



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

April 2002

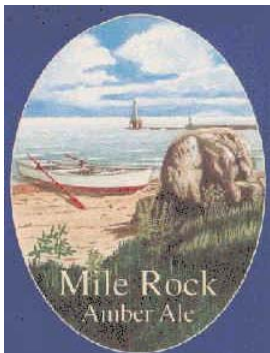
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Harbor City Brewing Company

This month's speaker, Matt Thompson, hails from Port Washington's Harbor City Brewing Company. Harbor City took over a small ice cube/block ice producing plant, and in six months transformed it into a quality-conscious microbrewery. Working closely with New Belgium Brewing Company of Fort Collins, Colorado (creators of Fat Tire Amber Ale), their 20-barrel Brewhouse and four 40-barrel fermentation vessels were designed to create a highly controlled brewing facility. Brewer, Jim Schueller, worked extensively with New Belgium owner Jeff Lebesch to design exceptional ales.



Harbor City Brewing Co. labels and promotional items feature scenes that are familiar to generations of travelers. Port Washington's harbor's Lighthouse and the Downtown are some of the most photographed scenes by tourists. Original art was commissioned from the talented Bob Stewart to add distinction and recognition to Harbor City's products.



Mile Rock Amber Ale is reminiscent of the beers that were first brewed in this region in the 1840's. When designing this beer, special care was taken to balance the malt character with a subtle hop flavor and aroma, making Mile Rock a true American style amber ale. This landmark ale will be well known beyond the shores of Lake Michigan.

As unchanging as this familiar scene of downtown Port Washington, Harbor City's

Brown Ale will give you consistent pleasure. Main Street Brown Ale is an English-style brown ale. This classic ale is malty and smooth made with English hops which add a level of complexity to the beer. The subdued hop character blends nicely with the roasted finish to create a very full flavored beer that is surprisingly light bodied.

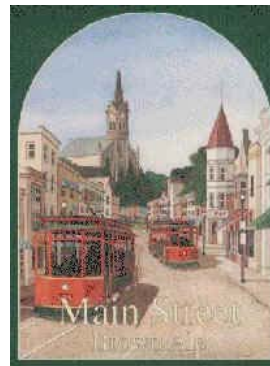
In modern times, it is a rare experience when we can relax, reflect and and enjoy our accomplishments. Harbor City's Harvest Wheat Beer is just right for those moments. Here you will taste the anticipation of the spring planting season along with the fulfillment of the harvest.

Our Harvest Wheat Beer is characteristic of traditional filtered Belgian wit beer or white ale. Orange Blossom Honey has been added to this handcrafted brew along with select Belgian wheat malt, coriander and orange peel to give this enjoyable honey wheat beer a refreshing citric finish. It is light in body, slightly tart and profoundly refreshing!

The Raspberry Brown Ale is Harbor City's popular Winter/Holiday seasonal. They put 400 lbs. of fresh raspberries into each 20 barrel batch to produce a potent (7% AlcVol), refreshing beer with a subtle raspberry aroma and a hint of raspberry sweetness. Enjoy!

You can visit Harbor City between Noon and 4pm on Saturdays to see their facility first hand. They provide a wealth of information and ample tasting opportunities!

Harbor City Brewing Company is located at 535 West Grand Avenue, Port Washington, Wisconsin. For more information call (262) 284-3118.



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Upcoming Events

Meeting Dates and Style-of-the-Month:

April 24th: Matt Thompson from
Harbor City Brewing, Port Washington
May 22nd: TBA
June 26th: State Fair Pre-Judging/Homebrew Night
July 24th: TBA
August 28th: Weiss Bier
September 25th: Octoberfest
October 23rd: Belgian Ales
November 20th: Style Groups
December 18th: Holiday Party



Tastings, Competitions, etc...

