



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

January 2002

visit us on the worldwide web at <http://beerbarons.tripod.com/beerbaronsofmilwaukee/>

Beer Baron Holiday Party



If you missed the December 2001 meeting you also missed the 2001 Beer Baron Holiday Party. I have to tell you, you missed a lot. We had loads of beer, great food, super raffle prizes, and tons of

door prizes. In fact there were so many door prizes, I think our past president, Jeff Kane, was getting a little slap happy calling out the ticket numbers.

I would be remiss if I didn't thank all of the people that procured prizes for the raffle. Thanks go out to:

- ◆ Rich Heller for getting the wine kit from Greg at the Frugal Home Brewer.
- ◆ Jerry & Mary Uthemann from the Purple Foot

for the five \$10 gift certificates.

- ◆ Pam Jesse for the \$40 gift certificate to Crawdaddy's.
- ◆ David Stanton for donating 114 pieces of glassware.
- ◆ Scott Rauguth for donating all of the signs and miscellaneous beer paraphernalia.

If anybody donated items and wasn't mentioned, THANK YOU, THANK YOU, THANK YOU. Your generosity is appreciated.

Special thanks go out to Lenny Beck, the chairman of the club taper committee, for creating the absolutely cool looking regulator controlled Co² manifold. This rugged looking thing should serve the club for many years to come.

Election Results



The election for the 2002 Club Officers was held at the December meeting. News Letter Editor, Phil Rozanski, and Member-At-Large, Rich Heller, were re-elected to 2nd terms. Bob Mountcastle was elected as club President. Former one-term

Vice-President, Karen Grade, has been elected to serve again in that capacity. Richard Binkowski was elected to serve as Treasurer. Finally, Lenny Beck was elected to fill the last Member-At-Large position.

Our deepest gratitude goes out to the exiting officers. Serving for one year in the following positions, thanks

go out to: Jeff Kane as President, Mike Rice as Treasurer, and Kevin Moon as Member-At-Large. Special thanks go out to Rich Grzelak for serving 2 consecutive terms as Vice-President. We also owe a special debt of gratitude to Rich for procuring the beers that we sample at our monthly meetings. If Rich didn't perform this monthly function, our meeting would be pretty short and mighty boring.

If you haven't noticed, on this page there is a list of the Beer Baron of Milwaukee Board and the numbers and e-mail addresses that they can be reached at. If you have any comments or concerns about the club, feel free to contact any of them.

From the Editor



As I begin my second year of the editor of Baron Mind, I can't help thinking that I must be doing something right. Otherwise you guys wouldn't have elected me in such an overwhelming fashion. Actually, I realize that nobody else wants this job.

As I said last October, I actually enjoy putting this newsletter together each month. The only thing that could possibly make it better is a little input from the masses. Last year I received a total of 12 articles for the newsletter. All 12 though were the obligatory monthly

contribution from our past president, Jeff Kane. I was hoping for more input from the club members.

If you'd care to contribute an article, but don't know what to write about, here are a few suggestions: review a brewpub that you've recently visited, review a new beer that you've tried, share an amusing homebrew story, talk about some gadget or technique that you use for homebrewing. Another possibility would be a homebrewing question & answer column. Actually, I'll consider any original story for the newsletter.

So, as we begin 2002, keep in mind that this is your club. Put a little of yourselves into it.

In This Issue

Upcoming Events	2
A Few Words From the President	2
Club Tapping Equipment	2
The Art of Pouring Beer	3
Beer News	3
February Officers Meeting	3
Honey and Homebrewing	4 - 5
Honey - Nut Brown Ale	5
New Member Welcome	5

Beer Barons of Milwaukee Board

President:

Bob Mountcastle
Ph: 414.425.0358
e-mail: rmountc438@aol.com

Vice President:

Karen Grade
Ph: 414.871.9179
e-mail: Rod@execpc.com

Treasurer:

Richard Binkowski
Ph: 414.281.3521
e-mail: palealehophead@aol.com

Newsletter Editor:

Phil Rozanski
Ph: 414.529.9485
e-mail: mrpivo@wi.rr.com

Member at Large:

