



BARON MIND

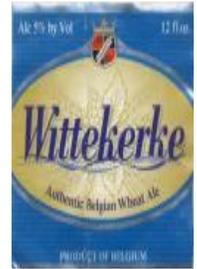
The Monthly Publication of the Beer Barons of Milwaukee

June 2006

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Upcoming Meeting Topics: (A Change of Plan)



Wednesday June 28 2006--Wheat Beers

*Allagash Wit

*Bells Oberon

* Wittekerke

*Erdinger Kristall

*Burghoff Summer Soltice

*Franziskaner Dunkel

*Victory Whirlwind Wit

*Summit Weiss

* Weihenstephaner

Wednesday July 26 2006--Rock Bottom Brewery

The July meeting will take place **at Rock Bottom Brewery** in Milwaukee. The meeting will begin at 7:30pm as usual and will cost \$5/person. The \$5 includes a tour, tasting, cheese and sausage. Parking is available on the street, valet, or a parking structure is located near by. Please arrive on time! **740 N Plankinton Ave #1, Milwaukee WI, 53203**

Wednesday August 23 2006--Homebrew Night

Fire up the brew kettles for another homebrew competition! In the month of August there will be a competition for Wheat beers, Belgian Wit, Kolsch, and American Light Ale.

Also, bring any homebrewing questions, tips, recipes, and anything else that you would like to share with other homebrewers.

The officers apologize for the change of itinerary!!!

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Some Thoughts from the President

Summer is upon us, and around here that can only mean one thing - beer. Cookouts, baseball games, festivals, fishing trips - there should be no shortage of beer. A person can really have a lot of fun at these events, unless you leave supplying the beer to your less-than-beer savvy friends. Don't get me wrong, I like beer that someone else is buying, but I enjoy good beer. Take one (or more) of these summer events to turn one of your macro-swill friends into someone who appreciates good beer. If you pick up the right six pack, you just might get your friend to pick up good beer next time. Even better is to turn the tide of taste toward a tasty and refreshing homebrew. Invite your friends to try a homebrew. It is quite rewarding when you can get someone who normally only drinks macro swill to say "Wow! This homebrew is pretty good." Consider inviting these people to the next club meeting to try some more homebrew. And remember to enjoy yourself at any beer-related gathering, and always be safe.

Auf Weidersehen,
Jason



June Treasury Report:



It has been a very active year for your club. Our meeting expenses for May were \$266.72, while our fees from the meeting brought in a total of \$580.00. A paid total of 68 people attended our May meeting. This included 9 guests and 3 new members. Our club balance as of 6/14/06 is \$1,572.64, while our festival account will stand at close to \$2,500.00 after our donation to the Beer Museum. Keep in mind that Treasury info is available at every meeting.

Cheers,
Kelly

WORLD OF BEER COMMITTEE

Thank you to all committee members! You all did a terrific job! With out you guys the 2006 World of Beer Festival would not have run so smooth.

Only about a hand full of Beer Barons took the initiative to organize the festivities. More Barons need to jump aboard. There were numerous volunteers on the day of the event which was greatly appreciated. However, more Barons are need for the planning and organizing of the event. Next year lets make it a better year and have more people involved in the WOB Committee.

Beer Calendar—2006

June 28-Beer Barons Meeting-Topic: Wheat Beers
@ Clifford's

July 26-Beer Barons Meeting
@ **Rock Bottom Brewery--7:30p**

August 12-Great Taste of Midwest--Madison, WI

August 23-Beer Barons Meeting –Homebrew Night
@ Clifford's

September 09-Beer Barons Annual Picnic



Chilton Festival 2006



The 13th annual Wisconsin Microbrewers Festival was a blast despite the sad death of founder and organizer Bob Rowland. Five days prior to the festival, Rowland was found dead in his home from an apparent heart attack.

Rowland was 55 years old when he passed away. He and his wife, Bonita, ran Rowland's Calumet Brewery in downtown Chilton. Bad jokes and good beer were what Rowland was known for best.

Thanks Richard Binkowski for organizing a bus trip to the 13th annual festivities. Thank you Jeff Kane for maintaining the grill and cooking for all the hungry Beer Barons at the event.

FREE! FREE! FREE! FREE! FREE! FREE! FREE!

