



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

December 2005

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

December Holiday Party

DECEMBER 21 2005



December is the Beer Barons' Holiday Party. Please note the meeting is on the 3rd Wednesday this month and not the fourth.

First order of business at this meeting will be elections. Nominations for the 2006 board were noted at the November meeting. For those of you who did not attend last month's meeting, the nominations are listed below.



President:

Jason Kloss-
-homebrewer of 8 years
-connoisseur of beer
-gains a lot from the club
-wants to give more, continue to grow, share knowledge

Mike Chaltry-
-avid homebrewer
-wants to increase stability of club
-believes this is a homebrew club first and foremost

Vice President:

Eric Putnam
Karen Grade

Treasurer:

Kelly Kramer

Newsletter Editor:

Nikki Passentino (incumbent)

Members at Large:

Kevin Moon (incumbent)
Phil Rozanski

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The cost of this meeting is \$10/person or \$15/couple. Food and beer will be provided, however bringing a dish to pass is encouraged. Plus there will be live music and a raffle with great prizes. Don't miss the fun!!!



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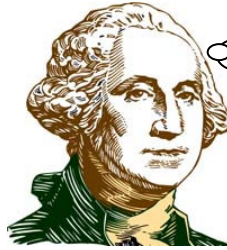
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Some Thoughts from the President

Well, this is it, my last letter as your President. I remember the first officers meeting as though it was yesterday. I remember being quite nervous and wondering what I had gotten myself into. Could I do the job? Would I be able to get up in front of everyone and speak (I had a terrible fear of speaking in public). Boy was I nervous the first few meetings!! And now I find myself somewhat saddened at the fact that my term has come to an end. I want you all to know that I truly enjoyed being your President for the last two years. Thank you so much for allowing me this great honor.

The holidays are upon us once again. Office parties, getting together with family and friends, our annual holiday party, etc, all lend themselves to having a few (or for some many!) drinks and then having to drive. Please be extra careful during these times. Take the time to reflect upon the last year and think about the upcoming year. We all have so much to be grateful for. I know I have a tendency to forget some of the people and things in my life that make me a whole person and this is the time of the year that I try to take a few moments to reflect upon how blessed I truly am. I wish you and your families a safe and wonderful holiday season. See you at the Holiday Party!

Paul Tinsen

President

Milwaukee Beer Barons

Thanks to all the officers for their hardwork and dedication to the club. Each of the officers is unique and offered a lot to the club in the past year. Without you the club would not run as smoothly. Your time, effort, and creativity are greatly appreciated. Thanks again for being such great people!

There are many Beer Barons who are not up-to-date on their yearly dues. Those who are not updated will be taken off the list. There has been some confusion on payments. I apologize for any errors. I will do my best to make sure everyone is accounted for.

Thanks
Nikki

WOB FESTIVAL 2006

The 3rd Annual World of Beer Festival is only five months away—**May 07, 2006** at Serb Hall. Currently, the club is organizing a committee for this festival. Once the committee is formed the club will move forward with the planning and organizing of the festival. Stay tuned for updates and volunteer opportunities.

Beer Calendar—2006

Jan 05-5th Annual Monocqua Ice Cold Beer Fest

Minocqua Brewpub
Minocqua, Wi
\$15 advance/\$18 door
1-4pm

Feb 02-Milwaukee Ale House Mid-Winter Beer Fest

233 N Water St
Milwaukee, Wi
1-6pm
414.226.2337

Feb 08-5th Annual Food and Froth

Milwaukee Public Museum
800 W Wells St
Milwaukee, Wi
\$35/ 7-10pm



Mar 09-Blessing of the Bock

Serb Hall
5101 W Oklahoma Av
Milwaukee, Wi
\$25 advance/\$30 door
12-4:30pm
414.372.0749