Rich Heller
Ph: 414.427.6103
e-mail: richctam@hotmail.com

Member at Large:

Lenny Beck
Ph: 414.476.9074
e-mail: peonies@aol.com

Upcoming Events

Meeting Dates and Style-of-the-Month:

January 23rd: Strong Beers
February 27th: TBA
March 27th: TBA
April 24th: Bock
May 22nd: TBA
June 26th: State Fair Pre-Judging/Homebrew Night
July 24th: TBA
August 28th: Weiss Bier
September 25th: Oktoberfest
October 23rd: Belgian Ales
November 20th: Style Groups
December 18th: Holiday Party

Tastings, Competitions, etc...

January 24, 2002 – Chicago, IL; Goose Island Beer Academy

- Strong Ales & Barleywines
- Featuring Pub Brewer Matt Robbins

Hours: 6:30 PM

Admission: \$10

Location: Goose Island-Wrigleyville
1800 N. Clybourn, Chicago, IL

Contact: (312) 915-0071

February 9, 2002 - Milwaukee, WI; Milwaukee Public Museum Food & Froth

- Sample nearly 100 "flavors" of beer from Wisconsin breweries.
- Taste appetizers from some of Milwaukee's hottest dining spots
- Enjoy live entertainment, offering music from around the globe
- Admission covers all food beer and entertainment

Hours: 7-10 p.m.

Admission: Tickets \$35, Members \$30. Tickets go fast; order today!

Hours: 7-10pm

Contact: (414) 278-2728

February 10, 2002 - Milwaukee, WI; Mid Winter Beer Fest

- Entertainment by Leahy's Luck
- Featuring beers from Gray's, Delafield Brewhaus, and more
- Tickets limited to 400
- Proceeds benefit the MACC fund
- Raffle of cool merchandise

Location: Milwaukee Ale House

Admission: \$25 – includes sampling glass and more

February 22, 2002 - Milwaukee, WI; St. Camillus Beer Tasting

Hours: 6-9pm

Location: The Order of St. Camillus Foundation, Inc.
10200 W. Bluemound Road

Contact: (414) 259-8555

February 23, 2002 - Manitowoc, WI; Manitowoc Jaycees Beer Lovers Brew Fest

Location: Manitowoc County Expo Center

Hours: 6-9 PM

February 23, 2002 - Lake in the Hills, IL; Govnor's Public House Beer Pub Crawl

- Visit Goose Island-Clybourn, Rockbottom-Chicago and The Map Room

Hours: Departs Noon - Returns 6 PM

Admission: \$45



Location: Govnor's Public House
220 N. Randall Road,

February 27 - March 2, 2002 – Chicago, IL; 6th Annual Real Ale Fest

Location: Goose Island –Wrigleyville

March 10, 2002 - Milwaukee, WI; The Fourteenth Annual Blessing of the Bock

- Witness the Blessing of the Bock
- Taste Bock and Specialty Beer
- Buy Brewery Memorabilia
- Meet the Brewery Reps
- Homebrew Contest

Hours: Noon to 4:30 pm

Location: Serb Memorial Hall
5101 Oklahoma Ave.

Admission: \$30 at the door; \$25 advance admission
6 or more advance tickets \$20 each
Must be 21 to attend

Contacts:

For Blessing of the Bock:

John Zutz

(414) 372-0749

Website: <http://www.milwaukeebeerfest.com/index.html>

For Homebrew Competition:

Jerry Uthemann @ the Purple Foot

(414) 372-2130

Event dates courtesy of Cream City Suds - creamcitysuds.com

A Few Words From the President...



Dear Fellow Beer Barons,

I would like to thank you for electing me as your new president. This is a great honor for me. In the old days during elections candidates would promise things like a chicken in every pot. Well, I cannot promise that but I can promise that there will be beer at every meeting, good conversation and hopefully some good information passed along to you.

I also have a few ideas that have been kicking around in my head for a while. Things that may be fun for the club to do and at the same time give our club members more time to get to know there fellow barons.

See you all at the January meeting.

