



Baron Mind

The Monthly Publication of the Beer Barons of Milwaukee

December 2003

visit us on the worldwide web at www.beerbarons.org

The President's Farewell

Dear Beer Barons,

This is my last letter to the club as President, and I want to thank everyone for all the kind words and your support. For several years now, the monthly Beer Barons meeting has been one of the highlights of my month, and this year it's been more so. We have some new people running for office, and whoever wins, I wish them good luck. Remember, nominations are still open, so if you are interested in running for one of the offices, speak up, and I'll make sure someone nominates you.

2004 should be a great year, with the annual picnic, a number of bus trips, tables at a number of festivals and fairs, the State Fair Homebrew Competition, and of course the monthly meetings and more. All of these events take a lot of work, so please be involved and volunteer. The club is only strong if we make it strong.

I'm looking forward to a great Christmas Party, and I hope to see you there.

Cheers, Jeff

[I know we were all surprised to hear that Jeff would not be running for office again. I'm sure most, if not all of us were looking forward to re-electing him as he's done an outstanding job. I'd like to extend my thanks and that of the other club members to Jeff for a job well done and for his outstanding contribution to the club!, ed.]

Karen Grade, our Vice President, has already had two terms and is not eligible to run for the office of VP again. You may not know it but the VP is responsible for bringing in the speakers. Karen has done an amazing job at this over the last two years. The speakers she's brought to our meetings include: Kirby Nelson (Capitol), Russ Klische (Lakefront), Todd Ashman (Flossmor Station, now at Titletown), Mary Ann Gruber (Briess Malting), Kris Kalav (Huber), Dean Coffey (Angelic), Matt Thompson (Harbor City), David Norton and Art Steinhoff (Brewmasters Brewpub), Rob Larson (Tyranena) as well as visits to Lakefront (twice), Sprecher and Delafield Brewhaus! Karen Definitely deserves a big thank you from all of the members.



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-- PLEASE NOTE --

The December meeting will be
Thursday, December 18, at 7:30 PM
at Clifford's Admission is \$10



Upcoming Events

Meeting Dates and Style-of-the-Month:

December 18th: Christmas Party and voting for next year's officers.
January 28th: TBA

Beer Barons Christmas Party

The Christmas party is here! The club has arranged for meat and cheese platters and Polish sausages. Bring a salad, side dish, or dessert to pass. We'll have the usual raffle and door prizes and A Polka band again! The cost for this meeting is \$10/person.

Thursday, December 18
7:30 PM
Clifford's Supper Club

Officer Elections

December brings the Officer elections for the board members of the Beer Barons. The election is held during the December meeting and you must be present to vote. We have the following nominations from the November meeting:

President: Paul Tinsen, Kevin Moon
VP: Rich Binkowski
Newsletter Editor: Mike Schwartz
Treasurer: Rich McKagen
Members at Large: Karen Grade, Gary Metzger, Phil Rozanski (2 positions open)

If you have anybody else you'd like to nominate bring it up when Jeff opens the floor to additional nominations at the meeting.

Thanks! From the Editor

I'd like to give everybody who has contributed a big thanks for all of the articles this last year. They've not only made my job easier but they've really made for a better, more interesting newsletter. Keep up the great work regardless of who becomes the next editor.



January Officer's Meeting and Social Hour

Date: Wednesday, January 7
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Benno's
7413 Greenfield Ave., West Allis
Phone: (414) 453-9094
30 taps, 200 bottles and good food



Beer Events

6th Annual Food and Froth Fest

6th Annual Food and Froth at the Milwaukee Public Museum hosts several microbreweries, food vendors, live bands and thousands of people at this wonderful tasting. The Beer Barons will have a table to promote our club and homebrewing as well as our International Beer Festival. Jeff Kane is coordinating our efforts this year (again). As usual, we will serve homebrew contributed by club members.