April 25, 2002 - Libertyville, IL; Bell Brewery Founder & President, Larry Bell, Guest Bartender

Location: The Firkin
515 N. Milwaukee
Contact: (847) 367-5755

April 27, 2002 - Wauwatosa, Wisconsin; Spielmannzug Bockbier Fest

Location: Hart Park
Hours: 6 PM
Contact: (262) 246-4970

May 4, 2002 - Stevens Point, Wisconsin; 7th Annual Point Spring Festival of Beers

- Meet Stevens Point Brewery's new owner
Location: Stevens Point Brewery
Brewery Park, 2617 Water St.
Contact: (715) 344-9310

May 4, 2002 - Madison, Wisconsin; Madison Homebrewers & Tasters Guild Big & Huge Homebrew Competition

Location: J.T. Whitney's Brewpub
674 S. Whitney Way

May 8, 2002 - Manitowoc, Wisconsin; Great Dane beer tasting at Capone's Pub and Grill

- Six great Dane Beers, Brewers, Danettes and give-aways.
Admission: \$10 with proceeds going to Manitowoc Area Big Brothers and Big Sisters.

Location: Capone's Pub & Grill
1036 S 10th St,
Contact: 920-683-8888
Hours: 7PM til probably way too late

May 11, 2002 - Milwaukee, Wisconsin; Museum of Beer & Brewing Annual Meeting & Dinner

Location: Bavarian Wurst Haus

May 11, 2002 - Chicago, Illinois; Al Capone's Bielfeldt Brewery Tour

- Host Chicago brewery historian Bob Skilnik
Hours: 11 AM - 4 PM
Admission: \$37
Location: Depart Schallers Pump
37th & Halsted
Contact: (815) 557-4608

May 14, 2002 - 5th Annual American Homebrewers Association Big Brew

May 16, 2002 - Milwaukee, Wisconsin; MACC FundBeer & Wine Tasting

- 40 Wines from Downer Wine & Spirits plus beers from Lakefront, Ale House, Stout Bros., Port Washington,...
Admission: \$30 (RSVP \$25 (414) 258-5800X168)
Location: Lakefront Palm Garden
Hours: 6:30-9:30 PM

May 17 - 18, 2002 - Frankenmuth, Minnesota; 7th Annual World Expo of Beer

Contact: (800) FUN-TOWN

May 17 - 18, 2002 - St. Louis, MO; Brewtiques BCCA 23rd St. St. Louis Breweriana Show

Location: Carondelet Athletic Club
1012 Loughborough

May 10, 2002 - Springfield, Illinois; Greater Springfield International Beer Festival

Location: Expo Building, Illinois State Fairgrounds
Hours: 6-11 PM

May 19, 2002 - Chilton, Wisconsin; 1th Annual Calumet Wisconsin Microbrewers Fest

Location: Calumet County Park
Contact: (920) 849-2534
Hours: 1-6 PM
Admission: \$20 Advance Tickets Only

Event dates courtesy of Cream City Suds - creamcitysuds.com

The Best Investment?

If you bought \$1000 worth of Enron stock one year ago, it would now be worth \$8.

If you bought \$1000 worth of Miller (the beer, not the stock), one year ago, drank all the beer, and traded in the cans for their recycle value, you would have \$79.

Advice / Moraldrink beer.

Last Drop

by Douglas Redfern



"No more of those little five-gallon batches!"

Spotlight CLUB NEWS



June's Homebrew Meeting

June is the annual homebrew meeting month. Club members that homebrewer are encouraged to bring in some of their finest for the rest of the club to sample. A six pack of homebrew will get you into the June meeting for free, but what we're really looking for are 5 gallon cornies of homebrew.

We may not emphasize this next item enough, and it applies to every club meeting, not just the June meeting. If you want to brew a 5 gallon batch of brew and bring it to the meeting, the club will reimburse you for the ingredients. What a deal!

The June meeting also doubles as a pre-judging for the State Fair Homebrew Competition. In other words, let's say that you have brews that you plan on entering in the S.F. Competition. Maybe your not sure of which style group to enter them in. Perhaps you're a novice and your not sure if you're ready to enter a competition. This is your chance to have your beer critiqued by people that do the actual judging at the S.F. Competition.

