



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

March 2003

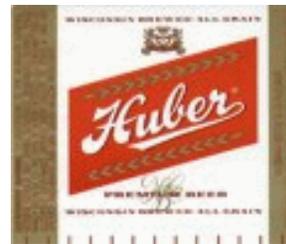
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## THE Joseph Huber BREWING CO., INC.



Joseph Huber Brewing Company is the oldest continually operating brewery in Wisconsin and one of the two oldest in the U.S.A.

Since 1845, there has been a brewery in Monroe, Wisconsin producing flavorful brews with a European character for the fertile Wisconsin land. When Bavarian immigrant Joseph Huber arrived in Monroe in 1923, he began work at what was then the Blumer Brewery. By 1940, however, Joe Huber had saved the brewery from bankruptcy by organizing an employee stock buyout, and gained a lasting reputation for honesty, character, and dedication to brewing only the finest beers. It was no surprise to anyone when in 1947 Blumer Brewery stockholders voted unanimously to change



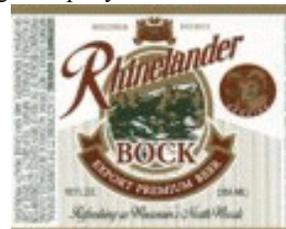
the name of the brewery to the Joseph Huber Brewing Company. The brewery has borne this name with pride ever since.

### Brewery Ownership and Naming

1845 - 1848	Bissingner
1848 - 1867	John Knipschilt
1867 - 1868	Ed Ruegger
1868 - ?	Ruegger & Hefty
? - 1890	Jacob Hefty
1890 - 1891	Hefty & Son
1891 - 1892	Hefty & Blumer
1892 - 1906	Adam Blumer, Monroe
Brewery	
1906 - 1920	Blumer Brewing Co.
1920 - 1933	Blumer Products Co.
1933 - 1943	Blumer Brewing Corp.
1943 - 1947	Blumer Brewing Co.
1947 - 1985	Joseph Huber Brewing Co.
1985 - 1986	MTX, Inc.
1986 - 1991	Berghoff-Huber Brewing Co.
1991 -	Joseph Huber Brewing Co.

After Joe Huber's death in 1978, Joe's son Fred headed the management till his retirement from the brewing industry. Today, the Weinstein Family, besides their other interests, owns and manages the Joseph Huber Brewing Company.

As was mentioned last month, Huber has purchased many other brands over the years since Joe Huber took control. The labels from some of those brands are shown. Huber's beers have won numerous awards throughout the years, with a large number garnered in recent years by Berghoff.



You can find a lot more information about Huber Brewing Company at their web site [www.huberbrewery.com](http://www.huberbrewery.com). They provide list of many of their awards, history, brands, tours, and the Blues Festival in Monroe in September. Reviews and ratings of their beers are available at <http://www.beeradocate.com/beer/review/435/1338/>



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## Upcoming Events

### Meeting Dates and Style-of-the-Month:

**March 26:** Kris Kalav of Joseph Huber Brewing Company, Monroe Kris is the Director of Brewing and QA Manager.

**April 23:** Road trip to Delafield Brewhouse where John Harrison, former

homebrewer, will again discuss their operations and brewing. Everybody had a great time last year. **NOTE: Meeting at Delafield Brewhouse**

**May 28:** Maibock style beers or a guest from Flossmoor Brewery.

### Wisconsin Microbrewers Fest - Chilton

Our own beer tour guide, Rich Benkowski, is organizing another trip to this annual event. The Fest will be held on May 18 (he thinks). Further details will be coming

### State Fair Homebrew Competition

The State fair homebrew competition is going to be early this year. The Judging is May 31 with entries due by May 10! This is at the request of the State Fair. See the Competition section for more information.

### AHA National Homebrew Competition

The National Homebrew Competition is a national competition sponsored by the American Homebrewers Association® that recognizes the most outstanding home-brewed beers being produced by amateur brewers from around the globe.

