



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

October 2005

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

OCTOBER MEETING WITH TODD ASHMAN



At the October meeting, the Beer Barons will have a special guest speaker. Todd Ashman will be joining us to discuss his upcoming trip to Belgium in the spring 2006.

In the late 1980s, Ashman moved from Texas to Cotati, California. At this period he was living in wine country, however, he became very interested in beer. The Sonoma County Beerocrats introduced him to homebrewing and influenced him greatly as well.

In 1995, Ashman attended a conference in Portland, Oregon. The Conference was hosted by "Brewing Techniques" magazine. After the conference he began making contacts and talking with professional brewers.

Since 1995 Ashman has produced numerous delicious award winning beers. He brewed professionally at Flossmoor station in Illinois, outside of Chicago, and then moved his trade to Green Bay, Wisconsin, where he brewed for Titledown Brewing Co. Over the years he has won many Great American Beer Festival medals.

In May of 2004, Ashman took a non-brewing position at Mid-America Brewing Supply in Minnesota, which is a malt distribution Company, which is where he is today.

A Bit About Ashman And Belgium

I started traveling to Belgium in 1995. I found out about a beer festival held in Antwerp and worked that into my first trip.

The festival was known as the 24hours of Special Belgian Beer. It was an amazing festival and it became a focal point in the next eight years of my life. I started traveling to Belgium once or twice a year during that time. I took interest in brewing techniques, traditions, and the Belgian beer culture.

All of these things fascinated me. In addition to the fore mentioned items the architecture, history and people of Belgium touched me as well as they will you, if you travel to Belgium.

As a brewmaster for the tiny Flossmoor Station Brewing Company I had a great interest in tasting as many different styles of beer as I could while I was there. There is a vast array of styles brewed in Belgium. Lambics, Saisons, Sour Reds and Browns, Wits, Tripels, Dubbels, Trappist and Abbey brewed. Many more styles and some of those styles are near extinction. Come join Jeff Platt and myself on a very interesting trip designed for the first time traveler to Belgium!!!

Cheers! Todd Ashman

Proposed Belgium Tour: Rough Draft

3/2 Arrive in Brussels & meet up with all tour members-pub crawl Brussels& overnight

3/3 2nd Nacht van Grote Dorst (Night of the Great Thirst); Eizeringen; Belgium. A lambic festival just outside Brussels starts 7pm (get there early!) overnight Brussels

3-4 Cantillon open Brew Day Brussels starts 6am leave around 11am ish. Zythos Beer Fest Sint Niklaas starts 2pm till 2am! Overnight Brussels.

3/5 Zythos Beer Fest Sint Niklaas: 10am-10pm or free day-overnight Brussels

3/6 Halle, Boone Brewery tour(?), Streek Producten Centrum(Local products store-awesome!), Dworp, Hanseens tour, Beersel, Drie Fonteinen meal and tour? Back to Brussels...late night Brussels??? Overnight Brussels.

3/7 Leave Brussels, tour Moortgat Brewery, on to Antwerp, open day and evening Antwerp. Pub crawl for those interested. Overnight Antwerp.

3/8 Tour De Konick brewery Antwerp. More sightseeing Antwerp more pub crawl. Overnight Brussels.

3/9 Bus to Roselare tour Rodenbach. Bus to Westvleteren go to In De Vrede. Into Wallonia to see Saison Country. Overnight???

3/10 Tour some Farmhouse breweries... Overnight???

3/11 Return to Brussels...meal Int' Spinnepkopke...final goodbyes.

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**Some
Thoughts from
the President**

Hey fellow Barons...

It is a happy coincidence that I am reading *Brew Like a Monk* by Stan Hieronymus (Brewers' Publications) and offered through AHA. As it turns out, Todd Ashman will be speaking at this month's meeting on, what else, Belgian Beer! The book goes into detail about the six remaining Trappist Breweries still operated by the order. Hieronymus also discusses Abbey Ales (certified mark but not necessarily brewed within the monastery) and independents. So what is the essential difference between an Abbey and a Trappist...?