We need your homebrew! Get out there and start brewing!

Style Groups

Not much has been said this year about the club style groups. What exactly is a style group you say? In a nutshell they go something like this: A member that likes brewing a particular style announces to the club that he or she is planning on brewing, let's say a Belgian Ales, on a certain date. If anyone is interested, they can come over and help in the brewing that specific style of beer. It also involves the sampling of beer (of course this goes without saying). It's a great way to get to know fellow Beer Barons and learn how to brew.

2002 Summer Picnic

This year's picnic will be on September 14th at Root River Parkway - Site 1 in Whitnall Park, the same location as last year. We will be looking for volunteer to sign up for the picnic committee. One last thing, we need your homebrew. Last year we had some great beers which were brewed by club members, but this year we want more. One of our main functions is that of a homebrew club. We'd like to make an attempt to serve strictly homebrew at the picnic this year. So, like the article above said, bring a 5 gallon batch and the club will pay for the ingredients.



May Officer's Meeting / Social Hour

Date: Wednesday, May 1st
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Buck Bradley's
1019 Old World 3rd St.
Milwaukee, WI

Chilton Bus Trip

We're on the road again. This time it's to the 11th Annual Calumet Wisconsin Microbrewers Fest in Chilton, Wisconsin on Sunday, May 19th. At the March meeting, Richard Binkowski passed around a sheet for people to sign to indicate whether there was interest in doing another bus trip. Being a glutton for punishment, Rich determined that the response was good enough and decided to forge ahead with the plans.

The fee for the Chilton Fest is \$40 per person, \$20 of which will pay for the bus ride, a tailgate at Chilton, and beer on the bus. The remaining \$20 pays for the ticket into the fest and a commemorative t-shirt and beer mug.

There will be 3 bus pick-up points for this trip. The first stop will be between 9:00-9:15a.m. at the Barker Road Park & Ride. The second stop will be between 9:30-9:45a.m. at the Watertown Plank Park & Ride. The third stop for people and beer will be between 10:00-10:30a.m. at Stout Bros. Public House.

If you want to go, have the money at the May meeting. Bus seats are limited to the first 40 people.

The Beer Barons Do Madison

by Jeff Kane



The Beer Barons and Friends went on a bus trip to the far west March 25th. We made three stops that day to drink beer and view the brewing apparatus. If you missed this years, make sure you attend next years no matter where we end up going.

Things started out normally.

The organizer was late getting to the bus. And of course he had the beer. The natives were getting restless. After all, it was past 9:00 AM, and no one had had a beer yet. Finally around 20 after, the keg showed up and there were attempts made to board it. I had made a grave mistake. I did that "make an ass out of you and me" thing and sat near the back thinking the beer was going to be next to me. Well, those beer hogs in the front got the keg in the front seat. Too bad, that meant they had to have me spill beer on them as I walked by to get more rather than them spilling on me. :-)

Just before we left, I saw someone bring a handful of bungee cords on. I figured that was a good idea. They would come in handy on the way home to keep people from falling out of their seats. I was disappointed to see they used them to secure the beer keg, and none were left for later. But I guess priorities must be set, and the beer was important too. By 9:30, I had the first beer in my fancy plastic glass, and was happily slurping the beverage we all enjoy so much. It was the Milwaukee Ale House's Louie's Demise. A good choice if I may say so. (I'm writing this since you won't so I can say so all I want!)

The bus pulled out only a few minutes late. No big deal. We had a long day ahead of us. As we started rolling, someone brought some Michael Jackson videos. There was round of Beat It, and then people started dancing in the isle. Er ... I mean that other Michael Jackson, the Beer Hunter. With the loud people there was no way to hear the sound. I sat there imagining this was Mystery Science Theatre 2000. I could just hear all the comments that would fit perfect with a man traveling the world sampling each places beer. :-)

Our fearless leader and chief executive, Bob, brought cheese and sausage.

