



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

April 2004

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

Great Dane Pub and Brewing Co.



1996 - GABF Bronze - Pecks Pilsener
1997 - GABF Gold - Peck's Pilsner
1997 - GABF Bronze - Devil's Lake Red Lager
1999 - GABF Bronze - Old Scratch Barley Wine
2000 - GABF Silver - Oktoberfest
2002 - GABF Bronze - Oktoberfest
2003 - GABF Gold - Oktoberfest
2003 - GABF Bronze - Wheat Beer (Dunkel Dopple)
and last but not least -
2002 - Beer Barons' Seal of Great Approval

Not a bad start eh? Started in 1994, Great Dane brews some excellent beers and has good food to. According to Robin Shepard's "Wisconsin's Best Breweries and Brewpubs", Great Dane brewed 50 different seasonal and

specialty beers between 1994 and 2000. That's selection! Robin lists the following:

Alt, Black Earth Porter, Cherry Isthmus Oatmeal Stout, Crop Circle Wheat, Devils Lake Red Lager, Emerald Isle Stout, Landmark Light, New Peculiar, Oktoberfest, Old Glory American Pale Ale, Old Scratch Barley Wine, Peck's Pilsner, Potters Run India Pale Ale, Steem, Stone of Scone Scotch Ale, Veruckte Stadt, and Wooden Ships ESB

Their 2000 production was around 2700 barrels. No doubt they have to brew quality beers to sell that much. But don't take my word for it. Try them out yourself.

Pat Keller was the brewery manager at the original location and is now the head brewer in the new Fitchburg brewpub. This month we have the pleasure of having him for our speaker and trying a few of his beers in the comfort of our normal meeting hall. I couldn't find much on his history but I'm sure he'll be happy to answer questions at the meeting. Maybe somebody can ask him where they came up with the name "Stone of Scone" for their Scotch ale (I at least know what the Stone of Scone is and think it's a fitting name).

I look forward to seeing everybody there.

Hae a wee gude willewaught!

Mike Schwartz

Next month speaker will be Luther from Onopa Brewing Co.

If anybody would like to do a right up for next month's newsletter it would be much appreciated. This would be especially easy for anybody who lives down around the area because all you have to do is talk to them and maybe look up a couple articles on the Internet. Let me know if you're interested.

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Upcoming Events

Meeting Dates and Style-of-the-Month:

April 28th: Pat Keller from Great Dane Brewing in Fitchburg will be our guest. We'll taste a selection from their vast lineup and talk about beer and brewing!

Great Dane has some awesome beers (Stone of Scone!!)

May 26th: Luther from Onopa Brewing Company of Milwaukee will be our guest. Onopa is the newest brewpub in town and has some very good beers. We recently had an officer's meeting there. I hear they also have food now.

June 24th: Homebrewing with the Beer Barons night. Sign up if you'd like to talk about something brewing related.



Beer Events

These are all good events to learn more about beer and brewing as well as meeting brewing professionals and promoting the Beer Barons!

April 20

Museum of Beer & Brewing Lecture Series, Miller Inn, Milwaukee, WI

April 23

Beers around the World at the South Milwaukee Community Center. We'll have a table at the festival to promote the club and our festival. If you're interested in attending, Paul Tinsen has additional information

World of Beer Festival

Everybody's been pitching in to distribute posters and fliers as well as selling tickets. Things are coming together. Let's all keep up the effort and have a successful festival!



Officer's Meeting and Social Hour
Date: Wednesday, May 6
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Kenadee's "ultra pub"
725 N. Milwaukee St.
(414) 431-5556

Food & Froth 2004

Jeff Kane

The Food and Froth Festival at the Milwaukee Public Museum was a great success once again. The Museum met it's goal and sold out tickets the Tuesday before. Once again, there were no tickets available at the door.

