

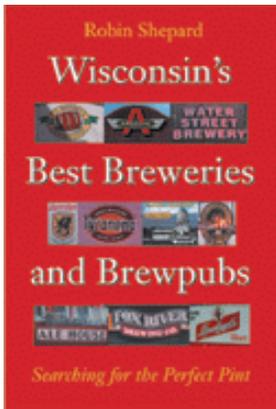


# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

August 2003

visit us on the worldwide web at <http://www.beerbarons.org>



## Wisconsin's Best Breweries and Brewpubs

### Searching for the Perfect Pint

Robin Shepard

Wisconsin's Best Breweries and Brewpubs won the top book prize from the North American Guild of Beer Writers announced at the Great American Beer Festival in 2002.

This information-packed guidebook introduces you to more than sixty breweries and brewpubs—from the Shipwrecked Brew Pub in Egg Harbor, to smaller craft breweries like Capital Brewery west of Madison, to the world-famous Miller Brewing Company of Milwaukee. Robin Shepard includes descriptions and his

personal ratings of some 600 local beers, plus a taster's chart you can use to record your own preferences.

For each brewpub and brewery site you'll find:

- a description and brief history, plus any "Don't miss" features
- names, comments, and ratings for all their specialty beers
- notes on the pub food, with recommendations
- suggestions of other sites to see and activities in the local area
- information about bottling and distribution
- availability of tours, tastings, gift shops, mug clubs, and "growlers"
- address and contact data, including Web sites and GPS coordinates!

Shepard also introduces novices to the brewing process and a wide variety of beer styles. And, you'll find a list of helpful books and Web sites, as well as information on Wisconsin beer tastings and festivals. As we say in Wisconsin, "So, have a couple a two, three beers, hey?"



Robin Shepard spent three years traveling Wisconsin in search of the perfect pint. Formerly an award-winning journalist, he is assistant professor of life sciences communication at the University of Wisconsin–Madison.

**Robin will be bringing a supply of his book to the meeting for sale. If you're interested in buying a copy and getting it autographed bring an extra \$25 !**

Wisconsin's Best Breweries and Brewpubs  
September 2001, 328 pp. 66 illus., 1 map 6 x 9 ISBN 0-299-17444-1 Paper \$24.95t  
<http://www.wisc.edu/wisconsinpress/books/2008.htm>

The Best Breweries and Brewpubs of Illinois  
October 2003, 336 pp. 6 x 9, 32 illus. ISBN 0-299-18894-9 Paper \$24.95 t  
<http://www.wisc.edu/wisconsinpress/books/2407.htm>



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## Upcoming Events

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

**August 27<sup>th</sup>:** Robin Shepard - Author of "Wisconsin's Best Breweries and Brewpubs" will join us to discuss his book and taste some of his favorite beers from Wisconsin.

**September 24<sup>th</sup>:** TBA (maybe Sprecher, maybe Oktoberfest night, maybe....)

**October 22<sup>nd</sup>:** Homebrew with the Beer Barons Night. Club members will discuss brewing equipment and methods.

## 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! We need volunteers to start the planning. If you're interested see Rich Binkowski. Picnic sign-up forms will be available at this meet or on the web site at [www.beerbarons.org/events.html](http://www.beerbarons.org/events.html)

## Homebrewing Night

The next Homebrew Night with the Beer Barons will be October 22. This meeting will be club members presenting brewing equipment and methods. It may be done in a "poster session" style where each person sets up their equipment or materials at a table and people can just wander around and talk to who they want. Let an officer know if you're interested in presenting something.

**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.**



## Daniel Aussem takes 2<sup>nd</sup> Place in AHA - NCO

The Beer Barons have a second place in the first event of the 2003-2004 American Homebrewers Association - National Club Only Competition thanks to Daniel Aussem. This is one heck of an achievement. See the article on the competition for more details.



**September Officer's Meeting and Social Hour**  
**Date:** Tuesday, September 2  
**Time:** 8pm for Officers  
**Social hour at 8:30pm**  
**Place:** The Tasting Room  
 1100 E. Kane Pl.  
 Milwaukee  
 (N. Humboldt and N. Water)

## Beer Barons Has a New Club Librarian?

Yes, we may have a new club librarian. We've suckered, errrr, talked one of our new members into being our first official club librarian. More details will follow at the meeting.



**Some Thoughts From  
The President...**

Dear Beer Barons,

Even though I got to spend Saturday, August 9th with my family and some friends at Peninsula State Park in Door County, I was jealous of all you Beer Barons who got to go to the Great Taste of the Midwest. I'm sure I'll hear plenty of stories at the meeting.