May 07-3rd Annual World of Beer Festival

Serb Hall
5101 W Oklahoma Av
Milwaukee, Wi

Upcoming Events: **Meeting Dates and Styles**

Dec 21: Beer Baron's Holiday Party: 7:30p
@ Clifford's Supper Club

Jan 04: Officer's Meeting: 7:30p
-old & new officers
@ Benno's
7413 W Greenfield Ave



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

Happy Holidays Everybody

I hope everyone is looking forward to the Christmas Party. Along with the beer, food and music I hope to have a selection of drawing prizes bigger and better than last year. Incredible club members and local businesses are stepping up to donate fabulous beer making accessories. Industries such as Muntons and Whitelabs have come forward with gifts. The list is even longer with the unique items purchased by the club for your holiday pleasure. Another 8 gallon Stainless Steel boil pot that is plumbed for a drain valve addition will be available. A propane burner kit to cook beer the fast and easy way. And my shopping isn't even done yet. If you ever wanted to win some great prizes this will be the event to do it at. Plan on buying lots of drawing tickets. Not only will you be financially helping the club prepare for the year 2006, you will very likely be going home with some sweet toys. It has been a pleasure volunteering as your treasurer and I thank all for their support. The financial report for November has us finishing with a balance of \$760. Major expenditures of \$1281 this month were easily handled and we will be going into the New Year a solid and active club.



-excerpt from "Bees in America" by Tammy Horn, through the University Press in Kentucky

Metheglin (a type of mead) is a beverage handed down from medieval Druids, but it was just as welcome to farmers in eighteenth-century America. Pennsylvanian historian Breninger provides an updated recipe; "To some new honey, add spring water, three parts water and one part honey. Put an egg into this. Boil the liquor till the egg swims. Strain, pour into a cask. For every fifteen gallons add two ounces of ginger and one of cinnamon, cloves, and mace, all bruised and tied up in a sack. Accelerate the fermentation with yeast. When worked sufficiently, bug up. In six weeks, it should be drawn off into bottles.

This website was passed on from Andy Hempken.

<http://www.honey.com/recipes/beer/index.htm>

Beer & Chocolate: A Match Made in Heaven

By Jeff Enders

Mmmm, beer and chocolate. It pays to have friends with connections. I was lucky enough to be invited to a private tasting of dark Belgian-style ales and handmade chocolate truffles in Madison recently. Each ale was paired with a different chocolate truffle. The beers were from Quebec's Unibroue, a wonderful brewery that specializes in Belgian-style ales, and the delicious truffles were handmade by Gail Ambrosius, a French trained chocolatier who lives and works in Madison.

The tasting took place at Gail Ambrosius' small chocolate shop and kitchen in Madison. Gail is a chocolatier, and studied in France at two of the best chocolate houses, Valrhona and Cluizel. Jim Javenkoski, a Culinary Attaché for Unibroue, has a Ph.D. in Food Science, and has the envious job of promoting Unibroue's wonderful ales. Jim has hosted many tastings of Unibroue's ales, usually pairing beers with cheese or complete dinners. This was only his second pairing with chocolate. We all know what beer is, but what is a truffle? Well, it looks like a little chocolate ball, but it has two parts- a soft center, called a 'ganache' (ga nahsh), and a harder chocolate coating. The soft center is a mixture of melted chocolate and cream, which is then dipped into melted chocolate and allowed to harden. Various flavoring and spices can be mixed with the soft center.

Jim brought four different dark Unibroue ales, and Gail chose a different truffle to pair with each beer. The first beer was Trois Pistoles, a Belgian-style Dubbel. At 9% alcohol, it's on the high end of the Dubbel style. It had a wonderful aroma, fruity and wine-like, with hints of raisins, and was incredibly light bodied, considering the amount of alcohol. The flavor was also fruity, with plum, raisins, and a subtle chocolate flavor, with a dry finish. Gail paired the Trois Pistoles with a truffle called Manna, which had coriander and honey in it, with a dark chocolate coating. It had a firm bitterness, and a smooth cocoa flavor, an excellent match to the Trois Pistoles.