Free Vienna Lager malt extract is available to all Beer Barons at the June meeting. Each member will be given enough malt to make a 5 gallon batch of beer. The extract will be given out on a first come first serve basis. Make a brew and bring it in to share with your fellow Beer Barons!

Thank you Rich Heller for picking up the malt and storing it in your garage.

FREE! FREE! FREE! FREE! FREE! FREE! FREE!

Wisconsin State Fair Competition Results 2006 Beer Winners

Best of Show—Mike Rice (Witbier)

Second Best of Show—Edward Mathis (American Brown Ale)

Best Amber Beer—Kevin Meves (American IPA)

Best Black Beer—Thomas Schroeder (Dark American Lager)

Best Strong Beer—John Leberg (Strong Scotch Ale)

Best Specialty—Dan Schlosser

Congratulations everyone! Three of the six best beers were brewed by Beer Barons: **Mike Rice, Thomas Schroeder, Dan Schlosser.** Fantastic Job!!!

Thanks again to Jeff Enders for organizing this wonderful competition. Thank you brewers, judges, stewards, organizers, and anyone else I may have forgotten for your hard work!

2006 Great Taste of the Midwest—August 12 2006

The sign up sheet for the Great Taste of Midwest bus trip was available at the May meeting. If you have not paid then please pay Richard Binkowski at the June meeting in order to reserve your spot.



2006 World of Beer Final Numbers

Starting Balance: \$1,486.48

Total Expenditures: \$4,641.01

Income: \$10,111.27

Finishing Balance: \$5,470.26

Profit Over Starting Balance: \$3,983.78
(a portion will be donated to the World of Beer)

Tickets Sold: 345

Thank you Rich McKagan for taking care of the books!!!



**Upcoming Events:
Meeting Dates and Styles**

June 28: June Meeting-Wheat Beers
@ Clifford's Supper Club
7:30pm prompt

July 05: Officer's Meeting: 7:30p
@ Carleton Grange Pub
3807 S Packard Ave
St. Francis WI



American Homebrewers Association

-Competition Schedule



MONTH(S)	STYLE	ENTRY DUE DATE
August	Mead	07/26/06
September/October	Stout	09/27/06
November/December	Light Hybrid Beer	10/26/06

www.beertown.org

O'Keefe's House of Hamburg

Looking for good beer and a good time? Check out O'Keefe's House of Hamburg! This bar has been operating for 30 years and under the ownership of Tim O'Keefe in the past 3 years.

Port of Hamburg has 21 tap lines including hard to find German and European imports. A few examples are Kasteel, Einbecker, and Hofbrau Maibock. Plus there is a beer garden, a great jukebox with a lot of Blues as well as fantastic food. Every Thursday ribs and smoked chicken is served. Fridays and Saturdays an excellent German lunch is available.

Recently, a small group of Beer Barons took the BJCP exam along with some Chicago beer geeks. The exam took place in the hall behind the bar. The hall was available to these future judges at no cost. Thank you Tim O'Keefe for your kindness!

Congratulations to all the Beer Barons who took the BJCP! There were 5 Beer Barons and 2 Baroness' in all: Dan Schlosser, Kelly Kramer, Johnny O'Brien, Tom Ciula, Chad Sheridan, Kori Kubusek, and Nikki Passentino. Unfortunately, the results will not be available for another 6 months. Thanks Mike Rice, Mike Schwartz, Jeff Enders, and Rich Heller for being such wonderful teachers! Thanks Steve McKenna for being the proctor.

5937 S Howell Ave
Milwaukee WI 53207
414.747.9444

(O'Keefe's House is located near
Landmark 1850. It's hard to spot.)



