

NOVEMBER 1992

BARON MIND

A Monthly Publication for the Beer Barons of Milwaukee
"Dedicated to the Education and Enjoyment of Fermented Malt Beverages"

November Monthly Meeting

The November monthly meeting is at 7:30 pm on November 18 at Clifford's (10418 W. Forest Home Ave, Hales Corners). This is a week earlier than usual due to the Thanksgiving holiday. The presentation will be by the Brown Ale style group. There will be homebrewed and commercial brown ales for tasting. The group will explain the characteristics of the style and variations within the style. It will be fun, you'll probably learn something, and there will be at least one beer there that you've never tasted before (it's a surprise). 1993 club officers will also be nominated at this meeting.

Upcoming Events

November 21st - 8th Annual November Classic Homebrew Competition at the Memorial Union in Madison. Categories include "This" and "That". Entry fee is \$5. Contact Dana Edgell at 608-257-6940.

December 19th - St Louis Brews Happy Holiday Homebrew Competition. Contact Jerry Dahl at 314-822-8039

Upcoming Meetings

December 16th - Christmas party. Officer elections.

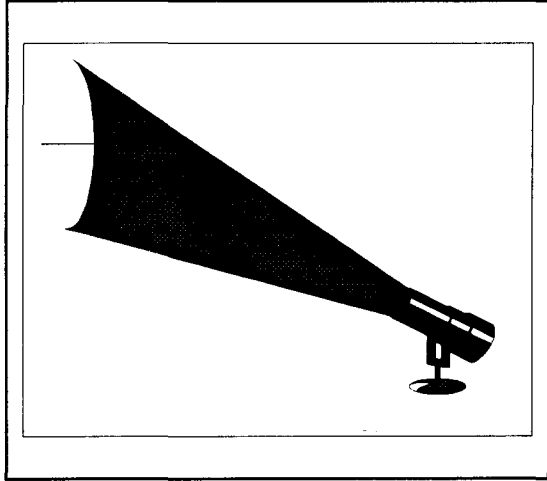
Gadget News

For those of you who enjoy all-grain brewing, Phil's Lauter Tun is now available from your local homebrew suppliers, namely The Purple Foot and the Market Basket.

Phil's complete system consists of tubing, two buckets, a false bottom and a rotating sparge arm. One bucket is used for holding the sparge water and the other is equipped with a false bottom for your mashed grains. The sparge water is distributed over the mashed grains via the rotating sparge arm. The false bottom in the second bucket hold the grains in place and allows only the sparge water to drain out.

The system is a relatively inexpensive investment. It is good for producing homebrew batches of up to ten gallons. It is capable of holding up to twenty pounds of grain. The system received a favorable review in the fall '92 issue of *Zymurgy*. It is worth a trip to your local homebrew supplier to check it out. See them for more details!

The *Baron Mind* is always looking for new gadgets for homebrewing. If you have seen a new gadget or have a design to make your own, please contact a *Baron Mind* staff member so that your idea can be featured in an upcoming issue.



-- Pub Review --

Gasthaus Nurnberg

by Larry Krolikowski

Located on the far south side at 3450 E. Layton, Gasthaus Nurnberg has a great selection of imported beers on tap and in bottles. As you might guess from the name, they specialize in German beers but they also have Pilsner Urquell on tap and Guinness, Harp, and Chimay in bottles. The Pilsner Urquell and Paulaner Salvator that I had at a recent stop there were fresh-tasting. Interestingly, their beer menu has a glossary on the back that describes different German beer styles.

Gasthaus Nurnberg is not fancy. It's a brightly-lit room with an oval formica-covered bar in the center and a couple of picnic tables off to one side. There's a stage in one corner -- most likely for polka bands. There's no food although there was a pretty large pretzel rack. Service is prompt but not particularly friendly if you aren't a regular. On the Saturday night that I visited, there were about 20 people there.

If not for the beer, Gasthaus Nurnberg would be pretty forgettable. It is similar but not quite as nice as Port of Hamburg. But if you find yourself in Cudahy and thirsty, you might want to look in.

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Published by
the Beer Barons of Milwaukee

A nonprofit organization.

Club Officers

President - Tom Anderson
Vice President - John Watt
Secretary - Scott Lord
Treasurer - Gerry Burant

The *BARON MIND* is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Larry Krolikowski, Paul and Denise Arneson, Ed and Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles.

We welcome any comments or suggestions.

In Memory Of

Ed, Sulkowski, a longtime member of Beer Barons, passed away recently. Ed and his wife, Maryann, were very instrumental in the monthly production of the *Baron Mind*. On the behalf of the entire Beer Baron membership, the *Baron Mind* staff extends our deepest sympathies to Maryann and her family. Ed will be sadly missed by us all!



State Fair Blue Ribbon Recipe

Continuing our series of articles on State Fair winning recipes, this month we have the recipe for "Cheri Weizen" that won a blue ribbon for Darrell Lambert:

- 6.6 lb Northwest Weizen malt extract
- 2 lb Munton & Fison light dry malt extract
- 1 lb Crystal malt (20 degree Lovibond)
- 1 oz Cascade hops (60 minute boil)
- ½ oz Herrsbruck Hallertauer hops (30 minutes)
- ½ oz Herrsbruck Hallertauer hops (5 minutes)
- 7 lb frozen sweet pitted cherries

Whitbread ale yeast prepared in two-stage starter solution

Original specific gravity: 1.057

Final specific gravity: 1.013

Bring crushed crystal malt to a boil in 1½ gallons water. Strain liquid from grist and bring to boil again. Add malt extracts and proceed with hop schedule as indicated.

Fill to six gallons in primary fermenter and pitch starter solution. When ferment is finished, rack into secondary with cherries for further 2 weeks. Rack into stainless steel keg and force CO2 injection -- 30 lb. at 32 degrees, or bottle with 2/3 cup dextrose.

Note that Whitbread ale yeast is a highly attenuative yeast and gives a very dry finish. Those who prefer more residual sweetness may want to substitute a less attenuative yeast.

Mail Order Microbrew

There was a short article recently in *The Milwaukee Journal* (November 5th) reporting on a new concept in mail order, a Beer-of-the-Month Club. The outfit is called Beer Across America.

Club membership allows you to try beer from two different microbreweries each month. Every month members receive a six-pack of beer from both microbreweries featured. Along with each order you get a newsletter describing the history behind the featured microbreweries. Included in the newsletter are food recipes that will compliment the beers being offered that month. Also, a list is available for ordering additional beers at discounted prices.

The cost is \$13.95 per month, plus shipping and handling, billed to your credit card on a monthly basis. They accept MasterCard, VISA and American Express. Gift memberships are available for as short as two months. The number for Beer Across America is 1-800-845-BEER.



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5 + 2

Membership Information

Annual membership dues are ten dollars. Basically, this pays for the cost of producing and mailing this newsletter. In addition, we charge fees for the meetings, between \$1 and \$5, depending on the cost of the beer we taste that night. Membership dues can be paid at the monthly meetings or you can send a check for \$10 to Gerry Burant, 2988 S. Superior Street, Milwaukee, WI 53207.

We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of the three month period. If that date is prior to 12/1/92 you will not receive another newsletter unless you pay the annual dues.

For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

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