



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

October 2001

visit us on the worldwide web at <http://beerbarons.tripod.com/beerbaronsofmilwaukee/>

## ◆ FROM THE PRESIDENT'S DESK ◆

Fellow Beer Enthusiasts,

The cold weather is here! Time for the best beers of the year. Speaking of which, don't miss this month's meeting. Belgium's are some of the most expensive beers we have all year. Looking closely at the treasury, we have decided to keep the meeting fee to \$5. This will be the best deal all year. :-)

For more good news, the t-shirts are in my possession. They look

great too. I am told the polo's are being printed, and will be ready for delivery by meeting time. This is another reason to attend.

November is the month to nominate officers. Start thinking about all the great reasons to run for an office. I am sure there will be openings. I will let each of the current officers announce on their own if they are running or not again. All terms run for 1 year. The President's term includes a second year as a board member to ensure continuity.

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### Upcoming Events

#### Meetings

**October 24th:** Belgian Style Group

**November 28th:** TBA

**December 19th:** Holiday Party

#### Tastings & Competitions, etc.

**October 27, 2001 – West Allis, Wisconsin,  
Benno's Genuine Bar & Grill 21st Anniversary**  
- New Glarus wooden keg tapping with Dan & Deb Carey  
**Location:** 7413 W. Greenfield  
**Contact:** (414) 453-9094

**November 2, 2001 – Milwaukee, Wisconsin,  
Metro Milwaukee Kiwanis Brew Fest**  
**Location:** Milwaukee War Memorial  
750 N. Lincoln Drive  
**Hours:** 6 PM

**November 3, 2001 - AHA "Teach a Friend to Homebrew" Day**

**November 4, 2001 – Madison, Wisconsin, Antique Advertising  
& Bottle Show**  
**Location:** Quality Inn South  
4916 E. Broadway  
**Admission:** \$3  
**Hours:** 9 AM - 3 PM  
**Contact:** (715) 341-6860

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### October Meeting

The Wednesday, October 24th meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners. Please see the *Club News* section regarding the starting time of the monthly meetings.

The featured style this month is Belgian Ales. The usual \$5.00 meeting fee will be assessed.

We plan on serving the following Belgians: New Glarus Belgian Red, Lindermanns Kriek, Liefemanns Kriek, a Framboise, and possibly Chimay.

### Membership Information

The Beer Barons of Milwaukee is open to anyone 21 years of age or older. Annual dues, which cover the cost of producing this newsletter, are \$15.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost of the featured beer style we taste that evening. However, additional fees may be required to cover the cost of special events such as the annual party in December. Annual dues may be paid at the monthly meeting, or a check may be sent to:

**Treasurer, Beer Barons of Milwaukee**  
P.O. Box 270012  
Milwaukee, WI 53227

This newsletter will be sent free of charge to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send out reminders, so be sure to check the date on the label to see when it is time to renew.

Desk from page 1

Last month we presented the bylaw changes to the membership. There was a concern about the members at large only serving one year instead of two. A vote was taken and it was decided to keep the one-year term in the bylaws. Now that a month has passed since everyone saw the changes, we can vote to put them in place. That vote will take place at the membership meeting this month. Current paid up members are the only ones eligible to vote. Collect your ballot as you pay.

The Board met at the Delafield Brewhaus. It was a great meeting. The Brewmaster was sitting at the bar, and we had some great conversations. We talked about doing a tour of the brewery in November. Have not heard back yet, so stay tuned for that announcement. I know it is a bit of a drive, but it is a brewery we have not toured as a group yet.

We are doing a booth at the Museum's Food and Froth again next year during February. With this much advance notice, I am hoping it will go much better. We need at least 15 gallons of beer to serve. We will be serving along side many commercial breweries, so the beer really needs to be very good. The club will pay for the ingredients. I will be making a lager to serve, but we need 2 others to make batches of other beers. Please volunteer to make one.

See you all next week.

A Good Beer to All, and to All a Good Beer!

*Jeff Kane*



### New Members

Welcome to new members Andy Hemken of Big Bend, Jeff Weber of Hales Corners, Bob Hecht of Greenfield, David Aulenbacher of Richfield, Jim Sowinski of West Allis, and Kieth Young of Milwaukee.