Entries Due: April 9-18, 2003

First Round: Judging at regional sites from April 25-May 4, 2003

Second Round & Awards Ceremony: June 19-21, 2003 at the AHA National Homebrewers Conference, Chicago, IL

More info and registration details are available in Zymurgy and on the web site at [www.beertown.org/events/nhc/index.html](http://www.beertown.org/events/nhc/index.html)

### 15<sup>th</sup> Annual WCTC Wine Tasting

Tuesday April 15th, at the Country Inn and Convention Center in Waukesha, Wisconsin; the 15th Annual Wine Tasting Event will go on from 4-8 pm. The event will benefit the WCTC Hospitality and Culinary students for international study.

Tickets are \$30 in advance, \$35 at the door.

Call 262-691-5215 or see the web site (<http://www.waukesha.tec.wi.us/home/web/wine.htm>) for more information

### Beer Barons Summer Picnic

The picnic is scheduled for September 13 at the same location as last year. Start thinking about brewing some beer for it!





**March Officer's Meeting and Social Hour**  
**Date: Wednesday, April 2nd**  
**Time: 7:30pm for Officers**  
**Social hour at 8:30pm**  
**Place: Kneisler's White House**  
**2900 S. Kinnickinnic Ave**  
**Milwaukee**  
**483-2900**

**If you are associated with, or know of an upcoming event that might be of interest to our club please send information to the newsletter editor by the second Wednesday of the month for inclusion in the newsletter.**



### Real Ale Festival Road Trip!

The road trip to the Real Ale Festival was a sloshing success! The beers were great (mostly), the event was interesting and fun, the bus ride was fun, Rich's traffic directing was inimitable, and Goose Island was unforgettable! You can't forget something you can't remember clearly. The beers at the festival ranged from tasty low alcohol British beers to insanely strong American beers (16% alcohol!!?@\$@#). The styles were all over the place with many barley wines, stouts, IPAs, American Pale Ales.... Over 200 beers in all. A complete list of the breweries that participated is at <http://www.realalefestival.com/breweries.html>. The winners of the competition are available at <http://www.realalefestival.com/ncac03.html>.

Many excellent beers, not enough time. I apologize to anybody who I recommended the bourbon barrel aged imperial stout to who didn't like it (Mike R.). See the web site for all of the photos that I got but couldn't fit in!



## Blessing of the Bock

The Milwaukee Beer Festival featuring The Fourteenth Annual Blessing of the Bock happened Sunday, March 9, 2003

Information on contest winners should be available at the web site <http://www.milwaukeebeerfest.com/> and I will post any club member results on our web site.

## First Annual Homebrew Camp Out

From Bill Rogers of the Madison Homebrewers and Tasters Guild.

The Madison Homebrewers and Tasters Guild, LAGHER, and Beer Barons of Milwaukee have discussed a homebrewing campout over the last year or so wherein we would camp and brew outdoors. Perhaps we could even do a stein beer using the campfire to heat rocks/ingots. I've finally found a very good group campsite that has shade and open areas, a faucet for chilling, room for tents, a sort-of central location (between Madison and Milwaukee, sort-of), and that will allow us to consume beer at our campsite. The campground is Lake Kegonsa State Park near Stoughton.

The weekend of June 13-14 (Fri-Sat) was the first weekend available so I went ahead and booked June 13-14 even though June 15 is Father's Day. Hopefully those with families will understand that daddy's gotta brew on Friday and Saturday nights. Camping can be a fun family activity anyway. There's plenty to do for campers of all ages at Lake Kegonsa. There's a full moon on the 14th, so a moonlight trail walk is possible.

I booked group campsite B for the same two nights. A and B are right next to each other and A is still available on June 13-14. Each site has a max of 6 tents per site, and 20 people. I think we might have more than 6 tents so I was looking to grab the site next door too.

Of course, there are other campsites in the park that could be used by additional people and those with trailers. They could wander over to the group site for the brew-in. It might be a good idea to bring a bicycle as there is only room for about 6 vehicles at the group site. I've already paid the camping fees for the group campsite. Normal camping fees (see below) apply if you want your own private campsite. Fishing licenses are required if you want to fish. Park entrance fees (see below) apply.

Anyway, we have a date booked. Let's try to round up some campers. We'll need to coordinate getting 1-2 brew systems that could travel but that can come a little later. I want to get the date on people's calendars early so we can make plans.