February 7, 2004
Time: 7pm to 10pm
Cost: \$35 museum members, \$40 non-members
Where: Milwaukee Public Museum
800 Wells Street
Milwaukee, WI 53233
More info at: http://www.mpm.edu/calendar_detail.asp?date=2-7-2004
(It's not there yet but will be ;)

16th Annual Milwaukee Beer Festival and Blessing of the Bock

Taste Bock and other specialty beers, participate in the homebrew competition, and witness the Blessing of the Bock by Fr. Tim Kitzke of St. Hedwig Parish. Bring your homebrew and have it blessed! Proceeds donated to: "My Lai Peace Park Project" and Library of Vietnam Project.

The Beer Barons are running the homebrew competition and will have a table at the Festival. We will serve homebrew contributed by club members this year. Karen Grade will be coordinating the festival for us. See her if you're interested in helping or contributing beer.

Sunday, March 14, 2004
Noon - 4:30 PM
Serb Memorial Hall
5101 Oklahoma Av.
Milwaukee
\$40 at the door, \$30 advance admission
Homebrew Contestants \$15 admission
More info at: www.milwaukeebeerfest.com

International Beer and Brewing Festival

As you may have heard announced at the meeting we had at Sprecher, the Beer Barons are in the initial planning stages of an international beer and brewing festival. The idea is to develop a local beer related festival to promote beer, brewing, and Milwaukee. After all, Milwaukee is the beer capitol of America, right? We should have a real beer festival here.

Anyway, we will need a LOT of club participation in this if we're going to make it work. If you're interested in helping plan, organize, and run this festival listen up at the meeting when Jeff brings it up!

We need to arrange locations, vendors, sponsors, food, tickets, logistics, and many other aspects. Tentative dates are in May, June, or October 2004.

Reading Is Cool

Nikki Passentino

Hello everyone, it is me Nikki, the librarian, and I am just reminding everyone of the great library that the Beer Barons just recently started. For those of you who do not know, a few months ago a library was set up for the club. So far the library includes a handful of different books and a couple dozen magazines.

These books and magazines are excellent references and are good for all types of brewers and beer lovers. Plus great recipes can be utilized as well from these sources. So don't be shy at the beer meetings and come check out what the library has to offer. I know that secretly each and everyone of you are beer nerds who would benefit from this wonderful stuff!

How does the library work? It's simple and easy even after a few beers. Here is how it works. At every meeting my sidekick and I are going to set all the materials out on a table for you to view. If you see something that catches your eye then let me or my sidekick know and one of us will write down your name and the item(s) that you are taking. If we are not around, relax and don't worry, we are probably just refilling our beer or off in a beer related conversation somewhere. So if we are not near the library a sheet of paper will be left out and all you have to do is record your name and what you wish to check out. Doesn't this all sound fun and easy?

How long can item(s) be checked out? So far there hasn't been an abundance of people using the library, so this isn't a big issue. However, I think things should be returned monthly, so others can enjoy them and it is easier for us to keep track of where everything is at all times. But don't worry, once you return something and if no one seems interested you can recheck these materials out again for your enjoyment. Yet, don't forget to return the items at every meeting, because there is a late fee of a six pack to my sidekick and me for every late item--Just Kidding! Just please be kind and respectful to the library materials and try and remember to bring them back at each meeting.

Also, for those of you that have beer books, magazines, videos, etc. gathering dust or are used as coaster rather than a source of information, then perhaps those items could be circulated in the library for others to enjoy. All you have to do is write your name and phone number in the material. Then I will add it to the collection and keep track of it for you and any time you would like it returned I can relocate it and get it back to you as soon as possible.

I hope to see you all at the next meeting checking out the library!