I want to thank all who participated. The brewers who donated their time and skills were Lenny Beck, Rich McKagan, Mike Schwartz, Jeff Enders, and Kevin Moon. We had almost 7 kegs of beer. We ran out about 20 minutes early. Next year we will have to give smaller samples. It was really nice to see so many people come back for seconds, thirds, and even fifths. ;-) The beer went over very well. Good job to all the brewers.

Much appreciation to Karen Grade and Rich Binkowski for helping out with the setup and take down. They also represented the club by gathering names and numbers for future speakers at our club functions.

Special thanks goes to Mike Schwartz for a fantastic display. If you weren't there to see it, I am not sure how to describe it. We had a whole 8 foot table full of posters and details about who and what we are. We also had advertisement for the upcoming World Of Beer Festival. To improve for next year, we should have a person at that booth to tell people what it is as I think many people just walked by since there was no beer there. ;-)

The World of Beer Festival was advertised at many places during the night. With 2,000 beer enthusiasts, we only need 1/4 of them to decide to go to our event, and we can fill up our ticket sales. ;-)

I already have a volunteer for next year. This is a great club response. If you want to help out next year, let me know. We get 5 free admissions to those who make beer and serve it in the booth. I am proud to say that the volunteerism in the club is way above par. To have people who want to go and not enough slots to fill is really amazing. You are ALL a great group of people to associate with. Thanks for being so willing to give of your own time and effort.

We were supposed to offer a raffle of a one year membership. Things got confusing at the last minute, and our offer did not show up in paper form to the raffle area. Therefore, it was not raffled. We will make sure to get that extra exposure next year.

A Good Beer To All, And To All A Good Beer!

Jeff Kane

[ed. Note - this article just missed last months newsletter]

Wisconsin Microbrewers Festival

Rich Binkowski has set up the annual trip to Chilton as you heard at the last meeting if you were there. Unfortunately if you weren't, sounds like the trip is already full. Last I talked a rich, there were only three seats left on the bus. This has always been a very popular trip I'm betting it will be a success again this year.

The details of the trip for this year are \$45 for the bus trip and ticket to the festival. As always, bring your own lawn chairs. Rich has food that he will be grilling with the help of others.

If you're going, bring your money to the next meeting. This year we have to pay for the tickets in advance.



New Glarus Brewing Co. won the award for small brewing company of the year in the 2003 Great American Beer Festival.

Small Brewing Company Brewmaster of the Year: Daniel Carey

Yeah, I know this kind of late but I ran across this while looking for something else and thought it was pretty significant. A huge congratulations should go to Dan and Deb both!

Heaven City Restaurant Beer Dinner

Chef Scott McGlinchey presents Mai Bock Dinner Wednesday April 21, 2004

FIRST

Eggplant Pirogue filled with Maple Leaf Farms Duck floating in a rich Mole' Amarillo Sauce: Point Mai Bock

SECOND

Spring Asparagus and Vidalia Onion Tart with Roth Käse Gruyere Cheese on a Lakefront Bock Chicken Veloute: Lakefront Bock

THIRD

Bailey's Guam Sauce Spiced Shrimp on Seasonal Greens with Roma Tomatoes and Mint Julep Vinaigrette: Sprecher Mai Bock

FOURTH

Louisiana Boudin stuffed Quail nestled in Tasso Sauce with Blackened Napa Cabbage and Oven Roasted Potatoes: Capitol Mai Bock

FIFTH

Heaven City's Caramel Apple Tart- A Favorite for 15 years and served with a selection of Old Barley Wines -1997 RWS; 1996 Lakefront Beer Line; 1994 Thomas Hardy's

\$50.00 Tax and gratuity are additional. www.heavencity.com

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.



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

It's getting close!

Well the time for the World Of Beer fest is right around the corner. I must admit I had a lot of anxiety as we got closer to the fest. But after the officers meeting this month and hearing that tickets are

selling, and that we are getting confirmations from the vendors, has made me feel a lot better. Everyone of the officers, MAL's and a number of others have done a great job at making this happen. Thanks people! Thanks to Jeff Platt for all his help and guidance. And last, thanks again to all of you who volunteered to help. This wouldn't happen without you. I will be talking about specific needs of the volunteers for the fest at the meeting, so if you volunteered please try and make the meeting to be up to date on what will take place on Sunday, May 2nd. Also, if you have an idea for a demonstration please let one of the officers know. I failed to ask at the last meeting. My apologies for the late notice.