Brew on!  
Bill Rogers  
Madison Homebrewers and Tasters Guild

### Club Members:

Please contact Jeff Kane soon to reserve your place in the group area. With a max of 20 people, this may fill up fast. He will be the coordinator for our club. This is the first one, so join in on the ground floor of what will become a Great Wisconsin Homebrewing event!

Wisconsin residents will need a State Park Sticker. They cost \$5 for one day, or \$20 for a year. Then there is a camping fee of \$7 - \$10 per night per tent. Electricity is \$3 per night. I'm sure there are other fees like the reservation fee that we will all split. So plan on a little more cost over all.



Some Thoughts From  
The President...

Fellow Beer Lovers,

What a month for beer! I don't want to rub it in, but those of you who weren't on the Real Ale Festival bus trip missed a great time. With about 230 different beers to try, I had a hard time making up my mind. Even though I had 15 beer tickets, I probably tried at least 30 different beers. We tried to get different beers, and then passed them around among us. I hope nobody caught my cold. Next year I want to try more of the English real ales, before I go upstairs and tackle the brawnier, higher alcohol American real ales. The American brewers were obviously taking advantage of the festival to show off. There were lots of barley wines, Imperial stouts, IPA's, and Imperial IPA's. There were a surprising number of beers aged in whisky barrels. I didn't care for those, but a number of other Barons really liked them. Over all, the number of good beers was amazing. A special thanks to Richard Binkowski for organizing a great trip- I hope we do this again next year.

Continuing this great month of beer was the Blessing of the Bock. Special congratulations go out to Lenny Beck for winning Best of Show in the homebrew competition with a very tasty Doppelbock. I tried it, and it is top notch. Good job.

Let's hope warmer weather is on the way. I miss brewing outside.

Cheers,

Jeff



## Barley Blight Hits Brewers, Microbreweries Hopping Mad about Prices, Supply

The smallest barley crop in more than 65 years is increasing costs for beer makers, but the basic availability of barley is an even greater concern for at least one

Milwaukee microbrewer.

Russ Klisch, president of Lakefront Brewery Inc., said he worries about getting "shut out completely" from a dwindling barley supply. As a microbrewery, Lakefront is forced to compete with larger, mass-producing breweries for the limited malting barley supply. "The suppliers' bread and butter is with the big guys," he said. "The small guys might get squeezed out."

Randy Sprecher, president of Sprecher Brewing Co., said the Glendale microbrewer has benefitted from getting some of its malt barley from

**Continued on Page 4**

Germany and Belgium. In addition, Sprecher beer is brewed with specialty malts, which aren't subject to high demand from mass producers, he said.

Sprecher has avoided pricing and supply problems to this point because it gets most of its barley from a smaller supplier - Briess Industries Inc., Chilton - that doesn't have a lot of its malt barley supply committed to larger brewers.

Source: *Business Journal*

You can view this article on the web at:

<http://milwaukee.bizjournals.com/milwaukee/stories/2003/02/10/story2.html>

## New Beer's Eve

April 7

The Brewers' Association of America has announced a national promotion to celebrate the **70th anniversary of the repeal of Prohibition**, with participating breweries marking the event on April 7. "People need to be reminded of the single biggest cause of brewery closure," said Daniel Bradford, BAA President. "Prohibition led to the demise of thousands of breweries and the creation of a violent criminal element. We need to remember this travesty, because it could happen again." To celebrate, The F.X. Matt Brewing Co. in New York has put a special label on its Utica Club brand. The label, which reads "Utica Club XX Pure Pilsner Lager Beer," is an almost exact duplicate of the one on bottles that left the brewery shortly after midnight on April 7, 1933.

<http://www.realbeer.com/news/articles/news-001841.php>

source: *Real Beer Page*

## THOMAS HARDY'S ALE REVIVED

Thomas Hardy's Ale, arguably the world's most famous vintage beer, has risen from the ashes - and will be brought back to the United States, appropriately enough, by Phoenix Imports. "We were devastated, as were legions of Hardy's fans, when the brewery ceased production of this one-of-a-kind beer in 1999" said George Saxon, President of Phoenix Imports. "After much discussion with Eldridge Pope on options to resurrect the brand, we reached an agreement with them last September to purchase it, along with Royal Oak Pale Ale and Thomas Hardy Country Bitter." The former Eldridge Pope beers will be brewed by O'Hanlon's Brewing Co. in Devon, not far from Dorchester (home of both Hardy and the former Pope Brewery) in the south of England. Reintroduction plans for Phoenix's brands have not yet been finalized for all countries, but Hardy's will be the first to return to the U.S., probably in August.

