FERMENTATION-the process by which sugar is converted to alcohol and carbon dioxide.

HOPS-an herb used to flavor beer. Hops are used to provide a bitter component to balance against the native sweetness of the beer, as well as having certain aromatic characteristics. Hops are believed to have anti-biotic qualities which inhibit the growth of undesirable organisms in beer.

KRAUSEN(ING)-Secondary fermentation by use of partially fermented wort.

LAGER-a beer made with bottom fermenting yeast. Such beers are generally fermented at cold temperatures.

MALT-the fermentable sugar extracted from partially germinated grain. In beer, barley is the most common base malt, however, all grains have been malted for beer production at one time or other.

MASH-the process by which fermentable sugar is extracted from grain.

PRIMARY FERMENTATION-the initial fermentation characterized by rapid production of yeast. In most cases, primary fermentation is completed in about the first week.

SECONDARY FERMENTATION-the stage at which the beer matures.

WORT-Unfermented beer.

YEAST-the micro-organism, which, as a result of its biology, causes fermentation.

Coppers at the Country Inn

by Richard Grzelak



Over the Christmas holiday, my family stayed at the Country Inn, 2810 Golf Road, in Pewaukee, and I was pleased to discover that the Hotel bar, "Coppers", offered an excellent assortment of beers, both foreign and domestic.

The bar is very large, and snakes throughout the room. Seating is adequate, and the room itself resembles an idealized turn of the century ice-cream parlor with lots of brass, and tiffany style lighting.

Variety is the key word here, and 140 different beers are available. Domestic beers account for perhaps 1/4th of those served, most of these are of the American Lager type. If you are looking for an exotic micro-brewed product, this is not the place to go, however Sprecher and Capital are available. There were no tap beers available during my stay.

What is most evident, is that management has a respect for beer. I ordered several beers that are particularly sensitive to mishandling, and all were fresh and tasty. Among those sampled were Samuel Smiths Nut Brown Ale, Young's London Ale, Becks, and Lindemanns Framboise. Prices are reasonable, averaging about \$3.00 a bottle.

The hotel restaurant "Wildflowers" is connected directly to "Coppers", and the extensive beer menu is available in both areas. This makes dining a real treat because one can appropriately match beer with the food being served.

Located just off I-94, and about a twenty minute drive from Milwaukee, "Coppers" is a nice change of place, and should be added to your list of places to go.

1994 Officer Election Results



The 1994 club officers were elected during a momentary lull at the December Meeting/Xmas Party. Members were sentenced as follows:

President - Jeff Brown

Vice-President - Brian McManus

Treasurer - Bill Myers

Newsletter Editor - Rich Grzelak

Baron Mind is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Jeff Brown, 961-2084, Vice President - Brian McManus 545-2838, Treasurer - Bill Myers, 769-0732, Newsletter Editor - Rich Grzelak, 545-0650. The Baron Mind is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Rich Grzelak, Jeff Brown, Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles..

The Midwest Beer Hunter

by Dennis Davison



On a few recent trips around the Midwest I've had the ability to visit two Brewpubs and two Micro-breweries. One micro was James Page in Minneapolis. Yes, this is a homebrew store also, but they do serve their beers on tap in the store. Unfortunately I didn't take notes but their Wild Rice and Amber beers were very good. The second micro was Summit in St. Paul. Again, because of alcohol on the brain, notes were not taken but the brewery had just gone through an expansion and their copper kettle was a sight to behold. Summit's Great Northern Porter, and the Extra Pale Ale have been my favorites long before the tour.

Now, onto the Brewpubs. Sherlock's Home in Minnetonka, MN. must be the epitome of a British/American Brewpub. Seven house beers are on tap, four of which are pulled up to the bar with English beer engines. They are cask conditioned (however, the conditioning could have been longer), served at 52 degrees, and all were exceptional. The best of the was Piper's Pride, a Scottish Ale. This beer has a wonderful "scotch" aroma, it's very malty, and has a nice biscuity flavor, with just the perfect amount of carbonation. Three of his other beers are served at 38 degrees from regular taps. The Gold Crown Lager is a very good Pils style beer. Bill Burdick, the proprietor, has done an excellent job. The food was superb, his English Fish and Chips would put any fish fry to shame and the English decor is divine. If you can't afford an English vacation, go to Sherlock's for a few days and you'll feel like you had one.