The next beer Jim opened was La Terrible, a 10.5% ABV Belgian-style Dark Strong Ale. It was very similar to the Trois Pistoles, but bigger, with more of everything. More aroma, and more flavor, with the same light body and subtle hints of chocolate. But there was nothing subtle about the truffle that Gail paired with the La Terrible. It was an explosion of dark, rich chocolate, balanced like a well-made beer, with the chocolate being both bitter and sweet. Called 82 percent Pure Dark Goodness, this truffle was made with chocolate from Scharffen Berger Chocolate Maker of San Francisco, one of the finest chocolate makers in the United States. The third beer, Edition 2005, was my favorite. Unibroue releases a special anniversary beer almost every year, and Edition 2005 was released in November 2004. Edition 2005 had the same wonderful fruity aroma, full of plums and raisins, but it was even better than the previous beers. At 10% alcohol by volume, I would call it a Belgian-style Dark Strong Ale. It was deceptively smooth, with no alcohol burn, and bursting with flavor. Jim said that Unibroue hasn't brewed a special beer for 2005, so if you find a bottle of Edition 2005, buy it quick and share it with friends. For the Edition 2005, Gail brought out her most unusual truffle, a Cinnamon/Cayenne Truffle, that was dusted with cocoa powder, and made with dark chocolate from Columbia and cream infused with ancho chilies, cinnamon sticks, and a touch of cayenne pepper. This was a dark chocolate treat with a peppery bite, but the Edition 2005 was a worthy match, with enough flavor and aroma to stand up to the spicy truffle. It sounds like an odd combination, but it was a match made in heaven. Gail also brought out a raspberry truffle topped with crushed roasted cocoa bean nibs, a very different but also excellent match to the Edition 2005. Jim had told us that he was bringing three beers, so we were pleasantly surprised when he brought out a bottle of Quelque Chose (Something Else in French), Unibroue's wonderful cherry ale. It's an unusual beer, a blend of a real Kriek from Belgium, and a Belgian-style brown ale brewed by Unibroue.

Beer & Chocolate continued.....

More cherries are added, and it's allowed to age for about a year. The bottle we tried was blended in 2001, and bottled in 2002. Again, this beer was all about balance, a combination of sweet, sour and tart, with a great cherry taste and aroma. Gail wasn't ready for this beer, so she tried a few truffles, and settled on a Jasmine Truffle, in which the fresh cream is steeped with jasmine green tea and blended with semi-sweet chocolate. Yet another great pairing, proving without a doubt that dark beer and dark chocolate are made for each other.

You can have your own beer and chocolate tasting. Unibroue's wonderful beers can be found in any of the better liquor stores in the Milwaukee area. Unfortunately, you'll have to travel to Madison to purchase some of Gail Ambrosius' wonderful truffles, or order through her website, www.gailambrosius.com. But trust me, it's worth the drive to Madison. If you are really ambitious, you can make your own truffles. A few recipes can be found at frenchfood.about.com/cs/chocolatedesserts/a/truffles.htm Use the best chocolate you can find, and pair your truffles with your favorite Belgian-style dark ale. Cheers!

www.gailambrosius.com

www.unibroue.com

2006 Wisconsin State Fair Homebrew Competition

And the Winner is...

It's time to dust off those bottles and fire up your brew kettles. The date for the 2006 Wisconsin State Fair Homebrew Competition has been set, and it's Saturday, May 20th, 2006. Entry forms will be mailed out in February, and entry forms will be due around May 1, 2006. This gives you time to brew that special beer, or take stock of the treasures in your beer cellar. An improvement this year will be the fact that we will be returning the score sheets to you within a few weeks after the competition, rather than waiting until after the State Fair. Stay tuned for more details.