See *Madison*, page 4

Those really hit the spot with the Louie's Demise! The best breakfast I have had in a long time. There were some doughnuts too, but they are way to healthy for me to eat. The trip towards Madison was generally uneventful. Just good conversation, and good beer. We did do toasts to the breweries we didn't tour along the way. Made for a good list of places to think about next year.

It seemed to me that we took the scenic route to New Glarus. Since others on the bus agreed with that assessment, I figure my natural tendency to go left when someone says right was not to blame for the confusion this time. As we rolled past the Brewery, everyone shifted to that side of the bus and yelled a simultaneous "Whoa Nelly"! Just as we started to capsize, the driver did a rosie in the middle of the road and brought the bus to a stand still right in the parking lot. He was really great.

As we entered, we were each given a 4 oz tasting glass. Very nice touch. We were then lead to the brewing area and introduced to a table loaded with heaps of beer! So many bottles, and so little time. The Belgians were the first dead soldiers. Do I really need to describe the cherry and raspberry? If you have never had them, do so and soon. If you didn't get a sample, you were too slow. They had a Copper Kettle Weise that was not too bad, but it was still wheat. The Coffee Stout was it's usual fantastic example of the skills of Dan and his staff. There was a Swizzle (or however that is spelled) beer. (A beer that is bottled way to early.) It tasted just as it should have! They had an example of each of their beers, and I heard no complaints of any of them being bad.

From there we stepped a few feet to the left and got the over view of operations. Dan gave a detailed description of how the Belgians are made. We all had to swear secrecy to never reveal what we had been told. If we do, there is a secret ingredient in both the cherry and the raspberry that seeks out our memory brain cells and kills the ones that stored the recipe.

Next we saw his pilot brewery and the fermentors. We then walked past the beer tables and refilled our glasses. On to the Brewing room. They have 2 beautiful Copper kettles. They were shipped from Germany, and look like all the pictures you could imagine of an old fashioned system. Someone made the comment that Captain Nemo would have been right at home! All the levers, wheels, knobs, and plates were also cooper.

On our way to the power conversion room we had to walk by the beer table and refill. Rather than re-wire all the equipment, they chose to have an engineer convert American power to European. They have a generator that makes the necessary 50 Hz power and a large panel of hand made fuses that are all labeled in German. I guess you need to be bilingual to work at New Glarus.

We moved on to the grain storage and other parts of the back. Some of us were thirsty, and made a trip back to the beer table. They are doing a lot of remodeling right now, so we will have to go back and do this again once it is finished.

We stayed till all the beer was drank. When they cut us off, we decided to leave. Ok, so they kicked us out, I can word it the way I want too! It was way past time to go anyhow. I guess we were behind schedule, but it was well worth it.

Back on the bus, and a box was handed to you as you got in. In standard Army fashion, you got what you were given, and had to swap with a gullible neighbor if you didn't like it. There were Ham, Turkey, and Veggie versions. Each one had a bag of potato chips that looked very much like pretzels. They tasted like pretzels too. But since we were told they were chips, we have to accept that they were. Never mind what your eyes and tongue are telling you. I wonder if the US Army didn't plan this portion of the trip. :-) We all got different kinds of cookies. After a couple short fist fights, everyone who was tough enough got what they wanted, and everyone else got the crumbs.

Soon the two front seats were covered with trash from the empty boxes. Fortunately, there was still access to the beer. It was a short trip, and some of use nabbed bottles to bring along from New Glarus. But the Louie's was still there to quench our endless thirsts. I should mention by this time that the on board bathroom facilities came in handy.