<http://www.realbeer.com/news/articles/news-001842.php>

source: *Real Beer Page*

## 2003 National Homebrewers Conference - Chicago

June 19 - 21 This event combines educational seminars, beer tasting, and the famous National Homebrew competition. Schedule, details, and cost are available at

<http://www.beertown.org/events/hbc/index.html>



## On the Competition Front



## AHA Club Only Competition

by Chris Belski

I owe everyone in the club an apology for the poor schedule awareness on my part during the prior two meetings concerning this AHA Club-Only Homebrew Competition. A couple members have mentioned their displeasure with my lack of schedule awareness, and I don't blame them. I'm not going to bore you with excuses. I just want to let everyone know that 'the wheels haven't fallen off the bus' and that I may have hit a few bumps, but we're still moving ahead. I'm working on refining my process for organizing this event, and want to assure everyone that things will be moving in the positive direction concerning this event. It's rather embarrassing on my part to come to the meeting without having the competition schedule memorized, and I'd just like to apologize and reassure everyone that this is still a successful & valid event.

[Of course those who harass don't volunteer to help. Hint, hint, nudge, nudge. - Ed. ; ) ]

With that said, I'd like to confirm that there are only two (2) more competitions for the 2002-2003 year; the next one being April's which is category Brown Ale (BJCP category 10). Club members can bring in their beers to the March 26<sup>th</sup> meeting; where the club will select one member's beer to represent the club for the National AHA Club-Only Homebrew Competition (NCOC). We have a panel of club-member judges that will select which beer gets to represent the club and be entered in the club-only competition.

If you're interested in representing the club for this beer style, bring in four (4) bottles of your best brew on the March 26<sup>th</sup> club meeting (bottles must be 10-14oz brown bottles with no marking/labels. Please, no flip-top Grolsch style bottles.). If you'd also be so kind, please fill out the 'Recipe Information' sheet that you can obtain at this link: [http://www.beertown.org/homebrewing/pdf/entry\\_recipe.pdf](http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf) and bring it in with your beer (please note that this is a NEW web address, as the AHA has moved to their new website).

The last competition of the 2002-2003 NCOC will be held in May, which is for English & Scottish Strong Ales (BJCP category 11). Club members can bring in their beers for this style at the April 23<sup>rd</sup> meeting. Please make a head's-up to the new 2003-2004 NCOC schedule, and see if there are any styles that you're interested in. Some of the styles are lagers or strong beers, so you may want to start preparing now if you're interested in any of those styles. To make sure members have plenty of time to prepare their schedule for brewing of particular styles, here's the complete club-only competition schedule and entry due dates for the AHA Club-Only Homebrew Competition (NCOC).

### 2002-2003 NCOC Schedule

Competition Style and Date	Club Member Entry Due Dates
April, 2003 – Brown Ale (BJCP category 10)	March 26, 2003
May, 2003 – English & Scottish Strong Ale (BJCP category 11)	April 23, 2003

## 2003-2004 NCOC Schedule

Competition Style and Date	Club Member Entry Due Dates
August, 2003 – European Pale Lager (BJCP category 2)	July 23, 2003
September/October 2003 – Specialty, Experimental/Historical Beers (BJCP category 24)	September 24 <sup>th</sup> , 2003
November/December 2003 – Koelsch & Altbier (BJCP category 8)	November 19 <sup>th</sup> , 2003
January/February 2004 – Barleywine (BJCP category 12)	January 28 <sup>th</sup> , 2004
March/April 2004 – Mead (BJCP category 25)	March 24 <sup>th</sup> , 2004
<i>Remaining Dates To Be Determined</i>	

For a complete description of all the BJCP categories, go to <http://www.bjcp.org/style-index.html#download>. There you can download BJCP style guidelines 'til you get thirsty.

If you're interested in brewing for a certain style, please email me at [christopher.m.belsky@jci.com](mailto:christopher.m.belsky@jci.com) and let me know. This simply helps out the club organize and prepare for this competition. But by all means, even if you didn't sign up and you have a beer that you'd like to enter, bring it on in!