Beer Barons' Library

Books

"The New Complete Joy of Home Brewing" by Charlie Papazian
 "Fearless Brewing--The Beer Maker's Bible" by Brian Kunath
 "Brewing Lager Beer" by Gregory J. Noonan
 "Brew Ware--How to Find, Adapt & Build Homebrewing equipment" by Karl F. Lutzen & Mark Stevens
 "Wisconsin's Best Breweries and Brewpubs" by Robin Shepard

Magazines

Title	Date	Volume	Number
Brew Your Own(BYO)			
BYO	March 1998	4	3
BYO	April 1998	4	4
BYO	May 1998	4	5
BYO	June 1998	4	6
BYO	Aug 1998	4	8
BYO	Sept 1998	4	9
BYO	Oct 1998	4	10
BYO	Dec 1998	4	12
BYO	Jan 1999	5	1
BYO	April 1999	5	4
BYO	June 1999	5	6
BYO	Sept 1999	5	9
BYO	Oct 1999	5	10
BYO	Dec 1999	5	12
BYO	Jan 2000	6	1
BYO	April 2000	6	4
BYO	Sept 2000	6	7
BYO	Oct 2000	6	8
BYO	Dec 2000	6	10
BYO	Jan 2001	7	1
BYO	Sept 2001	7	7
BYO	Oct 2001	7	8
BYO	Jn/Fb 2002	8	1
Brewing Techniques	Sp/Ot 1995	3	5
Brewing Techniques	Nv/Dc 1995	3	6

If you are associated with, or know of an upcoming event or other item 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.



Norwegians Hail Christmas with Viking Brew

By Inger Sethov

OSLO (Reuters) - In a tradition dating from Viking times, Norwegians celebrate Christmas with a mind-numbing range of yuletide beers.

Vikings used to drink bitter ale as a tribute to the Norse gods at the winter solstice in December and when Christianity reached the Far North around the year 1,000, Norwegians started toasting Jesus Christ and the Virgin Mary at Christmas.

Anyone who failed to live up to the ritual of mixing a special brew for Christmas -- and drinking it -- was ordered to pay a fine to the bishop or lose their property.

"This is serious stuff," said brew master Olaug Flakne at Norway's biggest brewery Ringnes. "You could end up being expelled from the country if you broke the beer traditions."



"Christmas beer is a business that we take great pride in," said Flakne, responsible for this year's 18 different Christmas brands -- a total of 3.3 million quarts.

Norwegian brewers offer a total of 50 types of yuletide brew, available from November and through December -- a wider choice than in any other country in the world, according to the Association of Norwegian Breweries.

Source: Reuters (see the rest at: <http://www.reuters.com/newsArticle.jhtml?type=ourWorldNews&storyID=3945461>)

Real Ale Festival 2004 in Question

Dear Real Ale Lovers:

Despite our best efforts, it looks like we will not be able to have a full-blown Real Ale Festival in 2004. We are planning an alternative celebration of real ale for the same weekend (March 4-6) and will announce details soon.

What Happened? We had looked forward to running the festival again at the Finkl building where it was held last year and in fact had reserved the space way back in June. In early October we started the dialog to finalize all the venue-related details. Everything is fine except that we can't get a liquor license. The city is no longer willing to grant special event licenses for the Finkl space and the venue has not yet secured their own on-premises license and does not believe that they will be able to do so in time for a March festival.

What's Next? First, we do plan a full-fledged festival again during the first March weekend of 2005, either at Finkl or some alternate location in or near Chicago. Second, we're going to have a nice real ale party March 4-6, 2004 for any and all comers, so plan to come on out and join us. At this moment, we are busily conspiring with Goose Island, Rock Bottom, the Map Room and other venues to find homes for as many great real ales as possible. Most likely we'll run busses on a circuit to the various sites and create America's biggest real ale pub crawl.

Stay Tuned: So that's the news for now. We'll pull together our plans over the next few weeks and keep you informed via email and the website. Plan to join us for a whole new spectrum of real ale fun in 2004!

Cheers,
Ray Daniels
Organizer - Real Ale Festival

On the Competition Front



National AHA Club-Only Homebrew Competition (COC) - Beer Barons Currently in 4th Place.