A Taste of Vancouver

Vancouver has five brew pubs with the surrounding areas adding 11 more to the total. I had the opportunity to stop by **Steamworks Brewing Company** and sample some great brews. Steamworks Brewing Company is located in the Gas Town area of Vancouver. They have been in business for 10 years with Conrad Goegner as the head brewer and Mike Lesley as the assistant brewer. I only sampled a few of the brews as I know Nikki will make a follow-up visit to report on the rest. Their regular brews include the Lions Gate Lager, Cascadia Cream Ale, Signature Pale Ale, Nirvana Nut Brown Ale, Empress India Pale Ale, Heroica Oatmeal Stout, and the Coal Porter. The seasonal brews on tap include Belgium Saison and a Pilsner. I tried the India Pale Ale, The Belgium Saison, and reluctantly the Pilsner (given a sample before I could refuse). Let's start with the Pilsner because this is where I was the most surprised. I don't usually like Pilsners, but this was the best one I ever had! The bartender delivered it by saying "Here's a sample because it's Friday and you deserve it." It had the most body I have ever tasted in a Pilsner with a great hoppy aroma. The Empress India Pale Ale tasted true to the style. It was dry hopped with East Kent Goldings and Mount Hood hops. The Belgium Saison had a good citrus aroma that let you know what was coming next. It had good color and was cloudy in appearance. None of the beers displayed any off flavors. Steamworks devotes some time and tappers to many seasonal beers. In the spring, they brew their Brandenburg Bock, their Ipanema White, and their Raspberry Frambozen. The late summer finds them featuring a Sour Cherry Ale. Fall into the brewpub in the autumn and you will stumble across the Great Pumpkin Ale followed by the Blitzen Christmas Ale. The brewpub features growlers which are 2 liters at a cost \$16.98 (Canadian) for the first fill and refills for \$9.99. I am definitely going back to sample some more, but will leave the journalism to our club's newsletter editor.

While in Vancouver I also came upon **Stella's Tap and Tapas Bar**. They had a big sign outside that said "Belgium Beer," which was quite hard for me to walk by so I returned the next day. Inside they had nine Belgium beers on tap and 25 more in bottles!! Mmmmmmm.....Belgiums!! I was served a couple by a knowledgeable bartender. When I asked why they focused on Belgium beers, he said that they had done so to target a niche market and had quickly developed a loyal clientele. They recognized that when they serve beer and treat it as though it were a fine wine many customers will return. All of the beers are served in glasses appropriate for the style, all glasses are rinsed before being filled and the bartenders are careful not to touch the inside or the top of the glass so the oils from their hands don't distort the flavors of the beers. All of their food is made to compliment the beer. Craig MacMillan is the owner and you can check out their website at www.stellasbeer.com. I have a feeling I might need to find a favorite stool to sit upon at this place as I will be living a few blocks away!!

Your Beer Baroness on the scene in Vancouver
Kim Kirsch

Congratulations **Mike Chaltry!** In the last couple of months Chaltry has been working at Lakefront Brewery as Assistant Brewer. Currently, there are two Beer Barons (Mike Chaltry & Chad Sheridan) working at Lakefront!

Andy Goes to Albuquerque

In late May I was cruising on business in New Mexico, and came across the **Chama River Brewing Company**. Actually I dug real hard to find a good cold one. The Chama River Brewing Company is a micro-brewery and restaurant, and has been around for about 3-4 years. It started out as the Blue Corn Pub & Brewery. I was actually there in 2002. I thought it looked familiar. After extensive remodeling, Chama River came to being. It has a southwest theme, with a neat copper covered bar. The brewery is pretty spotless.

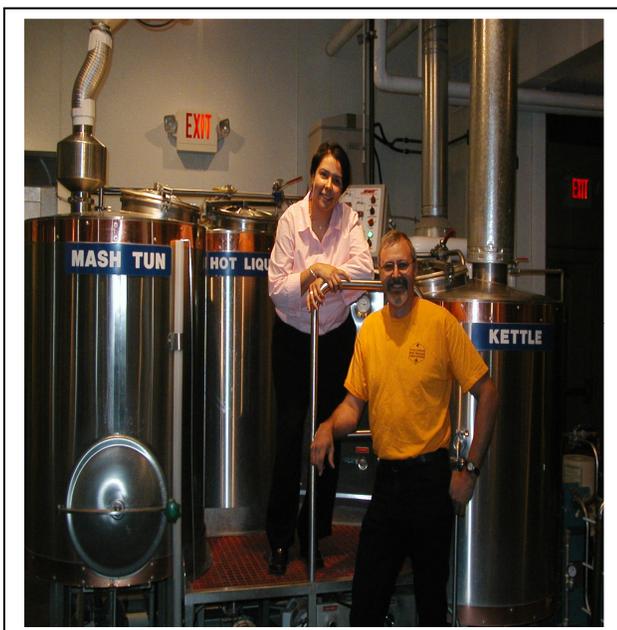
Head brewer Ted Rice has worked there for nine years, and has been commercially brewing since 1996. The assistant brewery guy actually came from Sierra Nevada Brewing in Chico, California. The brewery has a number of state, national and international awards for there beer.