The deadline for the State Fair Homebrew competition is fast approaching so remember to sign up and lets make sure the club wins all the awards! This will be my first time entering a competition so I'm really excited about it. Get your beers ready and enter because its always good to have your beer critiqued by someone who knows what they're talking about. Plus you might win! One more thing, if you signed up for the Chilton bus trip please bring your money to the meeting. Rich needs it to send in for the tickets. See you at the meeting.

Op uw gezondheid
Paul

P.S. if you ordered a shirt and haven't paid Karen please bring in the money to pay her, thanks.



Memo From the Treasury



I have to thank all the attending members at the March meeting for trying to bring the club back to fiscal stability! I encouraged you to give hell to those members that were not attending meetings and you outdid yourselves!! Our meeting fees brought in \$400 with the great turnout. Alas, Richard Binkowski was so bummed and guilt ridden by the cancelation of brewmaster Todd Ashmann he went out and bought the club some great beers for the evening. The belgium beers broke the bank and we went \$18 over what we took in. That puts us behind \$22 for the year and we'll just have to rob Peter to pay Paul for this month. Come April we'll enjoy some great beers with Pat Keller of Great Dane and try to get ahead of the game. BE THERE!!

Sláinte!
Rich



On the Competition Front



National AHA Club-Only Homebrew Competition (COC) – April finishes out this season's COC with Extract Beers.

By Chris Belsky

March was a fabulous month to judge for the COC, as it was meads. We had an awesome turn out for meads as eight club members brought forth their great meads, with only one getting to represent the Baron's in the national COC event. The eight entries were a great variety too: traditional meads, melomels (cherry & cyser), varietal honey, and even a braggot. The club judges would like to give a 'job-well-done' to these entries, as they were very well done. In the end, Jeff Ender's Traditional Mead scored the highest among the eight and was chosen to represent the club for the COC. His beer was shipped to Alaska, where the competition is being held, and I'll pass on the results when they come in.

Now, to finish out the 2003-2004 COC season is April's Extract Brews, which is the 6th and final event. This 'category' will actually accept any beer in BJCP categories 1-24, as long as 50% or more of the recipe is malt extract. This is the last event, so bring in your tasty beers for the COC competition, and let's see if we can be the first club to win two events this year!

If you're interested in entering this competition, your club entries are due at the April 28th meeting of the Beer Barons. Bring in four (4) bottles of your best brew (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_recipie.pdf and bring it in with your beer. When bringing in your entry, it's very important you've chosen the best category for your beer. If you aren't sure of the best category, bring in an extra bottle, and if time permitting, the club judges may be able to help you pick one. We have a panel of club-member judges that will select which beer gets to represent the club and be entered in the COC.

Here's the complete & updated COC schedule and entry due dates:

2003-2004 COC Schedule

Competition Style and Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
May 2004 – Extract Brews "This competition is open to any of the BJCP beer categories. The competition is open to entries with extract making up at least 50% of the fermentables 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

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 <http://www.beertown.org/homebrewing/club.html>.

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, or give me a call anytime at 414-807-5230.

Prost,
~Chris Belsky

2004 WI State Fair Homebrew Competition – Support Your Club By Volunteering For This Event!

by Chris Belsky

Last year's 2003 WI State Fair Homebrew Competition was a great success, and I'm looking forward to the 2004 WI State Fair Homebrew Competition, which is coming up soon – Entry registration is due Saturday, May 1st! The judging is being held on Saturday, May 22nd at the East Exhibit Hall (the old Cream Puff building) on the WI State Fair Grounds.