### Starting Time for Meetings

Beginning this month, the business part of the monthly meeting will begin promptly at 7:30pm. The meeting check-in will start at 7:00 and hopefully we'll have everyone checked in by meeting time. Please adjust your arrival time accordingly. Please note that this will be club policy from now on.

### Picnic Donations

We had quite a bumper crop of items for the raffle at this years picnic. As we said in the past, the raffle helps keep down the picnic ticket prices and actually puts a little cash in the clubs treasury. We would like to thank Del & Bill Holtz and Kurt Hoffman who went out and solicited donations. Most of all we'd like to thank the businesses themselves: The Purple Foot, The Market Basket, Landmark 1850, Water Street Brewery, and the Tasting Room. If we missed anybody, by all means let us know so we can properly thank them also.

### Club Shirts

They've been a long time coming, but at long last they're in. That's right, you're not hallucinating. The t-shirts are in Jeff Kane's hot little hands. In Jeff's own words: "I have the t-shirts in my house! They look GREAT!" Larry Ticher also said that the polo shirts that were ordered should be in this week also. If you did order a shirt you better be at the October meeting.

### Club Tapper

The tapper chairman, Lenny Beck, has ordered the rest of the parts to get the kegging set-up in working order. He estimates that the parts needed will run about \$135.

See Club News, page3

**November Officer's Meeting / Social Hour**

Date: Thursday, November 8<sup>th</sup>

Time: 7:00 for officers, social hour at 8:00

Place: Onopa Brewery  
735 E. Center

Translation: "I came, I saw, I conquered, I had a beer!!"

BARON MIND is published by the **Beer Barons of Milwaukee**, a non-profit organization. Club officers are:

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The BARON MIND is published monthly for the **Beer Barons of Milwaukee** thanks to the efforts of Phil Rozanski, Jeff Kane, Rich Grzelak, and other club members who contribute articles. If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the clubs mailing address at: **Beer Barons of Milwaukee, P.O. Box 270012, Milwaukee, WI 53227.**

Events from page 1

**November 9, 2001 – Milwaukee, Wisconsin, Skylight Opera Theater Novemberfest**

**Hours:** 5:30 - 8 PM

**Admission:** \$20 Advance - \$25 Door

**Location:** 158 North Broadway

**Contact:** (414) 291-7800

**November 12, 2001 – Madison, Wisconsin, JT Whitney's Monthly Beer Style Sampling**

- Brewmaster Rich Becker features Stouts and Porters

**Admission:** \$20 includes Samplings, Collector Glass & Snacks

**Location:** JT Whitney's Pub & Brewery

674 S. Whitney Way

Event dates courtesy of Cream City Suds - [creamcitysuds.com](http://creamcitysuds.com)

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## In The News



### BrewCity Group to Create "City within City" at Pabst

A plan to breathe new life into the former Pabst Brewing Company complex in Milwaukee has been started by the BrewCity Redevelopment Group, which sees the area as ripe for a mixed-use

development transforming historic brewery buildings into new loft condos, offices and retail, with ethnic brewpubs, restaurants and shops.

BrewCity has negotiated an accepted offer with the Pabst Brewing Company for the purchase of the approximately six city blocks centered near 10th Street and Juneau Avenue. The complex consists of 25 separate buildings, on more than 20 acres of land, with more than 1,600,000 square feet of space. They have already received letters of intent from the Museum of Beer & Brewing and Sprecher Brewery. Sprecher is looking at a possible brewpub and restaurant in addition to their current Glendale facility.

"The goal of our redevelopment effort is to have the property become a place where people live, work and shop, as well as a tourist destination for thousands of visitors each year," said Jim Haertel, BrewCity President. "The historic buildings within this development and innovative new uses for them are the focus of this revitalization project."

Source: *Shepherd Express* - <http://www.shepherd-express.com>

### A Can That Chills Itself

Tempra Technology of Bradenton, FL., has won the Bronze Award for *Can of the Year*. Tempra's self-shilling I.C. Can is made of recyclable aluminum and is about one-third larger than a standard 12-ounce can. It has no pressure, toxins or gas, but instead has a cup-shaped chamber at the base that holds a gelled-water substance. A twist to the bottom of the can breaks a seal that releases the gel to the absorbent material. As the water evaporates, vinegar salt held in a compartment



immediately absorbs the heat, resulting in beverages up to 40 degrees colder in minutes.