By Chris Belsky

This month Jeff Ender's nutritious Imperial Stout is representing the Beer Baron's in the COC for the Barley Wine/Imperial Stout competition (round 4 of 6 in the COC)- let's all wish Jeff good luck on representing the club

at the competition, and thanks, Jeff, for your support & participation in the Beer Barons.

Rich Heller represented the Beer Baron's for November's Koelsch/Altbier competition with his yummy Koelsch (round 3 of 6 in the COC). The competition was held on Saturday, November 22nd, but unfortunately Rich's beer didn't place in the top three out of 43 entries. Thanks anyway, Rich, for your participation!

As shown in the COC schedule, the next competition category is Mead (BJCP Category 25). This is round 5 of 6, so we're nearing the end of the COC. Your club entries are due at the March 24th meeting of the Beer Barons; so bring in your tasty Meads for the COC competition!

Take a look at AHA's website http://www.beertown.org/homebrewing/club_winners.html as the Beer Baron's are listed as currently in 4th place national in the COC. Also, make sure to read the latest issue of Zymurgy magazine, as each issue has the updated listing of points for each homebrew club. The Beer Barons are listed in Zymurgy for our accomplishments! Points are accumulated for each club, with the club having the highest point total winning the homebrew-club-of-the-year award at the National Homebrewer's Conference. The current rankings for the COC is:

2003-2004 Club-Only Competition Standings

Rank	Points	Club
1	12	Prairie Homebrewing Companions
2	12	Urban Knaves of Grain (UKG)
3	12	Tippecanoe Homebrewers Circle
4	8	Beer Barons of Milwaukee
5	8	Heart of the Valley Homebrewers (HOTV)
6	8	Niagara Association of Homebrewers
7	4	Alcohol Through Fermentation (ATF)
8	4	Maltose Falcons
9	4	Clinton River Association of Fermenting Trendsetters (CRAFT)

Take a look at the schedule for remaining events of this year's COC. There are only two (2) events left, with the next one being the Mead category in March. I know there are a few club members who appreciate and brew this style, so bring your mead in! Entries for this event will be due on the March 24th club meeting.

Also, part of the new 2004-2005 COC schedule has been posted, so feel free to take a look at that too!

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 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 COC.

If anyone has questions concerning this, feel free to either email me at belskyc@msoe.edu, or give me a call anytime at 414-807-5230.

2003-2004 COC Schedule

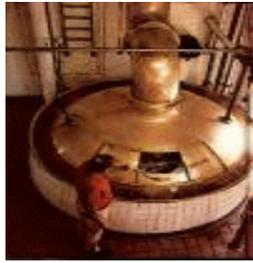
Competition Style and Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
April 2004 – Mead (BJCP Category 25)	March 24 th , 2004
May 2004 – Extract Brews “This competition is open to any of the BJCP beer categories. All entries must include malt extract in the recipe.” – AHA website	April 28 th , 2004

2004 - 2005 Schedule

Competition Style and Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
August 2004 – Wheat Beer (BJCP Category 17)	July 28 th , 2004
September/October 2004 – Smoked Beer (BJCP Category 23)	August 25 th , 2004
November/December 2004 – IPA (BJCP Category 7)	October 27 th , 2004

Cheers,
~Chris Belsky

Beer and Brewery Reviews



A walk through the Obermann Brewery

By Erik Peterson, Beer Barons of Milwaukee

A significant piece of Milwaukee's brewing history is sitting on the corner of 5th & Cherry, only a couple of blocks from the Brewery Credit Union. It's for sale. It could be a brewery once again. Local developers and nationally-known brewery historians have been looking at it for some time now.

With the removal of the Park East Freeway, many dilapidated, turn of the century industrial buildings are becoming hot properties. Obermann Brewery opened in 1854, and was Milwaukee's largest brewery for 20 years. I stopped by the Brewery Credit Union to tell loan officer Steven Koski that I was researching the boarded-up property down the street from him. According to Steve, there was a fire at Oberman around the turn of the century. New investors were brought in, and thus the name was changed to Falk, Jung, and Borchart Brewing Co. Not long after that, Falk went on to pursue other interests (Falk Industries), as young Jung, a former brewing apprentice from Pabst Brewery bought out Falk and Borchart. The name was changed to Jung Brewery, and business prospered until sometime after its officially closing at prohibition. However, the building has survived demolition over the years by functioning as one of the city's many generic scrap yards. Cans, metals, and pretty much anything picked up in the alleys was brought in to sell. In fact, the basement and sub-basement were still packed full of this valueless debris until last year.