This event is only a success when our club members turn out and volunteer, and we need your help. We're looking for volunteers to judge & steward at the event. Stewarding simply involves helping to setup the event and bring out to the judges the entries and any necessary materials. In past, when I stewarded, one of my favorites was getting to taste the

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 clubs web site

entries as they were returned by the judges – what a great way to sample beers! Also, if you know anyone who is qualified to judge, please pass on this information and invite him/her to our competition.

Included with our competition is a potluck lunch that we hold with the WI Vintner's (who simultaneously hold their vintner's competition with the homebrew competition). Everyone is asked to bring a small dish or drink to pass, and this really is a nice touch to the event to take a nice break and have lunch. Parking passes & maps are also provided upon request, so you don't have to worry about that.

Last year, there were approximately 180 entries, and we're hoping for an increased showing this year. Building upon the success of adopting the BJCP categories & making this competition a sanctioned BJCP event, we'll continue to work with the BJCP making it easier for both entrants and judges – which will allow for standardized entry & judging. This helps competitors to easily enter their beers, and provides for a standardized platform for judges.

For those of you interested in entering your beers into the competition, visit the Beer Baron's website www.beerbarons.org and download the Rules & Regulations. The website will also have the latest news, postings, and downloads.

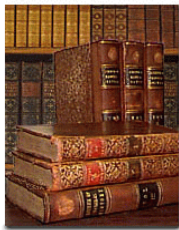
There are new increased cash prizes this year! The Best of Show winner gets \$30, 2nd Best of Show winner gets \$20, and each Best of Category winner (with six main categories) gets \$10. Gold/silver/bronze ribbons are also awarded for the highest scoring beers of the competition, and of course, all judging sheets are sent back to you so that you can learn from the judge's comments (which many consider a great incentive for entering their beers in competitions – what a great way to learn!). So enter all those great homebrews you got, win some prizes and earn homebrewing honor!

I think this will again be a great event, and I look forward to working with all the great judges, stewards and coordinators on this event. If you (or your friends) would like to help out as a judge or steward at the event, please feel free to sign up and join the fun. You can contact me at belskyc@msoe.edu or home/mobil 414-807-5230.

Hope to see your beers at the Fair!

Prost,
~Chris Belsky

In The Library



The Beer Barons' Library

by Nikki P.

Hello fellow Beer Barons. This is just a friendly reminder about the Beer Barons' library that offers a variety of magazines and books. These items are available to be checked out at every meeting. The library is a great resource for all types of brewers and beer lovers.

Where is the library located? Well, the location varies at each meeting. However, my sidekick and I have noticed the best spot for the library is

near the men's bathroom, because that is a high traffic area.

How does the library work? It isn't the Dewey Decimal System, but an easy system that works just as smoothly. All you have to do is find an item(s) and let my sidekick or I know and one of us will write down the important information such as your name and the resource item(s). However, if we are not around, don't fret, because we get thirsty too, so we are more than likely just refilling our beers or engaged in a beer related conversation. When we are not around there is a checkout list by the library, so you can write down the information yourself.

Overall, the library is working well. Everyone seems to enjoy what he/she checks out and everyone is doing a good job at returning item(s) in a timely fashion (one or two months). However, I feel that not enough people know about the library, so that is why I am reminding and informing everyone of this wonderful opportunity of knowledge. So don't be shy at the meetings and come see what the library has to offer. Plus the library is always accepting donations of any kind—books, magazines, videos, recipes, etc.

Two last things. First, there are Michael Jackson videos missing from the library that were checked out in September and the name of the person who checked them out is not known, so please bring these videos back to us for others to enjoy. Finally, I have a joke for you all: Two pretzels walk into a bar. One is assaulted and the other one is bent out of shape!

Peace
Nikki

For your article!

This Space Available!

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 Month's Meeting

The **Wednesday April 28th** 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 \$5.00.

This month will be Pat Keller of Great Dane Brewing in Madison. Great Dane is a perennial favorite at most festivals and on trips to Madison. They have some fantastic beers including the Stone of Scone and Stoner's Oatmeal Stout. Bring your questions and taste some great beer!



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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See us on the web at www.beerbarons.org