Source: *All About Beer* – November 2001

### 3rd annual 'Teach a Friend to Homebrew Day' Nov. 3

The American Homebrewers Association (AHA) has set Nov. 3 for its third annual Teach a Friend to Homebrew Day. The goal is to introduce people to the hobby of homebrewing and help them establish relationships with local homebrew supply shops.

As part of Teach a Friend to Homebrew Day, homebrewers contact interested friends who have not brewed before, accompany them to local homebrew supply shops, help select ingredients, and then help them brew an inaugural batch of beer.

"Teaching a friend to homebrew is the best service a homebrewer can do for the hobby," states Paul Gatzka, director of the AHA. "When a current brewer brings new brewers into the hobby, the entire beer community improves. The local shop receives more business and can provide fresher ingredients and better equipment selection. The local homebrew club has more potential members. And the brewing community receives more experienced, knowledgeable beer enthusiasts who can spread the word and point others toward better beer."

Source: *The Real Beer Page* – [www.realbeer.com](http://www.realbeer.com)

### Briess Extra Special Malt

In addition to making a wide range of caramel malts—colors ranging from 10 to 120° Lovibond—Briess Malting Company also makes Extra Special Malt. A two-row roasted crystal product, Extra Special Malt has a color of 120-140° Lovibond and can contribute slightly different flavors depending upon percentage of use. However, it is definitely the Briess malt to use when you want to achieve the prune, raisiny, roasty notes of a Belgian Abbey Ale. Used in smaller amounts, three to five percent, Extra Special Malt will contribute either a burnt sugar or roasty flavor, depending on the other grains in the grist. Used in higher amounts, 10 to 15 percent, you'll achieve the raisiny or prune flavor notes, but with no bitterness. This makes it a nice choice for Strong or Extra Special Bitter Ales, English Style Brown Ales, Porters and Stouts. German Style Doppelbock, American Style Brown Ales and Barleywine would also be good candidates for Extra Special. This specialty malt will also contribute deep red to mahogany colors. Ask your local homebrew shop owner for Briess Extra Special Malt if it isn't already in stock.

Source: *Zymurgy Online Articles* – [www.beertown.org](http://www.beertown.org)

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### Club News from page 2

#### Food & Froth

Although it's still a few months away, we have made a commitment to have a booth at Food & Froth. Since we are in the same room as the big boys, we'd like to have at least 3 kinds of commercial quality beer to serve at this event. We will be discussing at the meeting the who, when and how we will accomplish this. If you'd like to make a keg specifically for this event, the club will pay for the ingredients.

#### The Elections are Coming

November is the month that new club officers are nominated for election at the December meeting. It's time to start thinking about who you'd like to see running the club in 2002. Unfortunately our current Vice President, Rich Grzelak, is finishing up his second term so this position definitely need to be filled.

## Belgium's Unique Beer Styles

There is no doubt that Belgium is the country of beer. What other country can offer more than 450 varieties of beer. Belgium, with its widely varying landscape offers a range of beers with the most contrasting tastes and flavours. Beer is deeply rooted in culture and tradition and is more than just a drink.

These are certainly not the only reasons why Belgium deserves its title of Beer Paradise. Belgian brewing has kept pace with technology and produces beers which correspond to consumer demand, but at the same time Belgium maintains the traditional character and range of beers which never fail to amaze the foreign visitor.

The main claim to fame of the Belgian brewing industry is twofold: classical pilsner-beers of the highest quality, brewed in more and more productive breweries, for which there is the greatest demand; and a series of other beers : abbey and trappist beers, gueuze, kriel, white beers, Belgian ales, "Saisons" and other special beers which make their brewing industry unique in the world.

### The Variety of Belgian Ales

**Belgian Ale-** The only thing they have in common with the British ales is their top-fermenting yeast. Belgian ales are much more aromatic and spicy. Copper-colored, fruity, spicy, and soft.