Bob Mountcastle

Club Tapping Equipment

The club's tapping equipment chairman, Lenny Beck, would like to let the club members know that the club's tapping equipment is available for use at club meetings. If you are planning on bringing a keg or kegs of beer to a meeting and don't want to lug your own gear or don't have the necessary gear, just give Lenny a call, and he'll gladly have it at the meeting. Lenny's phone number and e-mail address is listed on page one of this newsletter.

The Art of Pouring a Beer



It may sound unlikely, but pouring a beer can be controversial. Some would advocate pouring it directly in the middle of the glass, throwing off a great deal of head and releasing all the CO₂ possible. Others would have you pour it gently down the side of a glass, leaving almost no head.

These tips come from Michael Jackson's book "Ultimate Beer."

Pouring an ale

- ◆ A gentle, steady pour down the side of the tilted glass will stop the beer from foaming excessively.
- ◆ Steepen the angle and pour more directly to avoid the beer being too flat. Aim for one "finger" of foam.
- ◆ Too much creaminess will rob the beer of its appetizingly bitter character. The hop oils will migrate from the beer itself and hide in the head.

Pouring a stout

- ◆ Pour stout slowly, to allow the head to develop. If it grows too quickly, stop for moment.
- ◆ A two-staged pour will make for a denser, creamier, more solid head, which will suit the coffeish flavors of the stout.
- ◆ A bottled stout will have a rockier, less rich head and a more natural flavor than the "draft" versions containing a "widget" (nitrogen capsule).

Pouring a pilsner

- ◆ Bottles may take less than seven minutes prescribed for a draft, but a real pilsner must have a blossoming head.
- ◆ A soft, sustained carbonation further enlivens the golden color with a consistent rise of small bubbles (known as the "bead").
- ◆ The head should rise, almost like a soft ice cream, above the rim of the glass. This brings forward the hop aroma and holds back bitterness to the finish.

Pouring a wheat beer

- ◆ Beers containing yeast have high carbonation, so an especially gentle pour is required. The Belgians wet the glass to control the head.
- ◆ In Bavaria, wheat beer is typically served with a huge head, especially if it is a bottle-conditioned example. Some yeast is included in the pour.
- ◆ If the beer is deemed insufficiently cloudy, the last few drops may be rolled in the bottle to loosen the remaining yeast sediment. This is then added to the glass.

Freddy Heineken Dies



Alfred Henry "Freddy" Heineken, who helped make his namesake beer one of the world's most popular brands, has died. He was 78. The former head of the world's third biggest brewer, Heineken, died in his home in the seaside town of Noordwijk, the company said. Heineken's family will retain his controlling stake in the brewery.

"With the death of Freddy Heineken a unique man left us," said Heineken chief executive Karel Vuursteen in a written statement.

Heineken started his career at the company in June 1942 as an 18-year-old. The brewery was founded by his grandfather, Gerard Adriaan Heineken, in 1864. In 1946 he became a sales manager at the company's U.S. distributor. During his two year-stay in the United States he became intrigued by marketing and advertising and returned to the company's headquarters in Europe to build the beer as a premium brand. He designed the famous green bottle and the logo with the red star and the graceful black banner bearing the brand name. And it worked. Heineken's green bottles were more expensive than the alternative, but it didn't hurt their popularity.

Heineken became a member of the brewery's management board in 1964 and served as CEO from 1971 to 1989. He was also the head of Heineken Holding.

Miller reaches for the SKYY

Miller Brewing Co. has confirmed it will introduce a malt beverage by early March, joining the growing market for alternative alcohol drinks targeted at 20-something consumers. Miller said it will partner up with Skyy Spirits of San Francisco to launch SKYY Blue, a malt beverage with citrus flavor and SKYY vodka. It's the Milwaukee-based brewer's first national entry into the "malternative" market, which includes Smirnoff Ice, Mike's Hard Lemonade and Zima.

Miller will begin brewing SKYY Blue in February and the product is expected to be available at national retail outlets by early March, said Miller spokesman Scott Bussen. The debut will be Miller's biggest product launch in five years since the failed Miller Beer. Bussen said the company has committed \$40 million in total marketing support for the new brand for 2002.