We made it to Middleton and Capitol Brewery. Everyone had a beer of their choice as we went in. Our tour guide was not a brewer. He walked us around and showed us everything. He tried hard to answer our questions. Finally in the storage room, the CEO talked to us about the importance of not putting very many hops in beer. Mike Rice had a fit! How dare he tell a group of hoppy headed homebrewers that hop-heads are not what a brewery should brew to! Although he may have generally been right, we were the wrong group to say that to. They are importing English Ales by June or July. He said they are in negotiations right now. Look for them in the days to come. Just don't expect them to be hoppy. ;-)

The questions finally subsided, and we were lead back to the tasting room. A glass tea cup (about 2 oz) was waiting with a light beer in it for each of us. With a quick shot down, we all had a taste. Rich declared it was time to go. We were promised 4 shots of beer. We wanted our other 3! The peasants revolted, tied Rich up, and got at least one more shot of a brew before letting him free and escaping to the bus. Oh, yeah, we got to keep the tea cups. :-) If you don't know what Capitol products taste like, stop at Clifford's and try one. I'm not describing them other than to say they are a commercial class brewery.

Great Dane was not very far away, but the Louie's came in handy anyhow. Especially since there was too little beer to drink at Capitol! When we got there, no one really knew what was happening, so they just started giving out beers. Everyone got at least one and was forced to sit down to order food. There were 4 items on the menu. It did not matter what you asked for earlier, you could pick one of those items. It seemed to work out pretty well. Soon it was realized that we were supposed to pay for our own beer, and did not! There were 5 more pitchers ordered, and then Great Dane put us on separate checks after that.

I had 3 beers plus tasted my wife's. The Stone of Scone Scotch Ale is my all time favorite. It was as rich and flavorful as I remembered it. Not very much head, but I can forgive that after a long day of drinking. I next tasted my wife's Black Earth Porter. Drinking here is like going to heaven. It was so rich and creamy. MMmmmmmm. I then had some of the pitcher on our table. I think it was brown ale. A nice beer, but again, little head. Seems to be a common theme. I did see a pitcher on the other table that had a rich head on it, so some beer must have one. I have been on a Barley Wine kick lately, and they had a 2001 on tap. It was really good. I needed that extra alcohol kick to tide me over on the way home. :-)

I ate the BBQ pork sandwich. It was so sweet and smoky. I was so full of beer, I had to force it all down, but couldn't stop myself because it tasted so good. I had to just sit for a few minutes afterwards to let everything settle. Good food and beer. What a place. "Mommy, can we live here?" They gave each table a bill and we had to split it. That seemed to work out good for everyone.

The Brewer gave a tour of the place. If you have never been there, you have to see it. They use every little closet and nook to put various things in. There is not a separate area for brewing, serving, and eating. The parts of the brewery are everywhere! While we were checking out the fermenters, I saw a spigot close to my glass. As I moved my glass and hand towards it, the brewer casually moved his hand in front of mine without skipping a beat. I tried 3 times, and each time he stopped me from sampling. Darn! At the end of the tour, we left and headed for home.

Madison, from page 4

There was plenty of beer for the trip home. A few bottles that were purchased along the way were passed around, and people started getting a little more quieter. No one passed out, nor did they moon anyone either. What's wrong with this crowd! Everyone made it back safe and sound.

To summarize, the tour of New Glarus was fantastic! We should do it again. Great Dane is always a treat, and I would go there for almost any reason. Capitol was OK, but nothing worth going out of your way for.

There are plenty of other breweries along the way we could do next year. Let's make this an annual thing, and hit at least 3 per year. It'll be fun.



Bottomless beer mug?

Scientists develop glass that signals when it needs more beer

A team of scientists in Cambridge, Mass., have developed a glassware system that signals when you are ready for a refill. When empty, the glass sends an electronic cry for more beer, *New Scientist* magazine reported Thursday.

The iGlassware system from Mitsubishi Electric Research Laboratories tags each glass electronically with a microchip linked to a thin radio-frequency coil inside its dishwasher-safe base. A coating of a clear, conducting material makes the glass behave like a capacitor, allowing it to measure how much you have drunk.