*Noteworthy Import: De Koninck*

**Red Ale-** The Burgundy of beers. These beer are entirely unlike any beer you have ever seen, smelled, or tasted. Dark red in color, they are crisp and firm in body, sharply sweet-sour, and incredibly thirst quenching. The distinctive sweet and sour taste comes from their long aging in uncoated wooden tuns. As the beer matures, lactic acid builds up leaving a sharp, but refreshing, sour flavor. Try it!

*Noteworthy Import: Rodenbach Grand Cru*

*Noteworthy Domestic: Celis Grand Cru*



**Golden Ale-** Don't be deceived by the pale golden color. These beers are nothing like a lager. They're strong, fruity, hoppy, and have a strong alcoholic taste. Giant, thick, creamy head develops quickly.

This is an ale that's ok to serve cold. Another surprising beer from Belgium that simply must be experienced to be understood.

*Noteworthy Import: Duvel*

**Saison-** A crisp, tart, and spicy beer. Brewed in Northern Belgium as summer-time refreshers. Not well-known or



widely available outside of Belgium.

*Noteworthy Import: Saison Dupont*

**Trappist-** The Trappist title is reserved for beers brewed at Trappist order monasteries. It wouldn't seem likely, but believe me, these monks know how to brew beer. Currently there are six Trappist monasteries brewing beer: Chimay, Orval, Rochefort, Westmalle, St. Sixtus, and De Schaapskooi. The Trappist label is strictly in reference to the location of its brewing, it has nothing to do with style. All, however, are bottle-conditioned with lots of yeasty sediment (one of the reasons a glass is so important), are relatively strong, and are top-fermented.

*Noteworthy Import: Chimay*

**Bière de Garde-** Actually from France, just across the border from Belgium, it translates as "beer to save". This one was brewed early in the year and stored to be enjoyed during the summer. This is one of the ones that you sometimes see in a champagne bottle. Malty accents with fruity tones. Fairly strong in alcohol.

*Noteworthy Import: Bailleux Cuvée des Jonquilles*

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## Basic Tips For Pairing Beer And Food

It's time to "talk turkey" when discussing pairing food and beer. This week we'll offer a few guidelines and one timely example. Next week we'll send you Beer Break a day early, on Wednesday, and enough pairing tips to help you make it through the holiday season.

In his new book, *The Premium Beer Drinker's Guide*, Stephen Beaumont writes "for certain gastronomic needs, absolutely nothing beats a good premium beer." Beaumont then offers "four handy hints for general beer and food matching. They won't guarantee your results, but they will minimize the risk." Our thanks to him for allowing us to pass along his tips:

### 1. Think of Ale as Red Wine and Lager as White Wine

In other words, when red meat or any dish that you would normally pair with red wine is on the menu, select an ale to serve with it. Conversely, if the main course is fish or poultry, try a lager.

### 2. Hoppiness in Beer = Acidity in Wine

Anytime that you would seek a wine with high acidity -- such as with spicy or oily food -- choose a beer with significant hoppiness, or bitterness. The more acidic you would want the wine, the hoppier you will want the beer.

### 3. Complement or Contrast

Try to match foods to beer with complementary characters, such as a robust stew with a full-bodied ale. Or try a contrasting flavor, such as a crisp, refreshing lager with a heavy cream soup.

### 4. Keep the Beer Sweeter than the Dessert

Nothing kills the flavor of a beer like the overpowering sweetness of a dessert, so try to keep the sugar contents of both beer and dessert balanced. (Exceptions to this rule can be made for chocolate, which pairs well even with dry stout.)

Now, about that turkey. You don't have to settle for a Riesling, Gewurztraminer, or Chenin Blanc -- white wines traditionally suggested to serve with fowl. There are beers that will suit you just fine. An Oktoberfest (also known as Marzen) or Vienna-style lager work very well. The malt-accented flavors pair well with the sweet white meat, while these beers have enough body to stand up to dark meat and moist nutty stuffing.

*Source: The Real Beer Page – <http://www.realbeer.com>*



# Support Clifford's Supper Club With Your Patronage



**Clifford's allows us to use their banquet room at no charge to the Beer Barons. Our support will help show our appreciation.**

**Famous For Their Friday Fish Fry**

**Cocktail Hours: 3 to 6 P.M.**

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Beer Barons of Milwaukee  
P.O. Box 270012  
Milwaukee, WI 53227



*First Class*