SKYY Blue will be brewed with malt grains and fits the guidelines for a malt beverage even though it includes vodka, Bussen said. The Bureau of Alcohol, Tobacco and Firearms allows malt beverages to include a secondary alcohol as flavoring as long as the beverage does not exceed 6% alcohol by volume, Bussen said. Miller will produce SKYY Blue at its Tumwater, Wash., and Albany, Ga. breweries, Bussen said.

Historic brewpub sold

Atlanta-based Black Bear Brewing has purchased the historic Yakima Brewing and Malting, Co., of Yakima, Wash., from Stimson Lane Vineyards & Estates in Woodinville, Wash. Included in the deal was Grant's Brewpub, the first modern brewpub to open in the United States. Yakima Brewing was founded in 1982 by Bert Grant in the heart of the nation's premier hops-growing region. Grant died last year at the age of 73.

"Yakima Brewing is going to be the cornerstone of our plans to assemble a network of breweries across the United States," Paul Brown, president of Black Bear, said yesterday. Black Bear plans to continue producing Yakima Brewing's line of Bert Grant's specialty beers.

Source: *The Real Beer Page*; www.realbeer.com



February Officer's Meeting / Social Hour
Date: Thursday, February 7th
Time: 7:00pm for Officers
Social hour at 8:00pm
Place: Benno's
74th & Greenfield

Honey and Homebrewing



A Sweet History

Honey. For tens of thousands of years "the universal sweetener" was almost the only available source of sugar in the countries where it was used. Ancient civilizations looked on the making of honey as a miracle, and even today, after much scientific research, honey remains something of a mystery.

Honey is made by honey bees from the nectar that they collect from flowers. The nectar itself is a sweet liquid produced by flowering plants to attract insects helpful in pollination. Honey contains much less moisture than the original nectar. About 80 percent of honey is sugars, mostly fructose and glucose. Maltose, sucrose and other complex carbohydrates are present in varying amounts, as are proteins, amino acids, vitamins and minerals. Although relatively low in nutrients, honey contains more nutrients than refined sugars. As a rule, darker honeys contain higher amounts of minerals than lighter honeys.

Historical Use of Honey in Beer

The earliest alcoholic beverages were probably made from diluted fermented honey. The beer that the early Anglo-Saxons drank was a brew of water and honeycomb made in a clay pot, to which herbs may have been added for flavoring.

Around the world, present-day brewers continue to experiment with beer additives. In Germany, where beer drinking is serious business, the use of wheat as an adjunct has gradually grown in popularity, while in England, oatmeal or lactose is generally used to impart body. In Belgium, brewers have long been known for their use of sugars and spices in brewing ales.

Many modern brewers have come to value the use of all-natural ingredients in their beers. One such ingredient is honey, which is used in a variety of beers from herb and specialty beers to traditional and flavored mead. The use of honey in beers has become popular with the rise of micro- and homebrews. In addition, homebrewing has become increasingly popular with nearly one million Americans making their own beer according to the American Homebrewers Association.

A honey beer research project, conducted on behalf of the National Honey Board, determined the potential, usage level and benefits of using honey in beer produced by microbrewers.

Special Properties of Honey

The flavors of honey suggest a natural marriage with the sweet flavors of malted barley; the floral, spicy tones of late addition hops; and the perfume of yeast fermentation esters. The National Honey Board's study showed that honey is an excellent beer ingredient when used at recommended levels and, added at the appropriate stage, the flavor and aroma imparted by honey is exceptional.

Honey can be used in virtually any type of beer. It is generally used in herb beers, specialty beers, traditional mead and flavored meads. For mead production, since the honey is diluted, most experts recommend using a strong-tasting type of honey, such as buckwheat. Some mead producers claim that fresh, unprocessed honey is the best choice.