Abbey Ales do not need to be brewed within the monastery under the guidance of the order but still retain the essential recipe, control over advertisement, and allocation of charitable givings. So you get the best of the recipe but without those pesky white robes. There are also three recognized breweries that brew in the Belgian style but are not sanctioned by the order.

The book gives an enjoyable history of the Belgian style but then transitions to the American style of brewing in the *style*: covering the mash ton and yeast fermentation. The book does not cover recipes in depth nor introductory techniques. Instead it covers guidelines and insight into the technique with a few recipes from both professionals and armatures alike.

So if you have ever considered brewing a Belgian (Belgium is the country and Belgian is the style) beer this is definitely the book for you. The history and other background information in this book is a fantastic and just a great "beer read". Enjoy!

On a different note, please remember that this is the time for officer nominations. We need dedicated beer enthusiasts to keep this club going!

Paul

\$\$\$TREASURER REPORT\$\$\$

Greetings

Bills are paid and the club remains fiscally strong. We've got just over \$1500 in the bank at the end of September. Everyone pushing for a Belgium experience is going to get their wish. Todd Ashman will be with us to help us understand and appreciate the wonderful spectrum of Belgium style beers. Belgium beers will be on tap. You think this is amazing? The \$5 monthly meeting fee for this night will remain the same! Now that is truly amazing!!!

See ya there!

Mac

Great American Beer Festival Recap

The Great American Beer Festival in Denver, Colorado came to a close on October 1st 2005 after three days of festivities. The attendance topped off at 29,500, which is 1,500 more than last year. Although the festival was long hours and hard work, it was exciting and rewarding for many.

2005

Attendance 29,500
 Volunteers 2,693
 Volunteer Hours Worked 40,000
 Breweries at the Fest 377
 Beers at the Fest 1,672
 Breweries in the Competition 466
 Beers in the Competition 2,335
 Categories Judged 69
 Number of Judges 109
 Average Number of Beers in each Category 34
 Category with the Highest Entry American Style IPA
 Medals Awarded 206

2005 Winners

Large Brewing Company of the Year:
 Anheuser Busch—St. Louis, MO

Mid-Size Brewing Company of the Year:
 Sierra Nevada—Chico, CA

Small Brewing Company of the Year
 Sandlot Brewing at Coors Field—Denver, CO

Large Brewpub of the Year
 Iron Hill Restaurant and Brewery #3—Wilmington, DE

Small Brewpub of the Year
 Pelican Pub and Brewery—Pacific City, OR

Top 5 Medal Winning States

California 38

Colorado 29

Texas 13

Wisconsin 11

New York 10

Source: www.beertown.org

Wisconsin 2005 Winners Great American Beer Festival

Brewery	Beer	Medals	Category
Capital Brewing Company, Inc.	Munich Dark	Gold	European-Style Dark/Munchner Dunkel
Hereford and Hops	Schwarzbier	Bronze	German-Style Schwarzbier
Hereford and Hops	Clearly Red	Bronze	Irish-Style Red Ale
Jacob Leinenkugel Brewing Company	Leinenkugel's Creamy Dark	Gold	American-Style Dark Lager
Miller Brewing Company	Milwaukee's Best	Bronze	American-Style Lager
Miller Brewing Company	Miller High Life	Bronze	American-Style Premium Lager
Miller Brewing Company	Ice House	Bronze	American-Style Specialty Lager
Miller Brewing Company	Sharp's	Silver	Non-Alcoholic (Beer) Malt Beverage
Miller Brewing Company	Temptation Bock	Gold	Herb & Spice Beer
New Glarus Brewing Company	Belgian Red	Gold	Fruit & Vegetable Beer
New Glarus Brewing Company	Cherry Stout	Gold	Wood & Barrel-Aged Beer

----- On The Competition Front

Date: November/December

Style: Baltic Porter

Club Entry Due: October 26, 2005

Entries are to be given to Richard Binkowski by the October meeting.

Upcoming Events: Meeting Dates and Styles

Oct 26: October Meeting-Todd Ashman

Nov 02: Officer's Meeting-Grady's Saloon
 3101 N Lincoln Ave

Nov 05: 29th Annual Fall Tasting: Cicero, IL

Nov 16: November's meeting-topic TBA



Bunde Working His Magic—New Brewery in West Bend

Former Stout Brothers' brewmaster, Al Bunde, has been a busy man these days. Not only is he helping brew in the Wisconsin Dells at Moose Jaw Brew Pub, but he is also brewing for a brand new brewery in West Bend.