The second brewpub was the Tap Room in St. Louis. Yes, this is Dave Miller's place. Mr. Pils has 7 beers on tap and yes, his Pilsner style was EXCELLENT. All of his other beers were very good and clean, yet, lacked some character. This was to be expected, since most brewpubs have to cater to the masses. He did have a very good Christmas ale on tap in two forms. One was a standard tap the other was cask conditioned (very nicely) and pulled to the bar with a beer engine. Unfortunately, this beer did not have any spices because of Missouri's Brewing Purity Law. Beers can only be brewed with wholesome grains, water, yeast and hops. What about Bud you ask? Well, Rice is a grain. Sorry, but I didn't have a chance to sample his food.

I really can't leave out friends at two last establishments, Goose Island Brewing of Chicago and Brewmaster Brewpub in Kenosha. Both of these can be easily checked by most of us. Their beers are some of the best around, Brewmasters restaurant has a very nice menu.

Bureaucratic Bumbling

or,

How Your Tax Dollars Work for You



After complying with orders from Bureau of Alcohol, Tobacco and Firearms to remove nutritional information from its Scottish Ale packaging (*Zymurgy* Summer 1993, Vol 16, No. 2, *Brew News*), Yakima Brewing and Malting Company of Yakima, Washington, thought the controversy was over. In fact, the BATF was reportedly considering revising the decision.

A surprise inspection by the local BATF representative in April reincarnated the nightmare. The agent showed up while brewery President Sherry Grant was attending the Institute for Brewing Studies National Microbrewers and Pubbrewers Conference and Trade Show in New Orleans and, after a two-week inspection, issued three punitive orders. The first two required the brewery to stop selling Celtic Ale and Spiced Ale because of alleged label violations. Apparently the labels on the bottles did not match the labels on file in Washington.

The third order required the brewery to immediately stop producing and selling their hard cider, pending a ruling on whether the cider should be considered a wine. After three months of lost sales, the Bureau declared the cider a "wine", that Yakima had been "illegally operating a winery" and is accountable for back taxes and penalties. The cider has been on the market since 1984. According to Grant, the three orders were issued verbally and the inspection refused to put them in writing.

Yakima Brewing has not heard from the Bureau about penalties or punitive measures for the alleged violations. (*The New Brewer*, September-October 1993.



Euro Beer Group Fights for Brewing Traditions

In the wake of the fall of communism and formation of the European Economic Community, many of Europe's small breweries are threatened by the changing economics of the evolving nations. The European Beer Consumers Union hopes to preserve local brewing traditions by supporting beer culture, traditional beer brewing and the beer-loving consumer. To that end, the group supports several causes. The EBCU believes that all beers and other alcoholic drinks should be required to list ingredients, that advertising alcohol via mass media should be prohibited, and that punitive excise taxes on beer are unfair and inefficient.



Membership Information

Annual membership dues are ten 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 \$10 to the Treasurer, Milwaukee Beer Barons, P.O. Box 27012, Milwaukee, WI 53227.

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 2/1/94 you will not receive another newsletter unless you pay the annual dues.

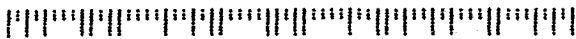
For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

Support Clifford's Supper Club with your patronage.

Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons.

Our support will help show our appreciation.

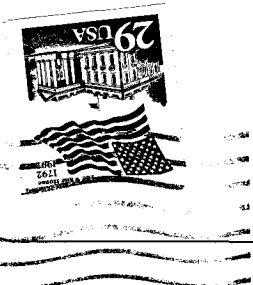
PLUS - The food is VERY GOOD!!



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Charter Membership Expires 12/1/94
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Milwaukee Beer Barons