Honey's Flavor Contribution to Beers

- **Herb Beers** (1.5 lbs. honey for 5 gallons) Ginger, cinnamon, cloves, orange peel and many other types of herbs and spices are used. These items are especially popular in Christmas and holiday beers. Lake Front Brewing (Milwaukee, WI) produces

- holiday Spice Beer that uses a total of 180 pounds of honey in each batch!
- **Specialty Beers** (2.5 lbs. honey for 5 gallons) Special brewing adjuncts that add a characteristic note are popular in this category. Such fermentables include honey, as well as molasses, brewer's caramel, chocolate, etc. Honey, fruits and herbs are used in these products for flavoring only (not a major ingredient as in flavored meads).
- **Traditional Meads** (up to 20 lbs. honey for 5 gallons) Mead styles include sparkling, dry, medium and sweet. Mead requires the use of nutrients and additives to accelerate production. Mead takes from several weeks to one year to produce, and derives benefits from aging. Traditional meads are available on a limited basis in the United States and can be found in specialty stores. Mead is gaining popularity, as several meaderies are scheduled to open in the near future.
- **Flavored Meads** (10-12 lbs. honey for 5 gallons)
 - Melomel: a fruit flavored mead (other than apple).
 - Cyser: a Melomel made with honey and apple juice.
 - Clarre or Pymet: a Melomel made with grape juice.
 - Hippocras: a Pymet made with herbs.
 - Metheglin: a Melomel flavored with spices or herbs.

Honey's Effect on Beer

In honey, wild yeasts and bacteria are ubiquitous, yet they are kept in stasis due to honey's low water content (average 17 percent). As soon as honey is diluted in water or wort (the liquid extraction of the malt), these microbes are free to grow and proliferate. Many homebrewers have reported a high incidence of bacterial and wild yeast contamination when introducing honey to their beers.

The possible incorporation of honey's diastatic enzymes (alpha-amylase and beta-amylase) to beer could pose further complications for brewing with honey. These enzymes are present in malted barley and are activated and manipulated by the brewer with specific temperature regimes during the mashing process. Diastatic enzymes are responsible for the conversion of the complex carbohydrates of the malt starch into a balance of fermentable sugars and unfermentable dextrins. The dextrin complement (average 25-35 percent) consists of partially degraded complex carbohydrates that contribute importantly to the final extract, body and texture of a beer. It is essential that the brewer prevent further degradation of these dextrins into simple fermentable sugars by diastatic enzymes.

Boiling the wort effectively destroys these enzymes along with any yeasts or bacteria that may have survived to this stage. If honey were added to the boiling wort, there is little doubt that it would be rendered sterile and enzymatically deactivated. Unfortunately, it would also likely be rendered without much positive contribution of flavor to the beer.

How to Use Honey in the Homebrewing Process

Sterilization is needed to control honey's diastatic enzymes as well as its yeast and bacterial count. Honey should be added in such a way so that its diastatic enzymes (alpha-amylase and beta-amylase) do not degrade the dextrins (non-fermentable carbohydrates) in beer into simple sugars, thereby destroying the texture and body of the end product. The yeast and bacteria in honey, which are generally in stasis due to honey's low water activity, can grow and proliferate when diluted during beer making. This will adversely affect the microbiological profile of the end product.

Compensating for Honey in the Brewing Technique

The carbohydrates in honey must be considered to comprise approximately 95 percent fermentable sugars (fructose, glucose, maltose and sucrose), whereas the carbohydrates in premium beers may comprise

See *Honey*, page5

Honey, from page 4

65-75 percent fermentable sugars. The 25-35 percent of the carbohydrates remaining unfermented are dextrins (beta glucans) which provide body and richness to the finished beer. Honey added to fermenting beer wort not only decreases the dextrin content of the beer proportionately by dilution, but it also increases the potential alcohol content of the finished beer by increasing the proportion of fermentable sugars in the wort. The saccharization which occurs during mashing converts the starches in grain to fermentable sugars. The brewer should consider using higher saccharization temperatures to promote dextrin formation and retention. The brewer should also consider starting with a lower gravity in the wort to reduce overall potential alcohol when brewing with honey.

Honey: Heat Treatment

The following method is recommended for pasteurizing honey for homebrewing:

1. Preheat the oven to 176°F.
2. Place the honey in a sanitized oven-proof saucepan.
3. Heat the honey on the stovetop to 176°F. The honey should be stirred occasionally.
4. When the honey reaches 176°F, cover the pan and place it in the oven.
5. The trick for the homebrewer will be maintaining the pasteurization temperature for the required time. Use a thermometer that is reliable, and hold the honey in the oven at 176°F for 2 and 1/2 hours.
6. At the end of the pasteurization process, bring the honey temperature down to the beer temperature by placing it in an ice bath.