The City of Milwaukee has owned the building since 2001, purchased through tax remediation. One of the first tasks was to hire a salvage/cleaning company to empty out the lower levels. There is a freight elevator, which was installed about 75 years ago. It would take brewery workers and supplies into the basement and sub-basement. On the main level, the floor is an original wood-plank design. When the elevator is lowered into the basement, its top creates a false-floor on the main level, effectively hiding the elevator and the lower levels from view. There is a pull rope to start or stop the elevator. According to one DCD employee, the basement contains vaulted tunnels made of cream city brick. The tunnel on the south end of the basement appears to lead under the street, toward the Hein Electric building.

As the first city employees ventured into the basement, their flashlight view from the elevator was one of piles of debris, some of it decades old. Broken furniture, wooden barrels, broken industrial machines, wooden carts with cast iron wheels, bags and boxes full of trash, piles of tin and aluminum cans with pull-tab tops were almost touching the ceiling...and shopping carts from more than a few local grocery chains. Within a few months, the building had been cleaned out, the windows and doors had been secured, a temporary lighting system had been wired in, and the electrical fuses had been restored, at least partially...

The first potential buyers were shown the building in 2002. On one early showing, an employee from the Dept. of City Development (DCD) was giving a tour to a local developer, when the elevator quit working. After a brief walk around the lower levels, they had returned to the elevator, and found it non-responsive. They looked around the elevator car to see that there was no trap door on the ceiling. They looked around the lower levels to find that there were no staircases going up. There were workers on the main level, but they were using saws, air compressors, hammer drills, and other power tools, so getting their attention was hopeless. The city employee had his cellular phone with him, and was able to find a spot in the basement where he could get a signal strong enough to make a call. He didn't have the numbers of any of the workers above them, so he dialed 911.

"We're stuck in the basement of the Obermann Brewery building on 5th & Cherry."

The fire department arrived, and came in through a door that had been left unlocked by the construction workers on the main level. They used axes to make a hole in the floor, then lowered a 20-foot aluminum ladder down to free the men trapped below. A fuse had blown. The City bought some spare fuses, and a ladder of their own to keep in the hole, for future escapes. They are still looking for a buyer.

It's entryway on Cherry street is just simple wood steps. Once inside, the first floor appears to have been remodeled in the 60's or early 70's, based on the interior design. There is one restroom and a few offices. The 2nd floor is open, with a staircase, drop ceiling, and fluorescent lights. Taking the elevator up, the roof is flat, with a rubber membrane cover, and a few leaks. The roof level seems to be about 2500 square feet, with spectacular views in all directions: Brewers hill, downtown, the Bradley center, and nearby historic churches.

A few blocks away was Stout Bros. Public House, Milwaukee's newest brewery. Unfortunately for Milwaukee, the brewery closed its doors around the 1st of September. Painted on the wall above the bar were the logos of many of Milwaukee's original breweries, including Obermann.

Building facts: 11,000 sq.ft. Cream city brick construction & exterior. Missing cornices. Some bricked-up windows. Shipping docks. 3 floors. 2 basement levels. Flat roof.

This Month's Meeting

The **Thursday, December 18nd** meeting will be held at Clifford's Supper Club, 10448 W. Forest Home Ave., Hales Corners. The meeting will start promptly at 7:30pm. **Admission to this meeting is \$10.00.**

This month is our Christmas/Holiday party with beer, food, raffles, door prizes and more.



Please support Clifford's Supper Club with your patronage

Clifford's allows us to use their banquet room at reduced 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

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