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# Baron Mind

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

February 1993

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## Club Competitions

There are two AHA club competitions coming up soon. The first one is for Bocks and the other is for Scottish Ales. If you have beer that you want entered in either of these competitions then be sure to mark down these dates. Beer Barons' own judges will be ready to evaluate your Bock during the February meeting and anyone's Scottish Ale during the April meeting.

The first competition is in the Bock category which also includes Helles Bock, Doppelbock and Eisbock. What you need to do is bring at least one bottle of Bock that you want to enter in the contest to the next Beer Barons meeting. A panel of judges will be more than happy to critique your beer at this meeting. The beer judged to be the best by the panel will go on to represent the club at the AHA competition.

Make sure to save three more bottles of your Bock to send to the AHA should your beer be one chosen. The AHA requires a \$5 entry fee be sent along with your three bottles of Bock.

At the very least, the panel of judges at the meeting will give you some insightful comments on what was good and bad about your beer. These constructive comments are meant to help you improve your next batch of beer.

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## Style Groups



So far this year there is enough interest in forming two style groups. One will be looking into Belgian Ales while the other group will be searching for the right type of Lager to study. If you haven't joined a style group before you don't know what you are missing! If you have been a style group member in the past you might want to consider spinning off and starting one up yourself. The groups are

a good way to get to know other Beer Baron members and learn more about the beers that we so love to drink. If you are interested in joining a style group contact the group leader for more details.

**Belgian Ales** - Larry Krolikowski (545-8509)

**Lager** - Scott Lord (242-7836)

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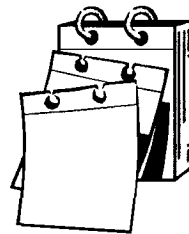


The February monthly meeting is at 7:30 p.m. on February 24 at Clifford's (10418 W. Forest Home Ave, Hales Corners). The survey that the members completed at the last meeting showed that you wanted to learn more about hops. You asked for it and you got it! This meeting will be all about hops. The featured speaker will be Randy Sprecher of Sprecher Brewing in Milwaukee. He will talk to our group about how and why hops are used in brewing. Also, some of our fellow members will clue you in on how to grow your own hop plants.

That evening will be able to sample three beers from Sprecher Brewing including Milwaukee Pils, Special Amber and Black Bavarian. This meeting looks to be very exciting so plan on attending. As always, prepared to ask some questions about homebrewing. The last meeting we had a really good response.

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## Upcoming Meetings



**March 24th** - Speaker for this meeting will be Mary Anne Gruber from Briess Malting of Chilton, Wisconsin.

**April 28th** - John Watt and Dennis Davison will educate us in the use of yeast starters and making your own yeast cultures.



## Stew and Brew

St. Patrick's day is just around the corner, so it is the perfect time of the year to think about trying some traditional Irish fare.

If any of you have had the fortune to travel in Ireland, you know that in virtually every pub in the country you will be able to enjoy the freshest Guinness stout, or indulge yourself with an authentic Black and Tan! For many of us, a trip to Ireland is something to dream about or an adventure we will undertake in the future. For now, however, we can all enjoy some traditional Irish fare by sitting down to a black and tan and some traditional Irish stew.

The following recipe will provide you with a delicious hearty stew. When you serve the stew with a black and tan, and colcannon (a traditional Irish dish that combines mashed potatoes, cooked cabbage and onions) it is guaranteed to take the chill out of any March evening, and bring out the Irish in you. Enjoy!

### Beef and Vegetable Stew

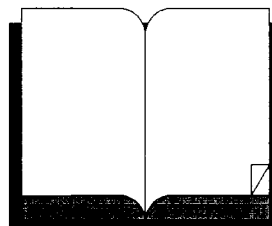
4 servings Preparation time = 2.5 hours

- 1 T vegetable oil
- 1 1/2 lbs boneless beef chuck, cut into 1 1/2 inch cubes
- 2 onions, chopped
- 6 oz Guinness stout
- 1 - 1 1/2 C beef stock or canned broth
- 1/2 lbs carrots (approx. 3 medium), peeled, cut into 1 1/2 inch pieces
- 1/2 lb parsnips (approx. 4 medium), peeled, cut into 1 1/2 inch pieces
- 1/2 lb rutabagas, peeled, cut into 1 1/2 inch pieces

Heat oil in heavy large Dutch oven over high heat, add beef and brown well. Season with salt and pepper to taste. Reduce heat to medium. Add onions to Dutch oven and sauté until translucent, about 8 minutes. Add Guinness stout and enough beef stock to cover meat. Cover and bring to a boil. Reduce heat and simmer until meat is almost tender, about 1 hour.

Add vegetables to stew and simmer uncovered until beef and vegetables are tender and gravy thickens slightly, stirring occasionally, about 1 hour. Season to taste with salt and pepper

*(Recipes for colcannon and brown soda bread which are excellent side dishes can be found in the March 1992 issue of Bon Appetit or by contacting Paul or Denise Arneson. The recipe for Beef and Vegetable stew can also be found in the same issue of Bon Appetit.)*



## Book Review

by Larry Krolkowski

**Breweries of Wisconsin.** By Jerry Apps. The University of Wisconsin Press. 288 pp.

Jerry Apps is a professor of adult and continuing education at the University of Wisconsin. He has previously written *Barns of Wisconsin* and *Mills of Wisconsin and the Midwest*. In this new book, he tackles another aspect of Wisconsin's heritage, beer-making. This book is the story of the immigrants who brought brewing skills to the frontier and how they grew to be industrial giants.