How to Use Honey in the Homebrewing Process

Honey should be added to the beer at high krausen (peak of fermentation activity), diluted (with hot pasteurized water) to the original specific gravity of beer and cooled to the temperature of the fermenting beer. There should be an increase in mash temperature if more honey is being used to compensate for the dilution factor. Brewers should aim for mash temperatures between 155-162°F to promote more dextrins.

Choosing the Honey

When choosing the type of honey to use, there are three factors to consider: aroma, flavor, color and body. Aroma and flavor are influenced by the flowers from which the nectar is gathered. Color can also be attributed to the flower, and varies from nearly clear to very dark. Body depends on 1) floral source and 2) how the honey is extracted from the comb and blended.

Recommended Honeys and Their Levels for Brewing

Apart from the considerations of dilution of dextrins, free-amino nitrogen and other nutrients, ideal honey usage levels can be quite variable. Honey's primary contribution to beer is its characteristic aroma and flavor. Most brewers will want to keep that flavor in the background as an aromatic nuance complementing the other flavors in their beers. The following percentages of honey (as percent weight of total grain bill) are suggested based on the National Honey Board's beer research:

- **3-10%** - A subtle honey flavor is contributed to the ale or lager. Most commercially available honeys such as clover, alfalfa, orange blossom, sage and mixed wildflower are very mild in aromatic flavor intensity.
- **11-30%** - A distinctly noticeable honey flavor note will develop. Stronger hops flavors, caramelized or roasted malts, spices or other ingredients should be carefully considered when formulating recipes to balance stronger honey flavors at this higher level.
- **More than 30%** - The flavor of the honey will likely dominate the other flavors in the beer. The beverage should probably be considered in a category of its own.

Flavor preference is a highly subjective consideration. The permutations of brewing technique, various yeast strains, diverse malts, adjuncts, hops, herbs and spices along with the many variations of honey types, seasons and sources will keep the innovative honey homebrewer creating new recipes for a very long time!

Source: *The National Honey Board; www.honey.com*

Honey-Nut Brown Ale

Recipe for 5 Gallons

- Original Gravity: 1.060
- Final Gravity: 1.016
- IBU: Approx. 31



Ingredients:

- 8.5 lb. 2-row Pale Malt
- 1 lb. Caramel (120L)
- 1/2 lb. Carapils
- 1/8 lb. Roasted Barley
- 1/8 lb. Chocolate Malt
- 1/2 oz. Northern Brewer, 8% alpha, 90 min.
- 1 oz. Cascades, 5% alpha, 90 min.
- 1/2 oz. Cascades, 5% alpha, 30 min.
- 1/2 oz. Fuggles, 5% alpha, 10 min.
- 1/2 oz. Fuggles, 5% alpha, End of boil
- 3/4 lb. Clover Honey, pasteurized and added to fermentation according to prescribed method. See article for exact method.
- Ale yeast

Crush malt and mash with 1 to 1.25 quarts of water per pound of grain. Mash pH should be adjusted to 5.0-5.4. Stabilize mash temperature at 160° and hold for 1 to 1.5 hours, stirring occasionally. Check conversion. Sparge with 168° until wort volume is approximately 6 gallons. Bring to boil and add hops on schedule shown; total boil time is 90 minutes. Cool to 68° and add yeast.

Source: *The National Honey Board; www.honey.com*



**A Warm Welcome and
Hearty Toast to our Newest
Beer Baron:**

John Hasek of Hales Corners

This Month's Meeting

The Wednesday, January 23rd 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.

Strong Ales will be the featured style of the month. We are expecting to serve the following: Old Peculiar, Pete's Winter Brew, Lakefront's Big Easy Lager, Sierra Nevada Celebration Ale, Capital Autumnal Fire, Mackeson Triple Stout

Please 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.

Famous For Their Friday Fish Fry
Cocktail Hours: 3 to 6 p.m.

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.**

BARON MIND

**Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227**

First Class