We have a volunteer to be our new Club Librarian. Introductions will be made at the meeting, and maybe we'll even start lending books. If you have any brewing books or beer history books you'd like to donate, bring them to the meeting.

If you haven't brewed for the club picnic yet, do it now. If you force carbonate you still have time to brew for the club picnic. My porter is in the keg and chilling already. And even if you don't have a keg to bring to the picnic, don't miss it. It's always a good time, and it's fun to meet your fellow club members' spouses, significant others, and family members. Maybe I'll even invite my mother.

Even though summer is coming to an end, we still have 2 or 3 months of good outdoor brewing weather left. I love brewing outdoors. In August I plot out the beers that I want to brew during the next year. I usually take a hiatus from brewing in July and August, and catch up on my bottling and kegging. Then Labor Day weekend is the official start of my brewing year. I wonder what I'll brew that weekend? And what do you want to brew this year?

Cheers,  
Jeff



## Dells On Tap

October 18, 2003  
 Micro-brew tasting at Autumn Harvest Fest that features breweries from across Wisconsin and live entertainment by "Swing Crew". Must be 21 or older to attend. Also featuring

a mustard tasting provided by the Mount Horeb Mustard Museum.

When: Noon - 6 pm  
 Admission Fee: \$8 for advance tickets, \$10 at the door  
 Where: La Crosse Street Parking Lot Downtown  
 Wisconsin Dells, WI 53965  
 Telephone: (800) 223-3557  
 Web Site: [www.wisdells.com](http://www.wisdells.com)  
 Email: [info@wisdells.com](mailto:info@wisdells.com)

"Nice event, that almost got too big last year. This is the last of the "small" events. It was just bearable last year with the new building."

- Jeff Kane

## Wisconsin's brewing tradition goes back more than 150 years. Larry Meiller WPR - 07/01/03

After eleven, Larry Meiller talks with two beer makers about "craft beers".  
 Guests: Kirby Nelson, Capital Brewery, Middleton, WI; Kris Kalev, Huber Brewery, Monroe, WI

You can listen to the stored program on their web site using the Real One Player. <http://clipcast.wpr.org:8080/ramgen/wpr/mlr/mlr030701f.rm>

source: [WPR.org](http://WPR.org)



## Association of Brewers Annual Homebrewers Conference Shatters Attendance Record

### Beer and Food a Major Theme

A record number of America's homebrewers, professional craft brewers and beer and food enthusiasts gathered in Chicago this past weekend to sharpen

their palates, expand their horizons and crown the best amateur brewers in America. The 25th annual American Homebrewers Association national conference, succeeded on all fronts. A crowd of more than 750 enjoyed 238 five gallon kegs (more than 1,200 gallons) of home-brewed beer. Conference attendance was more than triple the number from the previous year. The American Homebrewers Association (AHA) is a division of the Association of Brewers. Photos from the conference can be found on [www.beertown.org](http://www.beertown.org).

The attendance, enthusiasm and speaker lineup far exceeded our expectations. The Chicago area clubs are a big reason this conference was such a success," comments Paul Gatzka, director of the AHA.

International beer authority Michael Jackson, a long time friend of American homebrewers, kicked off the conference by stressing the importance of homebrewing in the development of the American craft brewing movement, which is now the envy of the beer-drinking world.

Other conference speakers included renowned brewers and authors such as Charlie Papazian, president and founder of the Association of Brewers and the American Homebrewers Association; Ray Daniels, author of *Designing Great Beers* and editor of *The New Brewer* and *Zymurgy*; Peter Bouckaert, Brewmaster, New Belgium Brewing Co. former brewer at Rodenbach.; Todd Ashman, Brewer, Flossmoor Station Restaurant & Brewery; Tom Nickel, Head Brewer for the Oggi's Pizza and Brewing Co.; and Larry Bell, Founder and Brewer, Kalamazoo Brewing Company.

More info available at <http://www.beertown.org/events/hbc/index.html>

Source: AHA

## Beer Drinking = Clear Thinking

Canadian researchers have found that alcohol may actually increase your capacity to make rational decisions. Psychologist Catherine Ortner said the findings "contradicted what our intuitive assumptions would be, because people think alcohol makes them more impulsive." The study Canada discovered that students who had been given alcoholic drinks showed better judgment than those on soft drinks. The researchers plan to use their findings to help develop more effective ways of communicating with pub and bar customers. For example, they hope to post clear messages on posters in pubs about drinking and driving, or practicing safe sex.