Located on the river near downtown West Bend, Riverside Brewery and Restaurant, will open October 24, 2005. This will be West Bend's first microbrewery.

Currently, Bunde has brewed an Amber, Honey Ale, and Weiss. The equipment at this brewery is on the smaller scale. He is working with a 3.5 barrel system with two 7 barrel fermenters. Hence, he has been working hard, especially in the past four weeks.

The restaurant has a variety of selections with a nice comfortable ambiance. Plus, along with Bunde's beers, there are also five guest beers from Wisconsin.

Come check out Bunde and the new brewery and restaurant.
255 S. Main
West Bend, WI
262.334.BREW

ELECTION'S ONLY 2 MONTHS AWAY

Elections are not too far off! Officer nominations are at the November meeting. Then, at the following meeting in December, we as a club will vote on the new officers for 2006.

Nominations are needed for all six positions: president, vice president, treasurer, editor, and 2 members at large. Paul Tinsen (president), Richard Binkowski (vice president), and Richard Mckagan (treasurer) have each had two terms and are unable to be nominated again for their present positions. However, they are eligible for other positions if desired.

Plus, as noted in other newsletters and meetings there will also be a separate World of Beer Committee. The members of this committee will be different from the members elected on the board. This committee will be formed on a volunteer basis. Duties include organizing, advertising, marketing, networking, and much more. At the October meeting there will be more information available on these positions.

If interested in the board or committee then please contact a current officer. Also, anyone is always welcome to attend an officers meeting, which is the first Wednesday of the month. The locations of these meetings vary. The November meeting will be at Grady's Saloon on Lincoln Ave (3101 W Lincoln Ave). Business is conducted from 7:30pm to 8:30pm and then a social hour follows.

An army of a thousand is easy to find, but, ah, how difficult to find a general.

Chinese proverb

Beer mat knows when it is refill time

By Julie Clothier for CNN

Friday, September 30, 2005

(CNN) -- Two German students have created a device that will stop beer lovers having to get out of their seats for a refill.

The "smart" beer mat, created by Matthias Hahnen and Robert Doerr from Saarland University in Saarbruecken, southwest Germany, can sense when a glass is nearly empty, sending an alert to a central computer behind the bar so waiters know there are thirsty customers.

The students' supervising professor, Andreas Butz, told CNN the plastic beer mat had sensor chips, which measured the weight of the glass, embedded inside.

When the weight of the glass drops to a certain level, the sensor chips detect that it is close to empty and alerts the bartender via a radio signal.

http://www.cnn.com/2005/TECH/09/30/spark.beermat/index.html?section=cnn_tech



November 14, 2005

Museum of Beer and Brewing
Lecture and Fundraising Dinner

Libiamo
221 W Galena St
Milwaukee, WI

Judging--

For those of you who are interested in taking the BJCP (Beer Judge Certification Program) exam, the club is still in the process of putting classes together, however we are getting closer and closer to starting those classes.

At the last meeting in September, Schwartz, Enders, and Rice talked more about the classes and the exam and explained what was involved. This also gave them an idea who was interested and how many people. There still are some details to iron out such as where to meet and when. The holidays are coming up and this can be a busy time of year for many, but we hope to get these classes rolling as soon as possible.

The exam is a comprehensive test to determine your knowledge of brewing techniques, beer history, styles, and flavor/judge ability. The exam consists of two parts: essay + tasting. The essay portion is worth 70%, while the tasting portion is worth 30%.

When you pass the exam you are a 'recognized' BJCP judge until enough judging points is earned to become 'certified'.

Hopefully, soon the classes will start rolling. If interested contact Mike Rice-414.423.8610.

For more information or study tools log onto www.bjcp.org

Dells on Tap--Recap

The Beer Barons and friends took a journey to the Wisconsin Dells on Saturday October 15, 2005 to sample a variety of Wisconsin brews.