The brewery has a heavy line up of ales, with 6 house beers, and a number of seasonal and specialty beers. On tap were: Witbier, Saisons, Da Brown, Olde Ale, Rio Chama Amber Ale, Copper John Pale Ale, Class VI Golden Ale, Broken Spoke Honey Wheat Ale, JackRabbit IPA, and a Sleeping Dog Stout. The Golden Lager is very light, and the Stout was pretty good, with a chocolate and coffee taste.

The restaurant has a full menu, and a cute girl was circling, offering up beer bread and brewery butter. The beer prices were reasonable for an upscale pub. They offer \$20 memberships, which includes a ton of stuff and discounts. The place is located north of town on Jefferson, off of I-25. 4939 Pan American NE, Albuquerque, NM 87109. 505-342-1800. www.camariverbrewery.com. If you visit in the summer, the heat is pretty intense, especially for Wisconsin folks. They also have blizzards, only the wind is hot, with sand instead of snow. Don't open your mouth outside if you happen to get caught in one. Trust me.

Andy Hemken, Honey Guy

See picture below. Melissa Olivas is the Manager, standing with the Andy, in the brewing room.



Kissing a Bitter Woman From Hell

Yesterday my long anticipated embrace with the Bitter Woman from Hell was consummated. I arrived at Tyrannena through a hellish almost freaky storm, the demons in Hell had obviously been awakened and angered, doing everything they could to discourage the longed prophesied coupling of the Grynder and their beloved sister. Rob was smiling (it's true, he was that excited), Stacey seemed buzzed and eager. I was a little nervous, but aren't all grooms to be. My glass arrived, and I lovingly gazed into her eyes (head). The glass was filled right to the top, so I knew I wasn't going to get a real hard core aroma whiff, she was going to tease me, play hard to get, I waved my nose over her and she had me. Not overpowering (yet) but like a thong bikini, I was getting a veiled glimpse of the nirvana that was about to come. And then the first taste, some malt, no its gone, some hop citrus and floral wait where did it go, and what is that monstrous noise .I turned around and their was a rouge monstrous tsunami wave of hop bitterness standing 80ft above me, with my sweethearts face in it, and down it came crashing on the back of my throat all encompassing, she's too much, I can't handle it, no wait, its beautiful, its wonderful, oh my God, yes ,yes. And then it was over, but she left something behind a warming coat of hop on my tongue ,so intense, I could live on that taste for days. Within a couple of minutes, I was ready to go at it again, ready to sell my soul to this hop demon from hell. By now I was able to stick my nose in the glass, and smell and appreciate all her delectable scents. The glass literally disappeared in my hands, and I was holding a bag of freshly opened Cascade hops. It was all too much. When I snapped back to reality, Rob was talking, Stacey was talking, Eric was talking, I nodded in agreement, but I was thinking that I needed a place of privacy with me and this seductress from Hell. I paid homage to high priest Rob for conjuring up this woman, to Stacey and Rebecca for preparing the altar, bought a case of the brew and headed home, just taking a shot of nectar off my tongue all the way home.

This brew isn't for everyone. Even marginal hopheads may be overwhelmed here. But if your battle hardened, and worship the hop, and malt is just an optional adjunct, and can think of nothing better than walk around with the taste of Magnum and Warrior hop in your mouth, get it. I am not a jealous possessive lover, I will share. If its too much for you, and I predict that for at least 40% of you it will be, God in heaven, please don't throw it out. I'll be here to take it. All right, got to go to the web sites and start reviewing.

Grynder

Lost and Found

LOST at World of Beer Festival:

18 large black rectangular tubs -
measuring about 3.5' x 2.5' x 8" deep.

They are property of The Milwaukee Beer Festival.

If you know where they are please contact:

John Zutz

(414)372-0749

john@zutz.org

BUY/SELL/TRADE

This area is available to the Beer Barons!

This Month's Meeting

The **Wednesday June 28 2006** 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/person.

This month our topic will be Wheat Beers.

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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