The book begins with an early history of brewing and proceeds to describe the first Wisconsin breweries. After a brief description of the brewing process and the different styles of beer, the author goes on to discuss the events leading up to Prohibition. Of course, many breweries were unable to survive Prohibition and never

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reopened when the 18th Amendment was repealed in 1933. The decline in the number of Wisconsin breweries continued after Prohibition due to the pressures of mass advertising by the large national brewers.

About half of Breweries of Wisconsin is dedicated to profiles of specific Wisconsin breweries: Blatz, Schlitz, Miller, Pabst, Heileman, Leinenkugel, Point, Huber, Walters, and Capital. The book tells how these breweries got started, what they did right, and in some instances, what they did wrong.

Some of the more interesting material in the book describes the industries that were related to brewing. For example, there are about a half-dozen pages devoted to hop growing in Wisconsin and beer barrel making. The author relates that half barrels were made of white-oak staves that were an inch and a half thick, making the finished product weigh as much as 80 pounds. To keep the barrels from leaking, the coopers placed a cattail leaf between every stave. Eventually, wooden barrels were replaced by aluminum barrels. One cooper was quoted as taking exception to the new material, "Beer just doesn't taste the same coming from an aluminum or a steel barrel. But the younger generation doesn't know the difference. They've never tasted beer from a wooden barrel."

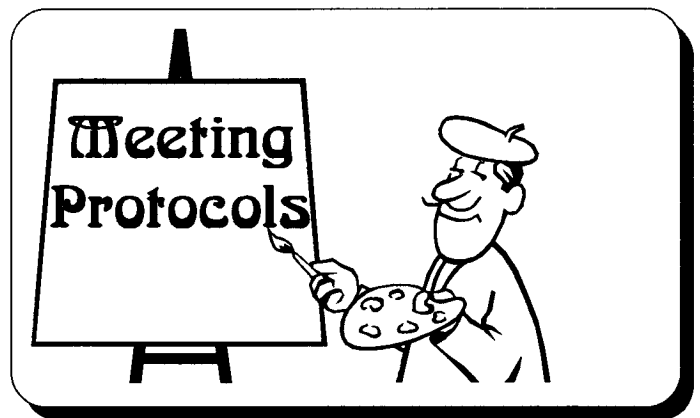
There is also some interesting information in the appendices to the book. One appendix lists the remaining brewery buildings in the state. Apps describes Wisconsin as a virtual brewery graveyard. He lists 73 buildings that once housed breweries. "What was really lost when a local brewery died was a piece of the community itself. Each small brewery produced a unique brew, one that was brewed to the individual taste of a particular community."

Another appendix lists breweries that have failed since 1950. In this section Apps has brief descriptions of the Mathie-Ruder Brewing Company, LaCrosse Breweries, Knapstein Brewing Company, Eulberg Brewing Company, Weber Waukesha Brewing Company, Fox Head Brewery, Berlin Brewing Company, Fountain Brewery, Two Rivers Beverage Company, Rahr Green Bay Brewing Company, Fauerbach Brewing Company, Marathon Brewery, Rhinelander Brewing Company, Marshfield Brewing Company, A. Gettelman Brewing Company, Oshkosh Brewing Company, People's Brewing Company, and Potosi Brewing Company. Wouldn't it be great to go back in time to taste the products of these breweries? Many distinctive beers were lost when these breweries closed.

The author is clearly more of a historian than a beer lover. He frequently uses the words beer, lager, and pilsener interchangeably. He also claims that "Ale is a beverage quite similar to beer." And although he correctly notes that spruce beer was once quite popular, he twice

quotes a bizarre recipe he found that requires you to boil spruce until the bark peeled off. In fact, spruce beer is made from spruce needles, not the trunk of the tree. Apps also seems to be more interested in the buildings, the barrels, and the advertising of the old breweries than he is in the beer itself. Many of the memorabilia from these old breweries still remain but the saddest fact is that the brew itself is gone forever.

The only other complaint I have about the book is that it pays scant attention to the rebirth of Wisconsin breweries in the form of the micro breweries with the exception of Capital. If you didn't know better, you would think that Wisconsin has only one micro brewery. A whole chapter is devoted to Capital while Sprecher is mentioned exactly once.



Here's a quick reminder to club members and their guests about the meetings and the meeting hall at Clifford's. We don't pay Clifford's any fees to use the upstairs room, so please come early once in awhile for a brew or dinner. Or, if you're in the mood for a fish fry on some Friday night, stop by Clifford's and try theirs - it's one of the best in Milwaukee (note that the dining room is much less hectic than the "family areas"). Be sure to mention that you are a member of the Beer Barons so they know we are patronizing their restaurant.

Also, please remember to bring your own beer mugs for yourself and your guests to our meetings. We aren't supposed to use the glasses from the upstairs bar, and we don't have any way to wash them afterwards. Another good rule to follow is to clean up or put away anything you get dirty or move around. The only "cleaning service" is the last group to leave who get to put away the tables and chairs, empty the ashtrays (yech), and throw out the empty bottles. We want to be good guests so we can keep getting our great deal on a meeting hall!



## Membership Information

meetings or you can send a check for \$10 to Scott Lord, 11312 N. Bobolink Lane, Mequon, 53092.

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 2/1/93 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.

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

# Support Clifford's Supper Club with your patronage.

Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons.

Our support will help show our appreciation.

PLUS - The food is VERY GOOD!!



Charter Membership Expires 1/1/93  
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Beer Barons of Milwaukee



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