That information is transmitted to a receiver in your table. From the receiver coil, information can be sent back to palmtop devices carried by waiters or to a display behind the bar in a pub.

Ronald Cole, an expert in hotel and restaurant management at the University of Delaware, said the system could prove valuable in restaurants. Diners like to have their glasses kept topped up, he said, and the technology addresses one of their "pet peeves."

Craft beer sales up 4.2%

Small brewers' growth best in three years

Craft beer growth sales were the best in three years in 2000, increasing 4.2% compared to 1.9% growth in 1999. Figures compiled by the Institute for Brewing Studies indicate total barrels sold were up 235,000 for the year, to 5.9 million barrels. Craft brewing's share of the total U.S. beer market remained at 3%

"Freshly brewed, flavorful, local beers are indeed here to stay," said David Edgar, director of the IBS. "More brewers today say they are truly optimistic, rather than 'cautiously' so, which is what we heard at the end of 1999. Yet this renewed 2001-style gusto is a more experienced, pragmatic, and healthier confidence than the mid-1990s-style hubris."

The combined volume of beer sold by microbreweries and regional specialty breweries increased by 210,000 barrels, bringing their total volume to just under 3.8 million barrels. Among reporting regional specialty brewers, sales increased by an average of 8.7% per company. Among reporting microbreweries in business for more than two calendar years, sales increased an average 6.9% per company.

Among those breweries that rebounded strongly were Redhook Ale Brewery and Widmer Brothers Brewing Co., which both grew 8% in 2000 following three years of decline. Oregon's Full Sail Brewing Co.

posted 4% growth after sliding each of the previous three years.

Overall, 21 of the top 50 domestic specialty brewing companies grew by double digits in 2000. The contract-brewing-company segment of the industry also bounced back in 2000 due to a rebound from segment leader [Boston Beer Co.](#) The brewer of [Samuel Adams](#) beers grew 6% in 2000 with a net gain of 70,000 barrels.

Peel this beer?

British retailer releases banana-flavored beer

British supermarket chain Tesco has launched a new banana-flavored beer. Peter Cattell, senior beer buyer for Tesco, said they were pleased with the end result - called Tesco Banana Bread Beer.

"All the signs are right," Cattell said. "Bananas are the No. 1 one product sold at Tesco and this banana-flavoured beer is already proving very popular with customers."

Tesco is the biggest retailer of beer in the UK, and has given many small and mid-sized breweries and opportunity to expand distribution. Tesco holds an annual Summer and Autumn beer challenge to all UK breweries. Beers are tasted blind by experienced beer judges, with the winners earning distribution throughout the Tesco chain. The banana beer was not a product of this program.

Calculate Those Ingredients

New calculator helps with malt & grain conversions

Calculated Industries of Carson City, N.Y., has introduced a new product that homebrewers and home chefs, as well as professional brewers and chefs, will love.

KitchenCalc allows for accurate calculations and adjustments of ingredients to achieve any measurements, plus serving and portions size for any recipe. With a capability of 146 conversions, KitchenCalc can convert temperatures, liquid and volume, in decimals, fractions and metrics at measurements as small as a dash or a pinch on up.

Source: The Real Beer Page - www.real beer.com



**A Warm Welcome and Hearty Toast to our
Newest Beer Barons:**

**Diane Bartley of Oak Creek
Richard McKagen of Mukwanago
Rick Rodriguez of Greenfield**

This Month's Meeting

The Wednesday, April 24th meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners. The meeting will start promptly at 7:30pm. Admission to this meeting is \$5.00.

This month we are pleased to announce guest speaker Matt Thompson from Harbor City Brewing Company from Port Washington. Matt will be presenting a variety of Harbor City's finest.

Please 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.

Famous For Their Friday Fish Fry
Cocktail Hours: 3 to 6 p.m.

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.

BARON MIND is published monthly by the **Beer Barons of Milwaukee**, a non-profit organization. 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.**

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First Class