Source: *real beer page* ([www.realbeer.com](http://www.realbeer.com))

*(I've always made my clearest, best thought out decisions while consuming alcohol. Anybody know who paid for this research? - ed. ; )*

## Polish Monks to Brew Beer

Cistercian monks in southern Poland plan to get into the beer business - including making and distributing beer, perhaps taking their business to the United States, and opening a hotel and beer hall. According to an Episcopalian news report, the monks will start with a recipe said to date from the 17th century. The Cistercians had already received sample barrels, ordered specially from beer-making Trappist monks in Belgium. The Cistercians are also hoping to break into the U.S. market through an affiliated Polish-run monastery in Chicago.

Source: *real beer page* ([www.realbeer.com](http://www.realbeer.com))

## Brewing Industry Honors Gruber, Markowski

The Association of Brewers honored two industry members during the Craft Brewers Conference in New Orleans. The AOB Advisory Board Recognition Award went to Mary Ann Gruber of Briess Malting Co. for more than 40 years in the business. The AOB Russell Schehrer Award for Innovation was given to Phil Markowski of Southhampton Publick House. "This award means a lot to me. This is clearly one of the highpoints of my brewing career," said Markowski. "I have no doubt that America is the best place to be a brewer because we don't have the burden of having to carry on a long brewing tradition. We have more freedom to be creative and can gather influences from all over."

Source: *real beer page* ([www.realbeer.com](http://www.realbeer.com))

## Dairy Sells Newcastle Brown Ice Cream

A dairy in the north of England has begun selling Newcastle Brown Ale flavored ice cream. The Doddington Dairy in Northumberland will sell the icecream at supermarkets and specialty shops across Newcastle and Northumberland during the summer. The family-owners of the dairy say the handmade ice cream reflects the region's identity. "We were looking for an ice cream flavor that was distinctive, and had a strong identity with the region," said Jackie Maxwell, director of Doddington Dairy. The ice cream uses the ale as an ingredient, and contains less than 1% alcohol.

Source: *real beer page* ([www.realbeer.com](http://www.realbeer.com))

## On the Competition Front



### Daniel Aussem Wins 2nd Place in the National AHA Club-Only Homebrew Competition (COC)

By Chris Belsky

Thanks to Daniel Aussem and his award winning Leona's Dortmunder Export, the Beer Barons have finally gained national recognition in the AHA Club-Only Homebrew Competition!! Dan's outstanding brew won 2nd place out of 39 entries in the European Lager category. Congratulations Dan and thanks for your support & participation in the Beer Barons.

Make sure to read the upcoming issues of Zymurgy magazine, as each issue has the updated listing of points for each homebrew club. Thus, the Beer Barons will be listed in Zymurgy for our accomplishments! Points are accumulated for each club, with the club with the highest point total winning the homebrew-club-of-the-year award at the National Homebrewers Conference.

Dan's and everyone else's beers that were entered to represent the Beer Barons in the COC are great examples of taking a little pride in the Beer Barons and supporting the club. Right now, the club is looking for an individual or two who would like to participate by helping to organize the remainder of this year's COC. I'm sad to say, but due to a lack of club member participation, the Beer Baron's involvement in the AHA Club-Only Homebrew Competition is at risk of being cancelled. So please support your club by helping out on this and other events. Please contact me at the August meeting, or on phone (414-807-5230) on how you can help.

#### 2003 - 2004 NCOC Schedule

Competition Style and Date	Club Member Entry Due Dates (bring your beer to this meeting)
August, 2003 - European Pale Lager (BJCP category 2)	July 23, 2003
September/October 2003 - Specialty, Experimental/Historical Beers (BJCP category 24)	August 27th, 2003
November/December 2003 - Koelsch & Altbier (BJCP category 8)	October 22nd, 2003
December 2003 - Barleywine (BJCP category 12)	November 26th, 2003
April 2004 - Mead (BJCP category 25)	March 24th, 2004
May 2004 - Extract Brews	April 28th, 2004

If you're interested in representing the club for any of the below beer styles, bring in four (4) bottles of your best brew on the entry due date (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 - again). 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.

Here's the complete & updated club-only competition schedule and entry due dates for the National AHA Club-Only Homebrew Competition (COC).

Competition Basics: The National AHA Club-Only Homebrew Competition is the national homebrew competition that awards clubs for their outstanding efforts and products. The competition runs from August through May, ending in the National Homebrew Competition (NHC) Conference where the homebrew club of the year is crowned. There are six competitions during this August to May period, with each competition focusing on a predetermined BJCP style. Each club can enter ONE entry for each competition. Points are awarded on a 12, 8, 4 point basis for 1st, 2nd, and 3rd places respectively. Additional points can be awarded to the club for individual entries in the NHC 1st and 2nd round on a 6, 4, 2 basis for 1st, 2nd, and 3rd places respectively. The official rules & schedule can be found at the AHA website [www.beertown.org](http://www.beertown.org).