Cheers,

Jeff Enders
Competition Coordinator

Just a heads up that Founders Breakfast Stout and New Holland Dragon's Milk just landed in the state yesterday and will be making its way to stores starting today through next week. Discount liquor (both) should be receiving their allotment today (Friday). Look for them soon at the usual spots (Rays, Grapes & Grain, Martins, New World, B&S, Murry's, Otto's Wine Cask, etc..)

The Breakfast Stout is in extremely short supply, although I hope to get more, including a little draft, in January. The Dragon's Milk, packaged in a sharp 22 oz bottle, is also limited, but with an adequate supply to get through the holidays I believe.

Also, if you haven't tried the Bells Wheat 8, it is outstanding. The last installment of the Bell's Wheat Project, Wheat Love, a wheat-wine, should be arriving in stores the week of the 19th.
Cheers!

Dave Cartwright
Specialty Beverage of WI

Distributors of Fine Craft and Imported Beers--414-744-5220

Beer Notes

Just a quick note to all you fine brew lovers, I'm in the third hour of a wonderful floating buzz, that I got from 2 twelve oz'ers of Dogfishhead brew. Had a lot of computer chess to catch up on, so I said two beers only for the night. Started out with a 90 Minute, still one of the best brews around. The second was the Dogfishhead Raison D'Extra. This is one of the beers Jeff gave me. The brewery says it weighs in at somewhere between 18 and 21 ABV. OK, so you can kind of smell the alcohol coming off on the first sniffs, but the taste is like a nice Belgium Ale, fruity, sweet, a little thick. There's alcohol, but it's definitely not overbearing, it's a wonderful sipping type of ale, like sipping a great Mogan David wine. Dogfish has a brew called Raison D'Estre, a nice fruity Belgian Ale. This is that brew on steroids. It was tasty, it went down easy, man what a wonderful glow it puts in your body. It is God giving you a little hug. A couple of these before you go out to your tree stand, or go watch a cold football game, I assure you will enhance any activity you need a little pump for. Discount was selling single bottles of this stuff, right next to the 120 Minute. I'm going for a couple more, if you beat me to it, more power to you. Also keep your eyes open for Bells batch 7000, Discount apparently got it and sold out already. Watch for it at Consumers, Steve's in Madison or in Grafton.

Later Grynder

Tomato beer

Japanese brewery has previously use pears and green tea

Dec 12, 2005 - A Japanese brewery and determined pub owner teamed to produce a tomato-based low-malt beer.

Tomato Bibere combines the sweet flavor of a tomato with the bitter taste of hops. One tomato is used in the production of each 330ml bottle of reddish beer.

www.realbeer.com

"All right, brain, I don't like you and you don't like me so let's just do this and I'll get back to killing you with beer."

Homer Simpson

Beer Prayer

Our lager
Which art in barrels
Hallowed be thy drunk,
(I will be drunk),
At home as I am in the tavern.
Give us this day our foamy head,
And forgive us our spillages,
As we forgive those who spill against us,
And lead us not to incarceration,
But deliver us from hangover,
For thine is the beer,
The bitter and the lager,
Forever and ever,
Barmen

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.

LIBRARY

Just a friendly reminder, that the Beer Barons has a library. It is a great resource for all beer lovers and homebrewers. The library is at every monthly meeting. It is usually in the front of the room during the meetings. A complete and updated catalog will be available soon on the Beer Baron website under the member's area.

BUY/SELL/TRADE

For Sale: Jack Daniels Whiskey Barrels
\$100/ea

Contact: Kelly Kramer @ fahard@scbglobal.net

For Sale:

5 Gallon Corny Kegs--\$15/ea

3 Gallon Corny Keg--\$25/ea

3 + 4 Line Cold Plates w/ Cooler Connections, Faucets,

Drip Trays and Catch Buckets--\$150

20 lb CO2 Tanks (in test and full)--\$40

Electric Cold Plates--\$50

Regulators--\$20

\$5 Off Every Sale Goes To The Club

Contact: Rich Heller 414-543-1438

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, December 21 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 \$10/person & \$15/couple.

This month will the holiday party.

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