

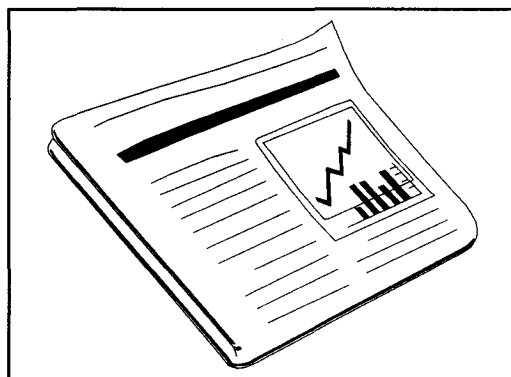
JULY 1993

BARON AIN

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

July Monthly Meeting

The July monthly meeting is at 7:30 pm on February 24 at Clifford's (10418 W. Forest Home Ave, Hales Corners). The featured speaker will be Hans Kessler from Huber Brewing Company of Monroe, Wisconsin. This meeting looks to be very exciting so plan on attending. This man has been in the brewing business for a long time so let's take advantage of his knowledge by coming prepared to ask some insightful questions about brewing.



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)

Newsletter

As the editor of the newsletter, I apologize for getting it out so late last month. As you've undoubtedly noticed, the newsletter switched back to the old format for this month. The format switch was necessary for this month's issue because of vacation schedules. The new layout that we've come to enjoy will return next month.

Upcoming Events

August 8th - 15th - Wisconsin State Fair. Go and see the homebrew competition results.

August 11th - Club tailgate party before the Brewers/Indians game (see article on page 2).



Recently, one of the featured speakers at the Wisconsin Homebrewers Convention imparted various little tidbits that I'd like to pass along to you. The speaker was Mark May, the head brewmaster at Lakefront Brewery.

Demand for Lakefront's products continues to outstrip the supply. This is much like a double-edge sword however. While most people would consider this to be an enviable position to be in for a business, if the business cannot grow to meet the demand then it can mean trouble for the business. Lakefront has been having difficulty securing financing for their needed expansion project. While this doesn't mean that the brewery is in trouble, it is proving to be frustrating for Lakefront. What they need is a sympathetic banker that enjoys Lakefront's beers as much as most of us do!

Other Lakefront news items are on a more positive note for us beer aficionados. Their weissbier, bock (in spring) and cherry beers will be coming out soon with their own labels. Previously these beers were available with the regular Lakefront label accompanied with a special neck label. More importantly, the brewery's pumpkin beer will be available in bottles this fall for the first time ever. Mark also said that Lakefront will be coming out with a porter next spring.

When visiting the Wisconsin State Fair this year, be sure to check out the barn that features Wisconsin products. Lakefront's Golden Maple Root Beer is being served there. It should be worth the stop for a taste.

August						
SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11 ✓	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

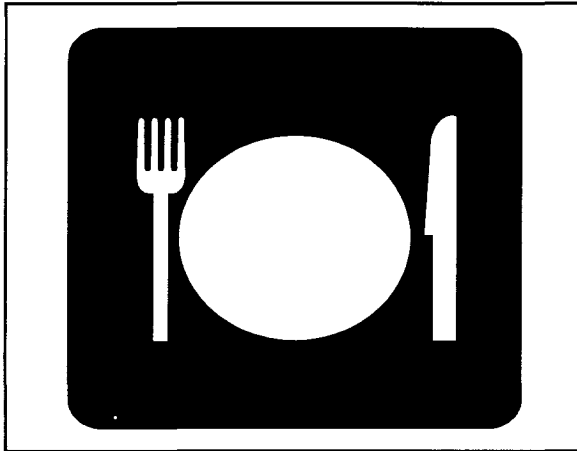
Tailgate Party

Be sure to mark Wednesday, August 11th on your calendar because it's time for another tailgate party at County Stadium! The Brewers will be hosting the Cleveland Indians at 7 p.m. that evening. As those attending last year's party can attest to, the tailgater is a helluva good time.

Once again, this year Beer Baron members will need to bring some homebrew to share with others. Members will meet at 5:45 p.m. sharp at an off-site location and then travel caravan style to the stadium parking lot where the festivities will begin.

For more details, be sure to attend the club's July meeting. This year's organizers, Pam Moss and Robin Erlichman, will be at that meeting to sign members up and provide them with more information.

Maybe this year the group will actually make it inside the ballpark to see the game?!



Little Shrimp, Big Taste

by Paul Arneson

As I was sitting and reading the June 1993 issue of *Bon Appétit*, I came across a recipe on page 60 that I thought that I would share with you. It is a cold shrimp dish that is perfect to have when company comes over on a nice summer evening. Also it combines my two favorite pastimes, eating and drinking beer. The recipe below is designed to make eight servings.

Super-Spiced Spiced Shrimp

- ½ C horseradish
- ⅓ C olive oil
- ¼ C Worcestershire sauce
- 1 ½ t hot pepper sauce (Tabasco)

- 2 qt water
- 12 oz american pilsener beer (use cheap stuff and save the good stuff for drinking)
- 10 dried chilies, small (such as chili de arbol)
- 8 garlic cloves, large, peeled
- 1 T yellow mustard seeds
- 4 bay leaves
- 2 lbs medium shrimp, uncooked, peeled (leave tails on though)
- 1 lemon, large, thinly sliced
- 1 T salt

Whisk the first four ingredients to blend in bowl. Cover and let stand at room temperature (can be done up to 8 hours ahead of time).

Bring water, beer, chilies, garlic, mustard seeds and bay leaves to boil in heavy large saucepan over high heat. Reduce heat to medium and simmer ten minutes. Add shrimp, lemon and salt to beer mixture. Simmer until shrimp are just cooked through, about three minutes. Pour shrimp mixture through a large strainer, discarding the liquids. Transfer contents of the strainer to a large bowl. Add the horseradish mixture to the bowl and stir to blend. Cool to room temperature, about 30 minutes.

Serve with ice-cold beer.

BARON MIND

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

We welcome any comments or suggestions.



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 the Beer Barons of Milwaukee, P.O. Box 27012, Milwaukee, WI 53227.

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 7/1/93 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.

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 1/1/94
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