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 anyone has questions concerning this, feel free to either email me at [belskyc@msoe.edu](mailto:belskyc@msoe.edu), or give me a call anytime at 414-807-5230.

Cheers,  
~Chris Belsky

#### Quotable Quotes

*"Beer once tasted like something. It was made out of malt and hops and yeast and pure filtered water... Nowadays it is often made of such gook as rice and corn grits... When some brewers started to use rice in the product, all was finished. A dreary potion resulted, and worse, a corrupt taste...most beer that's pushed across the plank these days is nothing but dirty water. It's so light and clear it's nothing...ignoble swill."*

~ Charles McCabe

1960

## Brewery Reviews



### South Shore Brewery and Deepwater Grill

by Mike Schwartz



This brewery and pub, located in Ashland WI is in it's second life. The original brewery burned down in 2000. The new one has been resurrected in a beautiful building in downtown Ashland. I was first introduced to this brewery by a bottle of brackett that I received in the left over beers from the World Beer Cup 2000.

The bottle said it was from White Winter Winery and I was so impressed with it that I contacted them only to find out that the South Shore Brewery where it was made had recently burned down so none would be available.

The good news is their beers are as good as ever. I recently had two opportunities to stop and enjoy their beers and food. As for the beers I tried three different brews: Nut Brown Ale (silver medal 2002 World Beer Cup), Rhodes Scholar Stout, and Extra Pale Ale. All three were excellent examples of their respective style and great beers.



The Nut Brown Ale was perhaps a touch more bitter than most that I've tasted but had that nice sweet malty, nutty characteristic of a New Castle or other high quality beer. The Rhodes Scholar Stout is a sweet stout that's smooth rich and creamy with a medium to big body. The Extra Pale Ale was referred to as an experiment gone awry or mistake in that it was made too bitter. Is there such a thing? In all reality, this beer was no more bitter than a Sierra Nevada pale ale. Hopefully their regular pale ale is similar. One of the nicer things about their beer is you get a pint for about \$3.

There's a variety of food available at the restaurant. The menu ranges from sandwiches and hamburgers through steaks and many more exotic dishes. Everything that I and those with me had was fantastic from the beer and cheese or roasted garlic and ancho pepper soup through the burgers, salads, blackened whitefish and other treats. Prices range from about \$8 to about \$18 for entrees. We all thought it was pretty reasonable.

Some of their beers are now being distributed in this area. Keep your eyes open for them as they're worth a taste.

Recommendation: Thumbs up!

808 West Main Street  
Ashland, Wisconsin 54806

### White Winter Winery

by Mike Schwartz



White Winter Winery is really a "meadery" located in Iron River Wisconsin. They offer a good variety of meads, melomels, bracketts, cysers, and anything else that can be made with honey. They also make hard cider. I stopped here on one of my recent trips to the north lands. As I was driving by my wife said stop! Who was I to argue.

Their meads are good. I tend to prefer the sweeter, somewhat

heavier meads that I've tasted at club meetings or the state fair competition. Although all of theirs that I tasted were well-made, all but one were lighter bodied clean tasting meads. The particular standout in my mind was the Brackett which was available in both a standard and an oak aged variety as well as cherry.

The co-owner and head mead maker, Jon Hamilton (his wife Kim is the main owner) was there when I stopped in their tasting room. He's eager to talk about his meads and if you're in the area it's definitely worth a stop. I left with a full case. If you can't make it to Iron River, the Frugal Homebrewer in Waukesha carries some of their products.

Recommendation: Thumbs up!

7665 U.S. Hwy 2  
Iron River, Wisconsin

# This Space Available!

### For your article!

We need you to help out with articles for the newsletter. Any length, typed or hand written. Anything about beer, brewing, breweries, personal experiences in beer or brewing. Anything that's in good taste (not too offensive to the general membership).

**This space intentionally left blank**

**FOR YOUR ARTICLE!**

## This Month's Meeting

The Wednesday, August 27th 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 **Robin Shepard**, author of "**Wisconsin's Best breweries and Brewpubs**". We will be tasting some of his favorite beers and he'll be talking about some of his favorite places.



*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 Fish Fry***

Served both Wednesday and Friday  
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.**

**BARON MIND**

**First Class**

**Beer Barons of Milwaukee  
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