If anyone has questions concerning this, feel free to either email me at the above address, or give me a call anytime at 414-807-5230.

So let's get this thing back on track have some fun with this, and hope to see (and taste) your beers!

## State Fair Wine and Homebrew Competition

Jim Jesse is coordinating this year's Competition with help from Chris Belski. If you have any questions or would like to help with the judging or organization ask Jim or Chris. We will need judges and stewards for the competition. Information and entry forms are **now** available on the Beer Barons' web site at [www.beerbarons.org](http://www.beerbarons.org). The Beer Barons co-sponsor this event with the Wisconsin Vintners Assoc.

### IMPORTANT!

The judging has been rescheduled this year at the request of the Fair and will happen on May 31 with entries due May 10.

### Submitting Original Articles

If you are interested in writing an article for the newsletter please do it! Original articles make the newsletter much more interesting and personal for other members. Don't be afraid that you can't write well, not everybody can. If you'd like, I'll review any article that you provide. We've had a wide variety of contributions throughout the history of the club. Just about anything will be of interest to some club members. Let me know if you have a topic in mind. All articles that are still available will be added to the club's web site

## Recipes



### David Stanton's IPA from Food and Froth 2003

Recipe Type: Partial Mash

#### GENERAL

Category: India Pale Ale  
Subcategory: India Pale Ale  
Batch Size: 5.5 gal.

#### INGREDIENTS

##### Malt

1 1/4 lbs. American Vienna  
5/16 lbs. Toasted Pale Malt  
11/16 lbs. Crystal Malt 40°L  
1/4 lbs. American 2-row  
6 lbs. Liquid Light Extract  
1 lbs. Northwestern Gold Dry  
1 lbs. Barley Flaked  
1/2 lbs. Malto Dextrin

##### Hops

1/2 oz. Centennial (Pellets, 9.3 %AA) boiled 60 minutes.  
1/2 oz. Perle (Pellets, 6 %AA) boiled 60 minutes.  
5/8 oz. Centennial (Pellets, 9.3 %AA) boiled 45 minutes.  
5/8 oz. East Kent Goldings (Pellets, 5.00 %AA) boiled 45 minutes.  
1/2 oz. Nugget (Pellets, 13.00 %AA) boiled 15 minutes.  
1/2 oz. Centennial (Pellets, 9.3 %AA) added to Primary.  
1/2 oz. Hallertau (Pellets, 4.50 %AA) added to Secondary.

Yeast: Wyeast 1028 London Ale

#### NOTES

Steep grain in 2qts of 170 deg. water for 45 minutes prior to boil and sparge. Hops are added in both the primary and the secondary. 1 teaspoons Irish moss (not included in calculations). Volume Boiled: 3 gal.

Original Gravity: 1.065, Terminal Gravity: 1.016

Color: 8.75 SRM, Bitterness: 51.9 IBU

Alcohol (%volume): 6.5 %

Results prepared by BeerTools.com <http://www.beertools.com/>

### Quotable Quotes and Humor

Four brewery presidents walk into a bar. The guy from Corona sits down and says, "Hey, Senor, I would like the world's best beer, a Corona." The bartender gives it to him.

The guy from Budweiser says, "I'd like the best beer in the world. "Give me 'The King of Beers,' a Budweiser." The bartender gives him one.

The guy from Coors says, "I'd like the only beer made with Rocky Mountain spring water. Give me a Coors." He gets it.

The guy from Guinness sits down and says, "Give me a Coke." The bartender is a little taken aback, but gives him what he ordered.

The other brewery presidents look over at him and ask, "Why aren't you drinking Guinness?"

The Guinness president replies, "Well, I figured if you guys aren't drinking beer, neither would I."

## This Month's Meeting

The Wednesday, March 26th 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 will be welcoming **Kris Kalav of Huber Brewing Company**. We will be tasting each of some of their beers and talking about their beers and brewery.

*Please support Clifford's Supper Club with your patronage*



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

*Famous for their*

**Friday Fish Fry**

Cocktail Hour 3 - 6 pm

## 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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**Beer Barons of Milwaukee  
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**First Class**