Dells on Tap took place downtown Wisconsin Dells at the 8th Annual Autumn Harvest Fest. This is a great event for the family. Besides the beer tasting there are other activities such as face painting, woodcarving demonstrations, scarecrow contests, craft sales, music, farmer's markets, and much, much more.

The weather was beautiful for this tasting. The beer consisted of Wisconsin breweries and brewpubs. Some participating breweries/brewpubs include but not limited to: BluCreek Brewing Co., Corner Pub & Brewery, Great Dane Pub, JT Whitney's Pub & Brewery, Lakefront Brewery, Sand Creek Brewing Co., Tyrana Brewing Co.

This beer event is a great way to get to know your Wisconsin beers and breweries/brewpubs. Not only is there a great variety to sample, but admission is very reasonable. Tickets to this event were only \$10.00 in advance and \$15.00 at the door. This admission included a souvenir tasting class and unlimited samples from noon-6pm. Such a deal and great times!

This year, Vice President Richard Binkowski organized a bus trip from Milwaukee to this event. This is a great safe way for the club to participate in festivities such as these. The bus trip was great fun! Beer, food, and videos were provided on the bus ride there. Plus there was still more beer on the way home if anyone desired.

Thank you Binkowski for your hard work organizing this fabulous bus trip.

29th Annual Fall Tasting: Cicero, Illinois

The Chicago Beer Society presents the 29th Annual Fall Tasting on Saturday November 05, 2005 at 6:30pm.

This will be a blind tasting. It will allow you to judge the beers strictly on their merit.

KLAS Bohemian-American Restaurant
5734 W Cermak Rd
Cicero, IL

Price: \$40 CBS member/\$50 non-member
-includes engraved glass and family-style dinner-

For more info: www.chibeer.org
847.692.BEER

November & December Meetings

Reminder: The monthly Beer Barons meeting occurs the 4th Wednesday of the month at Clifford's Supper Club. However, the November and December meetings will occur on the 3rd Wednesday of the month due to the busy holiday season.

Also, because we have an end of the year party the cost of the December meeting is \$10/person & \$15/couple. Beer and some food will be provided at the December meeting, but we also ask members to bring a dish to share.

The only major business at the December meeting is elections. Then the festivities begin with food, music, raffles, and tons of fun.

If anyone is having problems receiving the newsletter than contact Nikki at passentinonikki@hotmail.com

Also, a reminder that trial memberships last for only three months. After three months have passed, you will then be taken off the list.

Finally, articles and ideas for the newsletter are always welcome. It would be nice to hear from other Beer Barons and their experiences.

BUY/SELL/TRADE

I still have a couple of cases of empty brown bottles for sale- cheap.

Contact me at trk4usa@hotmail.com

THIS SECTION WILL BE AVAILABLE TO ALL THE
BEER BARONS WHO ARE INTERESTED IN BUYING, SELLING, OR
TRADING BEER EQUIPMENT OR SUPPLIES

(IF INTERESTED EMAIL THE EDITOR WITH YOUR INFORMATION)
passentinonikki@hotmail.com

THIS SPACE AVAILABLE

FOR YOUR ARTICLE!

We need your help please. Articles for the newsletter are always encouraged. Any length, typed or hand written is fine. Everyone's voice needs to be heard.

This Month's Meeting

The Wednesday, October 26th 2005 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 Todd Ashman will be the Beer Barons' guest.

Please Support Clifford's Supper Club With Your Patronage



Clifford's allows us to use their banquet room at a reduced price. Our support will help show our appreciation.

Famous For Their Friday Fish Fry

Membership Information

The Beer Barons of Milwaukee is open to anyone 21 years of age or older. Annual dues, which cover the cost of producing this newsletter, are \$15.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost of the featured beer style we taste that evening. However, additional fees may be required to cover the cost of special events such as the annual party in December. Annual dues may be paid at the monthly meeting, or a check may be sent to:

Treasurer, Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227

This newsletter will be sent free of charge to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send out reminders, so be sure to check the date on the label to see when it is time to renew.

BARON MIND is published monthly by the **Beer Barons of Milwaukee**, a non-profit organization. If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the clubs mailing address at: **Beer Barons of Milwaukee, P.O. Box 270012, Milwaukee, WI 53227.**

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First Class